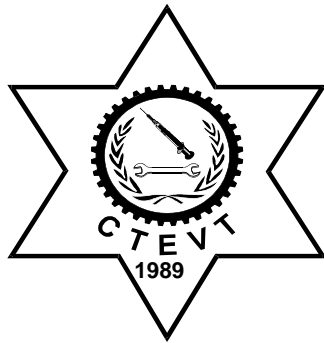


**Curriculum**  
**For**  
**Off season vegetable producer**  
**(OVP)**  
[Short term curriculum]



Council for Technical Education and Vocational Training  
**Curriculum Development Division**  
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## **Introduction:**

This curriculum has been developed with a purpose of preparing **off season vegetable producer** as a lower level technical workforce able to get employment in the country. The technical skills incorporated in this curriculum come from the **field of off season vegetable production**. Its contents are organized in the form of **modules**. So it is a tailor made curriculum with a special purpose to be implemented in a **modular** form.

It is a competency based curriculum. It is also designed to produce lower level technical workforce in the field of **off season vegetable production** equipped with skills and knowledge related to **off season vegetable production** in order to meet the demand of such workforce in the country so as to contribute in the national streamline of poverty reduction.

## **Aims**

The main aim of this curricular program is to produce skilled workforce in the field of **off season vegetable production** by providing training to the potential citizen of the country and link them to employment opportunities in the country. The aims of this curriculum are:

- To produce lower level technical workforce in the area of **off season vegetable production**
- To produce such technical workforce who will be able to serve the community and household people through the application of the **off season vegetable production** techniques being an entrepreneur

## **Objectives:**

After the completion of this training program, the trainees will be able:

- To select site/field for off season vegetable production
- To manage soil and fertilizer for off season vegetable production
- To manage nursery for off season vegetable production
- To apply off season vegetable production technology
- To produce off season vegetables in plastic house
- To produce various types of off season vegetables
- To manage diseases and pests of off season vegetables
- To minimize post harvest losses of off season vegetables
- To manage storage of off season vegetables
- To perform marketing of off season vegetables
- To maintain various types of records applicable in off season vegetable production
- To communicate with others concerned

## **Description:**

This curriculum provides skills and knowledge necessary for **off season vegetable producer** as a technical worker. There will be both demonstration by trainers/instructors and opportunity by trainees to carry out the skills/tasks necessary for this level of technical workforce. Trainees will practice and learn skills by using typical tools, materials and equipment necessary for this curricular program.

On successful completion of this training, the trainees will be able to select site/field for off season vegetable production, manage soil and fertilizer, manage nursery for, apply off season vegetable production technology, produce off season vegetables in plastic house, produce various types of off season vegetables, manage diseases and pests of off season vegetables, minimize post harvest losses, manage storage of off season vegetables, perform marketing of off season vegetables, maintain various types of records, and communicate with others concerned

<b>Course structure</b>	<b>Time(hrs)</b>			<b>Marks</b>		
	<b>Th</b>	<b>Pr</b>	<b>Tot.</b>	<b>Th</b>	<b>Pr</b>	<b>Tot.</b>
<b>Modules - sub-modules</b>						
<b>1. Site, soil, fertilizer, and nursery management</b>	<b>21</b>	<b>43</b>	<b>64</b>	<b>10</b>	<b>40</b>	<b>50</b>
1. Site for off season vegetable cultivation	4	5	9			
2. Soil and fertilizer management	6	16	22			
3. Nursery management -11	11	22	33			
<b>2. Off season vegetable production</b>	<b>51</b>	<b>175</b>	<b>226</b>	<b>30</b>	<b>120</b>	<b>150</b>
1. Off season vegetable production technology	11	11	22			
2. Vegetable production in plastic house	18	72	90			
3. Production of off season vegetables	22	92	114			
<b>3. Disease and pest management</b>	<b>8</b>	<b>32</b>	<b>40</b>	<b>10</b>	<b>40</b>	<b>50</b>
<b>4. Storage and post harvest loss control</b>	<b>6</b>	<b>24</b>	<b>30</b>	<b>5</b>	<b>20</b>	<b>25</b>
1. Post harvest loss control	4	18	22			
2. Storage of off season vegetables	2	6	8			
<b>5. Marketing, recording and communication</b>	<b>14</b>	<b>16</b>	<b>30</b>	<b>5</b>	<b>20</b>	<b>25</b>
1. Marketing of off season vegetables	7	7	14			
2. Records management	2	3	5			
3. Communication	5	6	11			
<b>Total:</b>			<b>390</b>	<b>60</b>	<b>240</b>	<b>300</b>

### **Duration:**

The total duration of this curricular program will be **390 hours [ three months ]**

### **Target group:**

The target group for this training will be all the interested individuals of the country with academic qualification of grade ten pass.

