

M.Sc. (Ag.) Horticulture (Vegetable Science)

Minimum Credit Requirements as per ICAR Recommendation and Credit offered

Sr. No.	New Course Code	Course Title	Credit
First Semester			
Major Course			
1.	HOMP -711	Production Technology of Spice Crops	3(2+1)
2.	HOVS –711	Production Technology of Cool Season Vegetable Crops	3(2+1)
3.	HOFS – 712	Climate Management in Horticultural Production	1(0+1)
Minor Course			
4.	SS-732	Principles and Practices of Soil Fertility and Nutrient Management	3 (2+1)
Supporting Course			
5.	MAS-815	Statistics - I	3(1+2)
6.	CSIT – 705	Computer Orientation	3(1+2)
Non Credit Compulsory Courses			
7.	MLI-501	Library and Information Services	1(0+1)
8.	LNG-502	Technical Writing and Communication Skills	1(0+1)
9.	ENV-506	Disaster Management	1(0+1)
Second Semester			
Major Course			
10.	HOVS -721	Production Technology of Warm Season Vegetable Crops	3(2+1)
11.	HOVS-722	Growth and Development of Vegetables crops	3(2+1)
12.	HOVS-723	Fundamentals of Processing of Vegetables	3(2+1)
13.	HOVS-899	Master's Research (Synopsis Presentation)	5(0+5)
Minor Course			
14.	ENT-734	Pests of Horticultural and Plantation Crops	2(1+1)
15.	AGFO-716	Agrometeorology and Crop Weather Forecasting	3 (2+1)
Non Credit Compulsory Courses			
16.	AEAB – 503	Intellectual Property and Its Management in Agriculture	1(0+1)
17.	HORT – 504	Basic Concepts in Laboratory Techniques	1(0+1)
18.	AEAB – 505	Agricultural Research, Research Ethics and Rural Development Programmes	1(0+1)
Third Semester			
Major Course			
19.	HOVS-811	Breeding of Vegetable Crops	3(2+1)
20.	HOVS-812	Seed Production Technology of Vegetable Crops	3(2+1)
21.	HOVS-813	Production Technology of Underexploited Vegetable Crops	2(1+1)
22.	HOVS-780	Master's Seminar	1(0+1)
23.	HOVS-899	Research work	5(0+5)
Minor Course			
24.	ENT – 714	Techniques in Plant Protection	1(0+1)
25.	GPB – 713	Principles of Plant Breeding	3(1+2)
26.	SS – 723	Soil Fertility and Plant Nutrition	3(1+2)
Fourth Semester			
27.	HOVS – 899	Master's Research	20
Total Credit			76

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Subject	Minimum Credit Requirements	Credit offered
Major	25	25
Minor	15	15
Supporting	05	06
Research	30	30
Total Credits	75	76
Compulsory Non-Credit Course	06	06

HOMP -711 PRODUCTION TECHNOLOGY OF SPICE CROPS

3 (2+1)

Objective

To impart basic knowledge about the importance and production technology of spices grown in India.

Theory

Introduction, importance of spice crops-historical accent, present status - national and international, future prospects, botany and taxonomy, climatic and soil requirements, commercial varieties/hybrids, site selection, layout, sowing/planting times and methods, seed rate and seed treatment, nutritional and irrigation requirements, intercropping, mixed cropping, intercultural operations, weed control, mulching, physiological disorders, harvesting, post harvest management, plant protection measures and seed planting material and micro-propagation, precision farming, organic resource management, organic certification, quality control, pharmaceutical significance and protected cultivation of:

UNIT I

Black pepper, cardamom

UNIT II

Clove, cinnamon and nutmeg, allspice

UNIT III

Turmeric, ginger and garlic

UNIT IV

Coriander, fenugreek, cumin, fennel, ajowain, dill, celery

UNIT V

Tamarind, garcinia and vanilla

Practical

Identification of seeds and plants, botanical description of plant; preparation of herbarium, propagation, nursery raising, field layout and method of planting, cultural practices, harvesting, drying, storage, packaging and processing, value addition; short term experiments on spice crops.

Objective

To educate production technology of cool season vegetables.

Theory

Introduction, botany and taxonomy, climatic and soil requirements, commercial varieties/hybrids, sowing/planting times and methods, seed rate and seed treatment, nutritional and irrigation requirements, intercultural operations, weed control, mulching, physiological disorders, harvesting, post-harvest management, plant protection measures and seed production

of:

UNIT I

Potato

UNIT II

Cole crops: cabbage, cauliflower, knoll kohl, sprouting broccoli, Brussels sprout

UNIT III

Root crops: carrot, radish, turnip and beetroot

UNIT IV

Bulb crops: onion and garlic

UNIT V

Peas and broad bean, green leafy cool season vegetables

Practical

Cultural operations (fertilizer application, sowing, mulching, irrigation, weed control) of winter vegetable crops and their economics; Experiments to demonstrate the role of mineral elements, plant growth substances and herbicides; study of physiological disorders; preparation of cropping scheme for commercial farms; visit to commercial greenhouse/ polyhouse.

