

CBSE | DEPARTMENT OF SKILL EDUCATION CURRICULUM FOR SESSION 2022-2023

AGRICULTURE (SUB. CODE – 808)

JOB ROLE: AGRICULTURE EXTENSION WORKER

CURRICULUM FOR CLASS XII

Total Marks: 100 (Theory- 60 + Practical- 40)

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

Note: * marked units are to be assessed through Internal Assessment/ Student Activities. They are not to be assessed in Theory Exams

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
TOTAL DURATION		50

Note: * marked units are to be assessed through Internal Assessment/ Student Activities. They are not to be assessed in Theory Exams

The 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 Vermi-composting. (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.**