SRI VENKATESWARA UNIVRRSITY: TIRUPATI B.VOC, in HORTICULTURE Under CBCS W.E.F.2021-2022 COURSE STRUCTURE SEMESTER-IV

C	Skill /			Cred			Marks		
S. N O	general educati on	Courses	Title of the paper/course and code	its per cour se	Hou rs/w eek	Total hours/ course	Internal	Externa l	Tota l
1		CORE-I	Organic Forming	04	04	60	25	75	100
2		PRACTICAL-1	Organic Forming	02	03	30		50	50
3	Domain Skill Compo nent	CORE-II	Production Technology of flowers, medicinal and Aromatic plants	04	04	60	25	75	100
4		PRACTICAL-II	Production Technology of flowers, medicinal and Aromatic plants	02	03	30		50	50
5		CORE-III	Pests of Horticulture crops and their management	04	04	60	25	75	100
6		PRACTICAL-III	Pests of Horticulture crops and their management	02	03	30		50	50
7		CORE-IV	Production Technology of spices and plantation crops	04	04	60	25	75	100
8		PRACTICAL-IV	Production Technology of spices and plantation crops	02	03	30		50	50
9		CORE-V	Manures, Fertilizers and soil fertility management	04	04	60	25	75	100
10		PRACTICAL-V	Manures, Fertilizers and soil fertility management	02	03	30		50	50
11		CORE-VI	Mushroom Culture and Technology	04	04	60	25	75	100
12		PRACTICAL-VI	Mushroom Culture and Technology	02	03	30		50	50
	TOTAL			36				900	

SRI VENKATESWARA UNIVERSITY :: TIRUPATI B.VOC. DEGREE COURSE IN HORTICULTURE

IV SEMESTER

Under CBCS W.E.F. 2021-22 SKILL COMPONENT

Core Paper-I: ORGANIC FARMING

(Credits:4+2=6)

UNIT-I

Organic Farming - Detrimental effects of currently chemical dependent farming.- Reduction of crop production due to depletion of soil Health - Pesticide contamination and human health hazard - Contamination of food products by pesticides & chemicals - Environmental (soil, water, air) pollution - Reduction of natural enemies of crop pests - Threat to Bio diversity - Historical development of Organic Agriculture in India - Present status of Organic farming in Andhra Pradesh.

UNIT-II

Types of Farming (Advantage & disadvantage of each system) - Pure Organic Farming - Definition, Concept & Benefits - Integrated Farming system (Combination of Organic and Inorganic) - Mixed Farming - Inter cropping - Organic Farming (Process): - Concept of farming system - Developing organic farms - Important steps & methods

UNIT-III

Sources of nutrients for Organic farming - Organic Manure - FYM/Rural compost, City compost, Oil cakes, - Animal wastes, Vermi composts, etc - Characterization and Nutrients content of the above sources - Green Manure - Liquid Manure - Bio fertilizers

UNIT-IV

Plant Protection Measures: - Integrated pest & disease managements - Organic pesticides, bio-pesticides - Inorganic pesticides, disadvantages of their use - Seed, seedling and soil Treatment measures - Feasibility of complete dependence on organic sources

UNIT-V

Organic Agri-Horticulture in Urban & Semi urban areas - Quality Control and certification procedures of Organic products - Marketing and export potential of Organic products - National Economy

PRACTRICAL SYLLABUS:

- 1. Selection of soil and soil conditioners
- 2. Preparation of FYM / Rural compost / Vermi compost
- 3. Preparation of seed bed & raising of seedlings
- 4. Land preparation
- 5. Raising of seedlings in pots or seed pans
- 6. Undertaking pot / container culture of flowers, vegetables, fruit plants
- 7. Practice training on inter culture operations
- 8. Visit to near Organic Farming at farmer fields

& & &

SRI VENKATESWARA UNIVERSITY :: TIRUPATI

B.VOC. DEGREE COURSE IN HORTICULTURE IV SEMESTER Under CBCS W.E.F. 2021-22 SKILL COMPONENT

Core Paper-II: PRODUCTION TECHNOLOGY OF FLOWERS MEDICINAL AND AROMAIC PLANTS

(Credits:4+2=6)

UNIT I:

Scope and importance of commercial floriculture in India – present status, future prospects and - strategies needed for improvement - Features, types and styles of ornamental gardens.