Objective

To develop understanding about the impact and management of climate in horticultural production.

Theory**UNIT I**

Introduction to climate change. Factors directly connected to climate change, average temperature, change in rainfall amount and patterns, rising atmospheric concentrations of CO₂, pollution levels such as tropospheric ozone, change in climatic variability and extreme events like receding of glaciers in Himalayas.

UNIT II

Sensors for climate registration and crop monitoring, phytomonitoring and biosensors, plants response to the climate changes, premature bloom, marginally overwintering or inadequate winter chilling hours, insect pests, longer growing seasons and shifts in plant hardiness for perennial fruit crops, flowering plants and other plant species.

UNIT III

Impact of climate changes on invasive insect, disease, weed, pests, horticulture yield, quality and sustainability, climate management in field production – mulching - use of plastic-windbreak- spectral changes- frost protection. Climate management in greenhouse- heating - vents - CO₂ injection - screens - artificial light.

UNIT IV

Climate management for control of pests, diseases, quality, elongation of growth and other plant processes- closed production systems around the world. Special protected cultivation now and in the future, growth chambers, production in space, biosphere, future aspects of closed production, future greenhouse, use of LED as artificial light, future sensor types etc. clean development mechanism, role of tropical trees.

HOVS -721 PRODUCTION TECHNOLOGY OF WARM SEASON 3 (2+1)
VEGETABLE CROPS

Objective

To teach production technology of warm season vegetables.

Theory

Introduction, botany and taxonomy, climatic and soil requirements, commercial varieties/hybrids, sowing/planting times and methods, seed rate and seed treatment, nutritional and irrigation requirements, intercropping operations, weed control, mulching, physiological disorders, harvesting, post harvest management, plant protection measures, economics of crop

production and seed production of:

UNIT I

Tomato, eggplant, hot and sweet peppers

UNIT II

Okra, beans, cowpea and clusterbean

UNIT III

Cucurbitaceous crops

UNIT IV

Tapioca and sweet potato

UNIT V

Green leafy warm season vegetables

Practical

Cultural operations (fertilizer application, sowing, mulching, irrigation, weed control) of summer vegetable crops and their economics; study of physiological disorders and deficiency of mineral elements, preparation of cropping schemes for commercial farms; experiments to demonstrate the role of mineral elements, physiological disorders; plant growth substances and herbicides; seed extraction techniques; identification of important pests and diseases and their control; maturity standards; economics of warm season vegetable crops.

Objective

To teach the physiology of growth and development of vegetable crops.

Theory

UNIT I

Cellular structures and their functions; definition of growth and development, growth analysis and its importance in vegetable production.

UNIT II

Physiology of dormancy and germination of vegetable seeds, tubers and bulbs; Role of auxins, gibberellins, cytokinins and abscisic acid; Application of synthetic hormones, plant growth retardants and inhibitors for various purposes in vegetable crops; Role and mode of action of morphactins, antitranspirants, anti-auxin, ripening retardant and plant stimulants in vegetable crop production.

UNIT III

Role of light, temperature and photoperiod on growth, development of underground parts, flowering and sex expression in vegetable crops; apical dominance.

UNIT IV

Physiology of fruit set, fruit development, fruit growth, flower and fruit drop; parthenocarpy in vegetable crops; phototropism, ethylene inhibitors, senescence and abscission; fruit ripening and physiological changes associated with ripening.

UNIT V

Plant growth regulators in relation to vegetable production; morphogenesis and tissue culture techniques in vegetable crops.

Practical

Preparation of solutions of plant growth substances and their application; experiments in breaking and induction of dormancy by chemicals; induction of parthenocarpy and fruit ripening; application of plant growth substances for improving flower initiation, changing sex expression in cucurbits and checking flower and fruit drops and improving fruit set in solanaceous vegetables; growth analysis techniques in vegetable crops.

Objective

To educate principles and practices of processing of vegetable crops.

Theory

UNIT I

History of food preservation. Present status and future prospects of vegetable preservation industry in India.

UNIT II

Spoilage of fresh and processed horticultural produce; biochemical changes and enzymes associated with spoilage of horticultural produce; principal spoilage organisms, food poisoning and their control measures. Role of microorganisms in food preservation.

UNIT III

Raw materials for processing. Primary and minimal processing; processing equipments; Layout and establishment of processing industry, FPO licence. Importance of hygiene; Plant sanitation.

UNIT IV

Quality assurance and quality control, TQM, GMP. Food standards – FPO, PFA, etc. Food laws and regulations.

