

RK (PG) College, Shamli-247776

Department of Horticulture

Course Outcome

Course- I (AG-104) Fundamental of Horticulture

- 1- Develop skill of Plant propagation methods and plant propagation structures.
- 2- Knowledge of orchard establishment.
- 3- Method of training and pruning of fruit crops.
- 4- Uses of plant growth regulators in Horticulture.
- 5- Identification of horticultural crops.

Course- II (AG-207) Production technology for vegetable and spices

- 1- Importance of vegetables and spices in human nutrition and National economy.
- 2- Types of vegetable gardening.
- 3- Cultivation method of important vegetables and spices.
4. Weed management in vegetable production.
- 5- Insect pest and disease management of vegetable and spices.
6. Raising technique of nursery of vegetable and spices.
7. Economics of vegetables and spices cultivation.

Course- III (AG-407) Production technology of ornamental crops

- 1- Importance and scape of ornamental crops medicinal and aromatic plant.
- 2- Style of gardening and lawn making and maintenance.
- 3- Production technology of importance cut flowers like- Rose, Gerbera, Carnation Marigold, Chrysanthemum, Gladiolus and Tuberose.
- 4- Production technology of medicinal plants like- Isabgol, Ashwagandha, Aspergas, Aloe citronella, Mint, Geranium.
- 5- Identification of ornamental crops and medicinal crops.
- 6- Extraction of essentials oil from ornamental flowers.

Course- IV (AG-507) Production technology of fruit and plantation crops

- 1- Importance of Fruits in human diet and importance and scape of fruit and plantation crop industry in India.
- 2- Cultivation of major fruit crops like- Mango, Banana, Citrus, Grape, Guava, Litchi, Papaya, Apple, Pear and Peach etc.
- 3- Cultivation of plantation crop like- Tea, Coffee, Rubber, Coconut, Cashews etc.
- 4- Propagation method and system of planting for fruit and plantation crops.
- 5- Uses of plant growth harmones in fruit production.
- 6- Pant protection technique against pest diseases and physiological disorders.

Course- V (AG-606) Post harvest management and value addition of fruits and vegetables

- 1- Importance of post-harvest technology of fruit and vegetables.
- 2- Principles and method of fruit and vegetable preservation
- 3- Canning concept and standards, packaging of products.
- 4- Preparation method of Jam, Jelly, Marmalade, Preserve, Candy, Tomato sauce, squashes.
- 5- Uses of house hold preservatives and chemical preservatives in fruit and vegetable preservation.
- 6- Application of different type of packaging containers for self-life extension.
- 7- Technical skill development.
- 8- Self-employment generation.