UNIT II:

Floriculture: Climate, Soil, varieties, propagation, training & pruning, irrigation, harvest and yields production - techniques of flowering plants such as Rose, Marigold, Chrysanthemum, Carnation, Gladiolus, Jasmine, Tuberose, Crossandra, Antherium, Gerbera, Orchirds.

UNIT III:

Medicinal plants – importance of medicinal plants –production technology of - Diosorea, phyllanthus, prewinkle, Solanum, Aloe, Coleus, Asparagus, Belladona, Costus, Aswagandha.

UNIT IV:

Aromatic plants -Importance - essential oil industry in india - properties of essential oils - production techniology of - Mint, Palmorosa, Ocimum, Geranium, Lemongrass, Vettivar,

Citronella, Patchoul.

UNIT V:

Post harvest techniques of cut flowers - dehydration techniques for drying of flowers.

PRACTRICAL SYLLABUS:

1. Planning and layout of ornamental gardens training and pruning in flower crops lily, rose,

chrysanthemum.

- 2. Harvest, packaging and storage methods of flowers.
- 3. Vase life determination in cut flowers
- 4. Nursery bed preparation and sowing of flower crops
- 5. Visit to ornamental gardens/ parks and flower gardens
- 6. Propagation methods in aromatic & medicinal plants
- 7. Harvesting and processing methods of aromatic and medicinal plants
- 8. Visit to herbal gardens

SECOND YEAR - FOURTH SEMESTER Under CBCS W.E.F. 2021-22 SKILL COMPONENT

Core Paper-III: PESTS OF HORTICULTURAL CROPS AND THEIR MANAGEMENT

(Credits:4+2=6)

UNIT I - INTRODUCTION, ECONOMIC CLASSIFICATION OF INSECTS

Study of insect pests(Distribution, host range, biology, Nature of damage and management) in horticultural crops - Tropical fruits - Mango: Hopers, red banded caterpillar, nut weevil, stem borer, leaf webber, mealy bug - oriental fruit fly, leaf gall midges, thrips - Guava: Tea mosquito bug, fruit fly, fruit borer, mealy bug, bark eating cater piller - Banana: Rhizome weevil, pseudostem borer, aphid. Papaya: mealy bug, spiraling white fly - Pomegranate: Pomegranate butterfly, fruit borer, fruit sucking moths

UNIT -II PESTS OF SUB-TROPICAL FRUITS

Grapevine: Flea beetle, thrips, stem girdler, mealy bug, stem borer, spotted spidermite - Citrus: Citrus butterfly, fruit sucking moths, citrus leaf miner, psylla, white fly, blck fly, mangu mite - Temperate fruits - Apple: Sanjose scale, woolly aphid, cottony cushion scale, codling moth, tent caterpillar, gypsy moth, European red mite.

UNIT III- PESTS OF PLANTATION CROPS

Cashew: Cashew shoot and root borer, shoot and blossom webber, tea mosquito bug, thrips, leaf miner, fruit borer - Coconut & Oil Palm: Black header caterpillar, rhinoceros beetle, red palm weevil, Eriophid mite, coconut scale - Tea: Tea mosquito bug, thrips, mite complex (red spider mite, yellow mite, pink mite, purple mite, scarlet mite) - Coffee: Green scales, white borer, red borer, shot borer, berry borer.

UNIT-IV- PESTS OF MEDICINAL & AROMATIC PLANTS

Neem: Root grub, slug caterpillar, mired bug, mealy bug, tea mosquito bug - Cinnamon: leaf eating caterpillar, jumping bug - Mint: leaf roller, hairy caterpillars, termites - Datura: spotted borer, thrips - Bellodona: Cut worm, potato beetle, flea beetle - Dioscorea: aphids, red spider mites.