UNIT V

Food safety – Hazard analysis and critical control points (HACCP). Labeling and labeling act, nutrition labeling.

UNIT VI

Major value added products from vegetables. Utilization of byproducts of vegetable processing industry; Management of waste from processing factory.

UNIT VII

Investment analysis. Principles and methods of sensory evaluation of fresh and processed vegetables.

Practical

Study of machinery and equipments used in processing of horticultural produce; Chemical analysis for nutritive value of fresh and processed vegetables; Study of different types of spoilages in fresh as well as processed horticultural produce; Classification and identification of spoilage organisms; Study of biochemical changes and enzymes associated with spoilage; Laboratory examination of vegetable products; Sensory evaluation of fresh and processed vegetables; Study of food standards – National, international, CODEX Alimentarius; Visit to processing units to study the layout, equipments, hygiene, sanitation and residual / waste management.

HOVS-811 BREEDING OF VEGETABLE CROPS

3 (2+1)

Objective

To educate principles and practices adopted for breeding of vegetable crops.

Theory

Origin, botany, taxonomy, cytogenetics, genetics, breeding objectives, breeding methods (introduction, selection, hybridization, mutation), varieties and varietal characterization, resistance breeding for biotic and abiotic stress, quality improvement, molecular marker, genomics, marker assisted breeding and QTLs, biotechnology and their use in breeding in vegetable crops-Issue of patenting, PPVFR act.

UNIT I

Potato and tomato

UNIT II

Eggplant, hot pepper, sweet pepper and okra

UNIT III

Peas and beans, amaranth, chenopods and lettuce

UNIT IV

Gourds, melons, pumpkins and squashes

UNIT V

Cabbage, cauliflower, carrot, beetroot, radish, sweet potato and tapioca

Practical

Selection of desirable plants from breeding population observations and analysis of various qualitative and quantitative traits in germplasm, hybrids and segregating generations; induction of flowering, palanological studies, selfing and crossing techniques in vegetable crops; hybrid seed production of vegetable crops in bulk. screening techniques for insect-pests, disease

and environmental stress resistance in above mentioned crops, demonstration of sib-mating and mixed population; molecular marker techniques to identify useful traits in the vegetable crops and special breeding techniques. Visit to breeding blocks.

Objective

To educate principles and methods of quality seed and planting material production in vegetable crops.

Theory

UNIT I

Definition of seed and its quality, new seed policies; DUS test, scope of vegetable seed industry in India.

UNIT II

Genetical and agronomical principles of seed production; methods of seed production; use of growth regulators and chemicals in vegetable seed production; floral biology, pollination, breeding behaviour, seed development and maturation; methods of hybrid seed production.

UNIT III

Categories of seed; maintenance of nucleus, foundation and certified seed; seed certification, seed standards; seed act and law enforcement, plant quarantine and quality control.

UNIT VI

Physiological maturity, seed harvesting, extraction, curing, drying, grading, seed processing, seed coating and pelleting, packaging (containers/packets), storage and cryopreservation of seeds, synthetic seed technology.

UNIT V

Agro-techniques for seed production in solanaceous vegetables, cucurbits, leguminous vegetables, cole crops, bulb crops, leafy vegetables, okra, vegetatively propagated vegetables.

Practical

Seed sampling, seed testing (genetic purity, seed viability, seedling vigour, physical purity) and seed health testing; testing, releasing and notification procedures of varieties; floral biology; rouging of off-type; methods of hybrid seed production in important vegetable and spice crops; seed extraction techniques; handling of seed processing and seed testing equipments; seed sampling; testing of vegetable seeds for seed purity, germination, vigour and health; visit to seed processing units, seed testing laboratory and seed production farms.

**HOVS-813 PRODUCTION TECHNOLOGY OF UNDEREXPLOITED
VEGETABLE CROPS**

2 (1+1)

Objective

To educate production technology of underutilized vegetable crops.

Theory

Introduction, botany and taxonomy, climatic and soil requirements, commercial varieties/hybrids, sowing/planting times and methods, seed rate and seed treatment, nutritional and irrigation requirements, intercultural operations, weed control, mulching, physiological disorders, harvesting, post harvest management, plant protection measures and seed production

of:

UNIT I

Asparagus, artichoke and leek

UNIT II

Brussels's sprout, Chinese cabbage, broccoli, kale and artichoke.

UNIT III

Amaranth, celery, parsley, parsnip, lettuce, rhubarb, spinach, basella, bathu (chenopods) and chekurmanis.

UNIT IV

Elephant foot yam, lima bean, winged bean, vegetable pigeon pea, jack bean and sword bean.

UNIT V

Sweet gourd, spine gourd, pointed gourd, Oriental pickling melon and little gourd (kundru).

Practical

Identification of seeds; botanical description of plants; layout and planting; cultural practices; short-term experiments of underexploited vegetables.