### **Group size:**

The group size of this training program will be not more than 30

### **Target location:**

The target location of this training program will be all over Nepal.

### **Medium of Instruction:**

The medium of instruction for this training program will be Nepali or English or both.

### **Pattern of attendance:**

The trainees should have 80% attendance in theory classes and 90% in Practical (Performance) to be eligible for internal assessment and final examinations.

### **Focus of the program:**

This is a competency based curriculum. This curriculum emphasizes on competent performance of the task specified in it. Not less than 80% time is allotted to the competencies and not more than 20% to the related technical knowledge. So, the main focus will be on the performance of the specified competencies/tasks /skills included in this curriculum.

### **Entry criteria:**

Individuals who meet the following criteria will be allowed to enter in this curricular program:

- Five grade pass
- Physically and mentally fit
- Age : 16-25 years
- Preference will be given to female, Dalit, Janjati, and Conflict affected people

### **Follow up suggestion:**

This is not a training program only for training sake. The ultimate success of this program will rest on the proficiency of the graduates of this training program in providing services in the community either by wage employment or by self-employment.

In other to assess the success of this program and collect feedbacks/inputs for the revision of the program, a schedule of follow up is suggested as follows:-

- First follow up: - Six months after the completion of the training program.
- Second follow up: - Six months after the completion of the first follow up.
- Follow up cycle: - In a cycle of one year after the completion of second follow up for five years

### **Certificate requirement:**

The related training institute will provide the certificate of “Off season vegetable producer” to those individuals who successfully complete all the tasks with their related technical knowledge specified in this curriculum.

### **Student evaluation details:**

- Continuous evaluation of the trainees’ performance is to be done by the related instructor/trainer to ensure the proficiency over each competency.
- Related technical knowledge learnt by the trainees will be evaluated through written or oral tests as per the nature of the content
- Trainees must secure minimum marks of 60% in an average of both theory and practical evaluations.

### **Trainers’ qualification:**

- Bachelor's degree in the related field
- Good communicative & instructional skills.
- Experience in the related field.

### **Trainer – trainees ratio:**

- 1:10 for practical classes
- Depends on the nature of subject matter and class room situation for theory classes.

### **Suggestion for instruction:**

#### **1. Demonstrate task performance**

- Demonstrate task performance in normal speed
- Demonstrate slowly with verbal description of each and every steps in the sequence of activity flow of the task performance using question and answer techniques
- Repeat the above step for the clarification on trainees demand if necessary.
- Perform fast demonstration of the task performance.

#### **2. Provide trainees the opportunity to practice the task performance demonstrated.**

- Provide trainees to have guided practice:- create environment for practicing the demonstrated task

performance and guide the trainees in each and every step of task performance

- Provide trainees the opportunity to repeat & re-repeat as per the need to be proficient on the given task performance
- Switch to another task demonstration if and only if the trainees developed proficiency in the given task performance

### **3.Evaluation performance of the trainees/ student**

- Perform task analysis
- Develop a detail task performance check list
- Perform continuous performance evaluation of the trainees / students by applying the performance check list.

## **List of modules and sub-modules**

### **1. Site, soil, fertilizer, and nursery management**

1. Site for off season vegetable cultivation
2. Soil and fertilizer management
3. Nursery management

### **2. Off season vegetable production**

1. Off season vegetable production technology
2. Vegetable production in plastic house
3. Production of off season vegetables

### **3. Disease and pest management**

### **4. Storage and post harvest loss control**

1. Post harvest loss control
2. Storage of off season vegetables

### **5. Marketing, recording and communication**

1. Marketing of off season vegetables
2. Records management
3. Communication

## Modules and sub modules

### Module: 1: Site, soil, fertilizer, and nursery management

**Description:** It deals with the knowledge and skills related to site/field selection; soil and fertilizer management; and nursery management for off season vegetable cultivation/production.

