

Basic Certificate Course in Kitchen Gardening

1	Syllabus	• Introduction: meaning of kitchen gardening • Scope of kitchen garden • Type of vegetables • How to prepare kitchen garden • Economics in kitchen garden • Identify, collection of seed material, growing of seeds • Harvesting, uses
2	Total Marks	300
3	No of Papers	3
4	Nature of Papers	Theory Papers – 2 Practical Paper – 1
5	Theory Marks	200 Marks
6	Practical	100 Marks
7	No of Hours	45
8	Passing Marks	Min – 40 per Paper
9	Fees:	Rs. 5000/-
10	Duration :	3 Months
11	Minimum Eligibility	12 th Pass

Objectives of the Course: The corona pandemic has brought about a mindset change in a lot of households about “sourcing” their food needs from the outside. There is a thought process going on among many people to partly, if not fully, make the most of the spaces that are available in their homes, balconies, and verandas. This gives a large-scale demand to a new way of gardening, called “Kitchen Gardening”. The main aim of this kind of gardening is to adopt innovative ways to achieve limited results as per the requirements of the individual household.

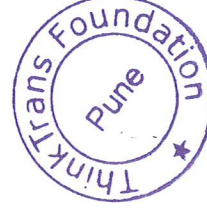
Key Highlights of the course:

6. Understanding the Business of Kitchen Gardening
7. Acquiring the skills to set-up and maintenance of Kitchen Gardening
8. Knowledge of Plantation and usage of fertilizer and soil required for Kitchen Gardening

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Director