UNIT-V- PESTS OF STORED PRODUCTS

Tamarind beetle, cigarette beetle, Lesser grain borer, Kapra beetle - Drug store beetle, Dried fruit moth, sweet potato tuber moth, red flour beetle, rice moth, Indian meal moth - Dried current moth, Tobacco moth, dried fruit beetle, saw toothed beetle - Insecticide residues problem in fruit, plantation, medicinal and aromatic plants and their tolerance limits.

PRACTRICAL SYLLABUS:

- 1. Sampling techniques for estimation of insect damage
- 2. Identification of insects and damage symptoms of pests of mango
- 3. Identification of insects and damage symptoms of pests of guava
- 4. Identification of insects and damage symptoms of pests of banana, papaya
- 5. Identification of insects and damage symptoms of pests of pomegranate
- 6. Identification of insects and damage symptoms of pests of grapevine and citrus
- 7. Identification of insects and damage symptoms of pests of cashew
- 8. Identification of insects and damage symptoms of pests of coconut, oil palm
- 9. Identification of insects and damage symptoms of pests of tea, coffee and rubber
- 10. Identification of insects and damage symptoms of pests of medicinal and aromatic plants
- 11. Identification of insects and damage symptoms of pests of stored products

SRI VENKATESWARA UNIVERSITY :: TIRUPATI B.VOC. DEGREE COURSE IN HORTICULTURE SECOND YEAR - FOURTH SEMESTER Under CBCS W.E.F. 2021-22 SKILL COMPONENT

Core Paper-IV: PRODUCTION TECHNOLOGY OF SPICES AND PLANTATION CROPS

(Credits:4+2=6)

UNIT-I

History, scope and importance, present status, area and production, uses, export potential and role in Indian economy, Classification of spices.

UNIT-II

History and development, Scope and importance, area and production, export and import potential of plantation crops, role in national and state economy.

UNIT-III

Spices- Production Technology of

- 1. Cardamom
- 2. Black pepper
- 3. Betel vine
- 4. Ginger
- 5. Turmeric
- 6. Clove
- 7. Nutmeg

UNIT-IV

Spices- Production Technology of

- 1. Cinnamon
- 2. Curry leaf
- 3. Coriander
- 4. Fenugreek
- 5. Fennel
- 6. Cumin
- 7. Saffron

UNIT-V

Plantation- Production technology of

- 1. Coconut
- 2. Arecanut
- 3. Oil palm
- 4. Cocoa
- 5. Cashew nut
- 6. Coffee
- 7. Tea

PRACTRICAL SYLLABUS:

- 1. Identification of spices seeds
- 2. Preparation and submission of specimens of spices and condiments
- 3. Seed treatment, Sowing layout and planting methods of Spices and condiments
- 4. Intercultural operations, Harvesting and processing, grading of Spices and condiments.
- 5. Different methods of tapping of rubber
- 6. Raising of nursery and nursery management in cocoa
- 7. Layout and planting of coconut, Areca nut and oil palm, cashew nut, cocoa.

SRI VENKATESWARA UNIVERSITY :: TIRUPATI B.VOC. DEGREE COURSE IN HORTICULTURE IV-SEMESTER Under CBCS W.E.F. 2021-22 SKILL COMPONENT

Core Paper-V: MANURES, FERTILIZERS AND SOIL FERTILITY MANAGEMENT

(Credits:4+2=6)

UNIT-I

Essential nutrients – functions, deficiency and toxicities. Concepts and methods of soil fertility evaluation - Nutrient Dynamics - Nutrients – sources, forms, mobility, transformations, fixation, losses and availability of nitrogen - phosphorus, potassium, calcium, magnesium, sulphur, iron, manganese, zinc, copper, boron - molybdenum, nickel, chloride in soils – Beneficial elements – Nutrient interactions.

UNIT-II:

Classification of Fertilizers - Fertilizers - Definition and classification, sources, properties and reactions of primary, secondary and micro nutrient fertilizers in soil - Manufacture of urea, ammonium sulphate, SSP, DAP, MOP and SOP. Complex, mixed fertilizers, customized/Speciality fertilizers - Water soluble fertilizers, liquid fertilizers. Micro nutrient mixtures and chelated micronutrients - Preparation - Fertilizer Control Order (FCO). Manures - classification, nutrient contents. Composting techniques.