**Objectives:** After its completion the trainees will be able:

1. To select site/field for off season vegetable cultivation
2. To manage soil and fertilizer
3. To manage nursery

#### Sub-modules:

1. Site for off season vegetable cultivation
2. Soil and fertilizer management
3. Nursery management

### Sub module: 1: Site for off season vegetable cultivation

**Description:** It deals with the knowledge and skills/tasks related to selecting site / field for off season vegetable cultivation / production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To select site for off season vegetable cultivation/production

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 4 hrs) + Pr.( 5 hrs) = tot.( 9 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Enlist site/field selection criteria for off season vegetable cultivation/production	<u>Given</u> a sample list of criteria, the trainees will be able to <u>enlist</u> site/field selection criteria for off season vegetable cultivation/production decision <u>based on</u> the sample list.	<u>Selection criteria:</u> <ul style="list-style-type: none"> <li>• Concept, importance, and application of site/field selection criteria for off season vegetable cultivation/production</li> <li>• Site/field selection criteria</li> </ul>	0.8	0.2	1

		<ul style="list-style-type: none"> <li>• Precautions</li> <li>• Record keeping</li> </ul>			
2. Prepare checklist of site/field selection for off season vegetable cultivation/production	<u>Given</u> a sample checklist, the trainees will be able to <u>prepare</u> checklist of site/field selection for off season vegetable cultivation/production decision <u>based on</u> the sample checklist.	<u>Checklist:</u> <ul style="list-style-type: none"> <li>• Concept, importance, process, and application of site//field selection checklist for off season vegetable cultivation/production</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
3. Prepare list of information to be collected from the site/field	<u>Given</u> a sample list of information, the trainees will be able to <u>prepare</u> a list of information to be collected from the site/field for off season vegetable cultivation/production decision <u>based on</u> the sample.	<u>Data/information to be collected:</u> <ul style="list-style-type: none"> <li>• Information/data to be collected from the site/field</li> <li>• Preparation of the list of information to be collected from the site/field</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
4. Prepare site/field visit plan	<u>Given</u> a sample visit plan, the trainees will be able to <u>prepare</u> site/field visit plan for off season vegetable cultivation/production decision <u>based on</u> the sample visit plan.	<u>Site/field visit plan:</u> <ul style="list-style-type: none"> <li>• Concept, importance, process, and application of site//field visit plan for determining off season vegetable cultivation/production</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
5. Visit the site/field	<u>Given</u> a site/field visit plan, the trainees will be able to <u>visit</u> site/field for off season vegetable cultivation/production decision <u>based on</u> the plan.	<u>Site/field visit:</u> <ul style="list-style-type: none"> <li>• Concept, importance, process, and application of site//field visit for determining off season vegetable cultivation/production</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
6. Collect site/field data/information	<u>Given</u> a list of information to be collected, the trainees will be able to <u>collect</u> site/field data/information for off season vegetable cultivation/production	<u>Data/information collection:</u> <ul style="list-style-type: none"> <li>• Concept of information and data</li> <li>• Data/information collection and recording</li> </ul>	0.4	0.6	1



	decision <u>based on</u> the list.	<ul style="list-style-type: none"> <li>• Use of checklist</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>			
7. Analyze the data /information collected	<u>Given</u> the data/information collected, the trainees will be able to <u>analyze</u> site/field data/information for off season vegetable cultivation/production decision <u>based on</u> the data/information.	<u>Data analyzing &amp; information processing:</u> <ul style="list-style-type: none"> <li>• Concept of: <ul style="list-style-type: none"> <li>▪ Data</li> <li>▪ Information</li> <li>▪ Data analysis</li> <li>▪ Information processing</li> </ul> </li> <li>• Analyzing data /information collected</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
8. Select site/field	<u>Given</u> the analyzed data/information, the trainees will be able to <u>select</u> site/field for off season vegetable cultivation/production <u>based on</u> the site/field data/information and the site/field selection criteria for off season vegetable cultivation/production.	<u>Selection:</u> <ul style="list-style-type: none"> <li>• Concept of site/field selection</li> <li>• Use of site/field selection criteria for off season vegetable cultivation/production decision</li> <li>• Making site/field selection decision</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
9. Prepare report	<u>Given</u> a sample report, the trainees will be able to <u>prepare</u> a report on site/field selection for off season vegetable cultivation/production <u>based on</u> the sample report.	<u>Report writing:</u> <ul style="list-style-type: none"> <li>• Concept of: <ul style="list-style-type: none"> <li>▪ A report</li> <li>▪ Format of a report</li> <li>▪ Components of a report</li> </ul> </li> <li>• Report writing</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	0.6	1
		Total:	4	5	9

