

CERTIFICATE COURSE

of

KITCHEN GARDEN

Syllabus

Name of course: Certificate course of Kitchen Garden

Course Duration: 30 Hrs

Credit: 2

UNIT :-1

Time: 5 Hrs

- 1) Soil Preparation
- 2) Choosing a place/Choosing old large sized containers and those characters should be created to create a kitchen garden.
- 3) Create a neat and filtered ,clean soil for plant containers.

UNIT:-2

Time: 5 Hrs

- 1) By separating the seeds of different types of vegetables.
- 2) The seeds are well dried in the sun.
- 3) By partitioning the part which is prepared for gardening with the help of vegetable and fruit Waste material.

UNIT:-3

Time: 5 Hrs

- 1) Seed sowing should be done in different areas with the help of weeding.
- 2) Name the planted areas.
- 3) By making compost with the help of vegetable waste.

UNIT :-4

Time: 5 Hrs

- 1) Activities such as watering, weeding, and garbage disposal.
- 2) Applying the proper amount of fertilizer and planting seedlings.
- 3) Take care of the plants when they come to fruition.
- 4) Harvest vegetables at the right time.



Time: 12 Hrs

practical

Details of the course proposed

Name of course: Certificate course of Kitchen Garden (Home Economics)

The traditional kitchen garden, vegetable garden, also known as a potager or in Scotland a kailyaird, is a space separate from the rest of the residential garden - the ornamental plants and lawn areas. It is used for growing plants for eating, flavoring food, and often some medicinal plants, especially historically.

OBJECTIVES: 1) To Create awareness About Kitchen Gardening.

2) To Improve Skills for growing fresh and safe vegetables without using pesticides.

Course Duration 30 Hrs

Eligibility: HSSC/anyone

Medium of instruction : Hindi/Marathi

Batch size: 30

Faculties : Dr.Shubhangi Kukekar and Dr. Swati Bhoyar

Shubhangi

Swati