

# CBSE | DEPARTMENT OF SKILL EDUCATION

## CURRICULUM FOR SESSION 2020-2021

### AGRICULTURE (SUB. CODE – 808)

JOB ROLE: AGRICULTURE EXTENSION WORKER

## RATIONALIZED CURRICULUM FOR CLASS XII SESSION 2020-2021

Total Marks: 100 (Theory- 70 + Practical- 30)

	UNITS	NO. OF HOURS for Theory and Practical		MAX. MARKS for Theory and Practical	
		Theory	Practical	Marks	
<b>Part A</b>	<b>Employability Skills</b>				
	Unit 1: Communication Skills- IV	10		10	
	Unit 2: Self-Management Skills- IV	10			
	Unit 3: ICT Skills- IV	10			
	Unit 4: Entrepreneurial Skills- IV	15			
	Unit 5: Green Skills- IV	05			
	<b>Total</b>	<b>50</b>		<b>10</b>	
<b>Part B</b>	<b>Subject Specific Skills</b>				
	<b>SECTION: I</b>	<b>Advanced Crop Production and Organic Farming</b>			
		Unit I: Advanced Crop Production	52	15	25
		Unit II: Organic Farming	24	07	
	<b>SECTION: II</b>	<b>Post-Harvest Management , Food Processing and Value Addition</b>			25
		Unit III: Post-Harvest Management	12	05	
		Unit IV: Food Processing and Value Addition	42	15	
<b>SECTION: III</b>	<b>Subsidiary Enterprises of Agriculture</b>			10	
	Unit V: Subsidiary Enterprises in Agriculture	30	08		
	<b>Total</b>	<b>160</b>	<b>50</b>	<b>60</b>	
<b>Part C</b>	<b>Practical Work</b>				
	Practical Examination			10	
	Written Test			05	
	Viva Voce			05	
		<b>Total</b>			<b>20</b>
<b>Part D</b>	<b>Project Work/ Field Visit</b>				
	Practical File/ Student Portfolio			10	
		<b>Total</b>			<b>10</b>
	<b>GRAND TOTAL</b>		<b>260</b>	<b>100</b>	

## DETAILED CURRICULUM/TOPICS FOR CLASS XII

### PART-A: EMPLOYABILITY SKILLS

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

#### SECTION-I: ADVANCED CROP PRODUCTION AND ORGANIC FARMING

##### Unit- I: Advance Crop Production

1. Food production including horticultural crops and its importance in the economy and nutritional security.
2. Soil fertility, productivity and concept of essential plant nutrients. Classification of essential plant nutrients.
3. Roles and functions of essential plant nutrients, **their important deficiency symptoms (It will be covered in practical. No question to be asked in theory examination from this portion).**
4. Soil samplings and its processing. Introduction to soil pH and Organic Carbon.
5. Introduction to manure, fertilizers, Bio-fertilizers, **their methods of application. (It will also be covered in practical. No question to be asked in theory examination from this portion).** Concept of Integrated Nutrient Management (INM).
6. Concept of soil moisture availability various irrigation methods. Concept of precision and pressure irrigation - **Drip and sprinkler irrigation. (It will also be covered in practical. No question to be asked in theory examination from this portion).**
7. Methods of insect pest and disease management - Chemical, Biological and Mechanical. Concept of Integrated Pest Management (IPM).

##### Unit - II: Organic Farming

1. Concept, history and importance of Organic farming.
2. Present status and contribution in the National economy.
3. Important food products grown organically. Important Government Schemes for the promotion of organic farming in our country. **Kitchen gardening (It will also be covered in practical. No question to be asked in theory examination from this portion).**

## **SECTION-II: POST-HARVEST MANAGEMENT, FOOD PROCESSING AND VALUE ADDITION**

### **Unit III: Postharvest Management**

1. Post harvesting management of fruits, vegetables and flowers, cereals, pulses and oilseeds. Status of food processing in our country.
2. Important Government schemes for food sector.

### **Unit IV: Food Processing and Value Addition**

1. Principles and methods of food processing and preservation. Benefits of food processing.
2. Important value added products from fruits, vegetables, cereals, pulses and oil seeds. **Preparation of jam, jelly, ketchup, morabba, pickles, marmalade (It will also be covered in practical. No question to be asked in theory examination from this portion).**
3. Packaging, quality standards and their marketing including export.
4. Flowers and their harvesting: **important processed flower products, packaging, storage** and their marketing. **(It will also be covered in practical. No question to be asked in theory examination from this portion).**
5. Concept of safe food and important food regulations.

## **SECTION-III: SUBSIDIARY ENTERPRISES OF AGRICULTURE**

### **Unit V: Subsidiary Enterprises in Agriculture**

1. Important subsidiary enterprises based on Agriculture including Horticulture and their importance in the socio-economic status of an individual.
2. Mushroom, their nutritional status and **methods of production (It will also be covered in practical by planning a virtual visit. No question to be asked in theory examination from this portion).**
3. Beekeeping and its important usage and importance of Honey, Wax and Royal jelly.
4. Landscaping, development and maintenance of lawns and avenue gardens.
5. **Preparation of Bio-pesticides (plant based), Organic manures (composts) and Vermicomposting. (It will also be covered in practical by planning a virtual visit. No question to be asked in theory examination from this portion).**
6. Setting up nurseries and marketing of plant sapling and important Govt. Schemes for the support of these enterprises.

**NOTE: Please note that no question shall be asked from the highlighted portion in theory examination. These topics shall be assessed through Practicals only.**