## Sub module: 2: Soil and fertilizer management

**Description:** It deals with the knowledge and skills/tasks related to selecting site / field for off season vegetable cultivation / production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To manage soil and fertilizer

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 6 hrs) + Pr.( 16 hrs) = tot.( 22 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Take soil sample	<u>Given</u> the field, the trainees will be able to <u>take</u> soil sample so well that the sample should be <u>representative</u> of whole the field under consideration.	<u>Take soil sample:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need/importance</li> <li>• Principle</li> <li>• Procedure</li> <li>• Application</li> <li>• Precautions and recording</li> </ul>	1.0	1.0	2
2. Test soil pH	<u>Given</u> the soil sample and soil testing kit box, the trainees will be able to <u>test</u> soil so well that the test result should be <u>within</u> tolerable range of accuracy.	<u>Testing soil pH:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need/importance</li> <li>• Soil test kit box</li> <li>• Principle</li> <li>• Tolerable range of accuracy</li> <li>• Procedure</li> <li>• Application</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
3. Analyze soil	<u>Given</u> the soil sample, the trainees will be able to <u>analyze</u> soil so well that the results of should be <u>within</u> tolerable range of accuracy.	<u>Analyzing soil:</u> <ul style="list-style-type: none"> <li>• Concept of the technology of soil analysis</li> <li>• Need /importance</li> <li>• Principle</li> <li>• Tolerable range of accuracy</li> <li>• Procedure</li> <li>• Application</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
4. Classify plant nutrients	<u>Given</u> a classification system, the trainees will be able to <u>classify</u> plant nutrients so well that the result of classification	<u>Classification of nutrients:</u> <ul style="list-style-type: none"> <li>• Plant nutrients</li> <li>• Classification systems</li> <li>• Precautions and</li> </ul>	0.5	1.5	2

	should be <u>as per</u> the classification system.	recording			
5. Recommend fertilizer	<u>Given</u> the soil test and analysis report, the trainees will be able to <u>recommend</u> fertilizers so well that the result of recommendation should be <u>based on</u> the soil test & analysis – result - report and the type of crop to be grown.	<u>Recommending fertilizer:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Principle and process</li> <li>• Recommendation based on soil analysis</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
6. Calculate fertilizer	<u>Given</u> the problems of fertilizer calculations, the trainees will be able to <u>calculate</u> fertilizers so well that the result of calculations should of <u>100% accuracy</u> .	<u>Calculating fertilizer:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Formulae</li> <li>• Calculation</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
7. Apply organic fertilizer	<u>Given</u> the recommended fertilizer rate, the trainees will be able to <u>apply</u> organic fertilizers so well that the application should be done <u>in right</u> amount, time, place, and manner taking all the necessary precautions.	<u>Applying organic fertilizer:</u> <ul style="list-style-type: none"> <li>• Organic fertilizers</li> <li>• Types</li> <li>• Sources</li> <li>• Nutrient content</li> <li>• Application procedures</li> <li>• Time for application</li> <li>• Role for fertility improvement</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
8. Apply green manure	<u>Given</u> the recommended rate, the trainees will be able to <u>apply</u> green manures so well that the application should be done <u>in right</u> amount, time, place, and manner taking all the necessary precautions.	<u>Applying green manure:</u> <ul style="list-style-type: none"> <li>• Green manure</li> <li>• Green manure crops and their cultivation technology and uses</li> <li>• Principle and procedure for applying green manure</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
9. Apply fertilizer containing N/P/K	<u>Given</u> the recommended dose/rate, the trainees will be able to <u>apply</u> fertilizer containing N/P/K so well that the application should be done <u>in right</u> amount, time, place, and manner taking all the necessary precautions.	<u>Applying fertilizer containing N/P/K:</u> <ul style="list-style-type: none"> <li>• Chemical fertilizers</li> <li>• N,P &amp; K fertilizers</li> <li>• Fertilizers commonly found in the local market</li> <li>• Nutrient percentage in fertilizers</li> </ul>	0.5	1.5	2