UNIT-III

Application Methods - Methods of fertilizer application - Seed coating, pelletization, seedling dipping - Soil Application - Foliar spray - Fertigation - water soluble fertilizers, fertigation scheduling

(Fertilizer – water interaction, fertilizer solubility, comparison of fertilizer application methods).

UNIT-IV

Nutrient Management - Nutrient management concepts - INM, STCR, IPNS, SSNM and RTNM. Nutrient use efficiencies of major and micronutrients and enhancement techniques (Soil, Cultural and Fertilizer strategies). Soil health - Quality indices and their management - Long term effect of fertilization on soil.

UNIT-V

Compost and composting- Green manures- Definitions of penning -Introduction and importance

of organic manures- Bulky organic manures- Different methods of composting including the

starters and raw materials

PRACTRICAL SYLLABUS:

- 1. Introduction to analytical instruments an principles-spectrometry and flame photometry
- 2. Estimation of available N in soils
- 3. Estimation of available P in soils
- 4. Estimation of available K in soils
- 5. Estimation of available S in soils
- 6. Estimation of available Ca and Mg in soils
- 7. Estimation of available Zn in soils
- 8. Identification acid radicals in fertilizers / salts
- 9. Identification of basic radicals in fertilizers / salts

SRI VENKATESWARA UNIVERSITY :: TIRUPATI B.VOC. DEGREE COURSE IN HORTICULTURE IV SEMESTER Under CBCS W.E.F. 2021-22 SKILL COMPONENT

Core Paper-VI: MUSHROOM CULTURE AND TECHNOLOGY (Credits:4+2=6)

UNIT I: INTRODUCTION, HISTORY: (12HRS) Introduction - history - scope of edible mushroom cultivation, Types of edible mushrooms available in India-Volvariellavolvacea, Pleurotuscitrinopileatus, Agaricusbisporus. Nutritional and medicinal value of edible - mushrooms; Poisonous mushrooms.

UNIT II: PURE CULTURE-SPAWN PREPARATION: (12HRS)
Pure culture - preparation of medium (PDA and Oatmeal agar medium)sterilization - preparation of test tube - slants to store mother culture - culturingof Pleurotus mycelium on Petriplates, preparation of mother spawn - in salinebottle and polypropylene bag and their multiplication.

UNIT III: CULTIVATION TECHNOLOGY: (12HRS) Infrastructure: Substrates (locally available) Polythene bags, vessels, Inoculation hook, inoculation loop, low-cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag.Mushroom bed preparation - paddy straw, sugarcane trash, maize straw, banana leaves. Factors affecting the mushroom bed preparation - Low cost technology, composting technology in mushroom production.

UNIT IV: STORAGE AND NUTRITION: (12HRS) Short-term storage (Refrigeration - up to 24 hours) Long term Storage (canning, pickels, papads), drying, storage in saltsolutions. Nutrition - Proteins - amino acids, mineral elements nutrition - Carbohydrates, Crude fibre content - Vitamins.

UNIT V: FOODPREPARATION:

(12HRS)

Types of foods prepared from mushrooms; soup, cutlet, omlette, samosa, pickles and curr. Research Centres - National level and Regional level. Cost benefit ratio - Marketing in India and abroad, Export Value.

PRACTRICAL SYLLABUS:

- 1. Identification of different edible and poisonous mushrooms.
- 2. Microscopic and anatomical observations of different mushroom species.
- 3. Types of Compost preparation and sterilization.
- 4. Mushroom bed preparation paddy straw, sugarcane trash, maize straw, banana leaves/waste.
- 5. Inoculation and spawning of compost.
- 6. Incubation and harvesting of mushrooms (collection, drying and preservation).
- 7. Diseases of mushrooms (photographs).
- 8. Post-harvest technology steps (photographs).
- 9. Study tour to mushroom cultivation farms
- 10. Project work cultivation of paddy straw/ oyster/white button mushrooms.