

# CBSE | DEPARTMENT OF SKILL EDUCATION

## CURRICULUM FOR SESSION 2020-2021

### AGRICULTURE (SUBJECT CODE –408)

JOB ROLE: SOLANACEOUS CROP CULTIVATOR

#### RATIONALIZED CURRICULUM FOR

#### CLASS–X FOR SESSION 2020-21

Total Marks: 100 (Theory-50 + Practical-50)

	UNITS	NO. OF HOURS for Theory and Practical (200)		MAX. MARKS for Theory and Practical (100)
Part A	<b>Employability Skills</b>			
	Unit 1 : Communication Skills-II	10		10
	Unit 2 : Self-Management Skills-II	10		
	Unit 3 : ICTSkills-II	10		
	Unit 4 : Entrepreneurial Skills-II	15		
	Unit 5 : Green Skills-II	05		
	<b>Total</b>	<b>50</b>		<b>10</b>
Part B	<b>Subject Specific Skills</b>	<b>Theory (In Hours)</b>	<b>Practical (In Hours)</b>	<b>Marks</b>
	Unit 1: Agricultural production and management	30	10	07
	Unit 2: Production and management of horticultural crops	25	08	07
	Unit 3: Animal husbandry and dairying	10	08	05
	Unit 4: Post production handling, packaging and processing of animal products	15	08	07
	Unit 5: Seed production and nursery management	10	08	07
	Unit 6: Entrepreneurial skill development	10	08	07
		<b>Total</b>	<b>100</b>	<b>50</b>
Part C	<b>Practical Work</b>			
	Practical Examination			15
	Written Test			10
	Viva Voce			10
		<b>Total</b>		
Part D	<b>Project Work/Field Visit</b>			
	Practical File/ Student Portfolio			10
	Viva Voce			05
		<b>Total</b>		
	<b>GRAND TOTAL</b>	<b>200</b>		<b>100</b>

## DETAILED CURRICULUM/TOPICS FOR CLASS X:

### Part-A: EMPLOYABILITY SKILLS

S. No.	Units	Duration in Hours
1.	Unit 1: Communication Skills-II	10
2.	Unit 2: Self-management Skills-II	10
3.	Unit 3: Basic Information and Communication Technology Skills-II	10
4.	Unit 4: Entrepreneurial Skills-II	15
5.	Unit 5: Green Skills-II	05
	<b>TOTAL</b>	<b>50</b>

**NOTE:** For Detailed Curriculum/ Topics to be covered under Part A: Employability Skills can be downloaded from CBSE website.

### Part-B – SUBJECT SPECIFIC SKILLS

- Unit 1: Agricultural production and management
- Unit 2: Production and management of horticultural crops
- Unit 3: Animal husbandry and dairying
- Unit 4: Post production handling, packaging and processing of animal products
- Unit 5: Seed production and nursery management
- Unit 6: Entrepreneurial skill development

UNIT 1: AGRICULTURAL PRODUCTION AND MANAGEMENT	
1.	Brief Crop Production practices:
2.	Cereals- rice, wheat and maize ( <b>Seed sowing, line spacing etc. methods will be covered in practical. No question to be asked in theory examination from this portion</b> )
3.	Pulses- chick pea, pigeon pea, pea, lentil, urd, moong and soybean. maize ( <b>Seed sowing, line spacing etc. methods will be covered in practical. No question to be asked in theory examination from this portion</b> ).
4.	Oilseed- mustard, groundnut and sunflower.
5.	Fodder & fibre crops- berseem, cotton, jute and mesta.
6.	Commercial crop- Sugarcane, tea, coffee.)

UNIT 2 : PRODUCTION AND MANAGEMENT OF HORTICULTURAL CROPS	
1.	Fruits-mango, banana, guava, citrus, grapes, pomegranate, apple, cashew, coconut and areca nut. <b>(Propagation methods will be covered in practical. No question to be asked in theory examination from this portion)</b>
2.	Vegetable- potato, cauliflower, cabbage, tomato, brinjal, chilli, bhindi, cucurbits, pea. . <b>(Nursery raising and propagation methods will be covered in practical. No question to be asked in theory examination from this portion).</b>
3.	Flower-Rose, tube rose, marigold. <b>(Nursery raising and propagation methods will be covered in practical. No question to be asked in theory examination from this portion)</b>
4.	Spices- turmeric, coriander, cumin, black pepper.
5.	Note: Selected crops may be taken Crop Protection i). Common Pests, disease and management practices <b>(To be covered in practical. No question to be asked in theory examination from this portion).</b> ii). Pesticides <b>(Identification of pesticides to be covered in practical. No question to be asked in theory examination from this portion).</b>
6.	Post-Harvest handling of important agricultural produce.

UNIT 3 : ANIMAL HUSBANDRY & DAIRYING	
1.	Nutrition and maintenance of livestock. Breeding and care of farm animals.
2.	Uses of livestock products and by-products.
3.	Vaccination schedule of common farm animals and poultry <b>(To be covered in practical. No question to be asked in theory examination from this portion).</b>
4.	Important diseases of farm animals and their control

<b>UNIT 4 : POST PRODUCTION HANDLING, PACKAGING AND PROCESSING OF ANIMAL PRODUCTS</b>	
1.	Handling of raw milk, pasteurization and packaging of heat processed milk <b>(To be covered in practical. No question to be asked in theory examination from this portion).</b>
2.	Common milk products : Paneer, Dahi, cheese, khoya, srikhand, butter, ghee, ice cream, milk powder, Chnna and Khoya based products
3.	Meat & meat products: chicken and mutton

<b>UNIT 5 : SEED PRODUCTION AND NURSERY MANAGEMENT</b>	
1.	Common principles of pollination and fertilization in crops. Self and cross pollinated crops, Definition of pure lines, inbred, hybrids, composites and synthetics.
2.	Nursery bed preparation, treatment of nursery soil, seed treatment, seed sowing, careof seedlings in nursery, common nursery structures <b>(To be covered in practical. No question to be asked in theory examination from this portion).</b>

<b>UNITS 6 : ENTREPRENEURIAL SKILL DEVELOPMENT</b>	
1.	Apiculture <b>(To be covered in practical. No question to be asked in theory examination from this portion)</b>
2.	Lac culture
3.	Sericulture
4.	Pisciculture
5.	Mushroom culture
6.	Biogas, fertilizers and sanitation
7.	Processing of Horticultural Produce <b>(To be covered in practical. No question to be asked in theory examination from this portion).</b>
8.	Terrarium preparation
9.	Ornamental fish culture