		<ul style="list-style-type: none"> <li>• Procedure for applying the fertilizers</li> <li>• Precautions and recording</li> </ul>			
10. Apply fertilizer containing micronutrients	<u>Given</u> the recommended dose/rate, the trainees will be able to <u>apply</u> fertilizer containing micronutrients so well that the application should be done <u>in right</u> amount, time, place, and manner taking all the necessary precautions.	<u>Applying fertilizer containing micronutrients:</u> <ul style="list-style-type: none"> <li>• Micronutrients</li> <li>• Fertilizers containing micronutrients commonly found in the local market</li> <li>• Nutrient percentage in the fertilizers</li> <li>• Procedure for applying the fertilizers</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
11. Apply techniques of crop rotation	<u>Given</u> the field, crop rotation plan/schedule, the trainees will be able to <u>apply</u> techniques of crop rotation <u>as per</u> the plan/schedule so that their application should improve the fertility status of the soil/field.	<u>Crop rotation:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Principle and procedure</li> <li>• Plan/schedule</li> <li>• Role in soil/fertility improvement</li> <li>• Precautions and recording</li> </ul>	0.5	1.5	2
		Total:	6	16	22

### Sub module: 3: Nursery management

**Description:** It deals with the knowledge and skills/tasks related to nursery management for off season vegetable cultivation / production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To manage nursery for off season vegetable cultivation/production

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 11 hrs) + Pr.( 22 hrs) = tot.( 33 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Select site for nursery beds	<u>Given</u> the field and selection criteria, the trainees will be able to <u>select</u> site for nursery <u>as per</u>	<u>Site for nursery beds:</u> <ul style="list-style-type: none"> <li>• Concept and need</li> <li>• Criteria for site selection</li> </ul>	1	2	3

	the given selection criteria.	<p>for nursery beds</p> <ul style="list-style-type: none"> <li>• Site observation &amp; evaluation</li> <li>• Site selection decision</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>			
2. Treat soil	<u>Given</u> the field /soil to be treated and soil treatment materials, the trainees will be able to <u>treat soil in right</u> amount, time, place, and manner taking all the necessary precautions.	<u>Soil treatment:</u> <ul style="list-style-type: none"> <li>• Concept &amp; need / importance</li> <li>• Principles, procedures, and application</li> <li>• Safety precautions</li> <li>• Record keeping</li> </ul>	1	2	3
3. Prepare the mix of soil, sand and manure	<u>Given</u> the ratio of the mix, the trainees will be able to <u>mix</u> soil, sand, and manure <u>as per</u> the given ratio taking all the necessary precautions.	<u>Soil preparation:</u> <ul style="list-style-type: none"> <li>• Concept &amp; need / importance of the mix of soil, sand,&amp; manure</li> <li>• Ratio of the mix of soil, sand,&amp; manure</li> <li>• How and when to prepare the mix of soil, sand,&amp; manure</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	1	2	3
4. Prepare beds	<u>Given</u> the dimension and type of beds, the trainees will be able to <u>prepare</u> beds <u>as per</u> the given dimension and type taking all the necessary precautions.	<u>Preparation of beds:</u> <ul style="list-style-type: none"> <li>• Concept &amp; need / importance</li> <li>• Principles, procedures, and application of the preparation of vegetable seed beds</li> <li>• Dimension and types of beds</li> <li>• Safety precautions</li> <li>• Record keeping</li> </ul>	1	2	3
5. Identify/name methods of seed germination	<u>Given</u> the methods of seed germination, the trainees will be able to <u>identify/name</u> the methods <u>accurately</u> .	<u>Seed germination:</u> <ul style="list-style-type: none"> <li>• Concept &amp; need / importance of seed germination</li> <li>• Qualities of good seed</li> <li>• Concept of dormancy break</li> <li>• Methods</li> <li>• Principles, procedures, and application of</li> </ul>	1	2	3

		<ul style="list-style-type: none"> <li>germinating seeds</li> <li>Safety precautions</li> <li>Record keeping</li> </ul>			
6. Grow seedlings in plastic bags	<u>Given</u> the seeds and plastic bags, the trainees will be able to <u>grow</u> seedlings in plastic bags <u>following</u> standard procedural steps of the recent technology of growing seedlings in plastic bags.	<u>Seedlings in plastic bags:</u> <ul style="list-style-type: none"> <li>Concept &amp; need / importance</li> <li>Technology of growing seedlings in plastic bags</li> <li>Principles, procedures, and application of growing seedlings in plastic bags</li> <li>Safety precautions</li> <li>Record keeping</li> </ul>	1	2	3
7. Make plastic tunnel	<u>Given</u> the dimension & layout design of plastic tunnel, the trainees will be able to <u>make</u> plastic tunnel <u>according to</u> the given dimension & layout design.	<u>Plastic tunnel:</u> <ul style="list-style-type: none"> <li>Concept &amp; need / importance of plastic tunnel</li> <li>Layout design of plastic tunnel</li> <li>Materials for making plastic tunnel</li> <li>Procedure for making plastic tunnel</li> <li>Safety /precautions</li> <li>Record keeping</li> </ul>	1	2	3
8. Grow seedlings in plastic tunnel	<u>Given</u> the seeds and plastic tunnel, the trainees will be able to <u>grow</u> seedlings in plastic tunnel <u>following</u> standard procedural steps of the recent technology of growing seedlings in plastic tunnel.	<u>Seedlings in plastic tunnel:</u> <ul style="list-style-type: none"> <li>Why, when, and how to grow seedlings in plastic tunnel</li> <li>Technology of growing seedlings in plastic tunnel</li> <li>Safety /precautions</li> <li>Record keeping</li> </ul>	1	2	3
9. Care for seedlings	<u>Given</u> the schedule for caring the seedlings, the trainees will be able to <u>care</u> seedlings <u>as per</u> the given schedule taking all the necessary precautions.	<u>Care for seedlings:</u> <ul style="list-style-type: none"> <li>Concept &amp; need</li> <li>Types of care to be given</li> <li>Schedule for caring the seedlings</li> <li>Caring for seedlings- principles, procedures, and safety</li> <li>Precautions</li> <li>Record keeping</li> </ul>	1	2	3

10. Manage disease and pests	<u>Given</u> the schedule for managing disease and pests, the trainees will be able to <u>manage</u> disease and pests <u>as per</u> the given schedule taking all the necessary safety precautions.	<u>Disease and pests:</u> <ul style="list-style-type: none"> <li>• Concept of disease, pest, and their management / control</li> <li>• Common diseases &amp; pests of off season vegetable seedlings, their identification &amp; management/control</li> <li>• Schedule for managing disease and pests</li> <li>• Safety precautions</li> <li>• Record keeping</li> </ul>	1	2	3
11. Transplant seedlings	<u>Given</u> the seedlings to be transplanted, the trainees will be able to <u>transplant</u> them <u>following</u> the procedural steps of the recent technology of seedling transplantation taking all the necessary precautions.	<u>Transplanting seedlings:</u> <ul style="list-style-type: none"> <li>• Concept and need</li> <li>• Principle</li> <li>• When and where to transplant</li> <li>• Procedure</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	1	2	3
		Total:	11	22	33

## Module: 2: Off season vegetable production

**Description:** It deals with the knowledge and skills related to site/field selection; soil and fertilizer management; and nursery management for off season vegetable cultivation/production.

**Objectives:** After its completion the trainees will be able:

- To apply off season vegetable production technology
- To produce off season vegetables in plastic house
- To produce off season vegetables

### Sub-modules:

1. Off season vegetable production technology
2. Vegetable production in plastic house
3. Production of off season vegetables

## Sub module: 1: Off season vegetable production technology

**Description:** It deals with the knowledge and skills/tasks related to off season vegetable production technology. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To apply off season vegetable production technology

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 11 hrs) + Pr.( 11 hrs) = tot.( 22 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Enlist advantages of off season vegetable farming	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist</u> advantages of off season vegetable farming <u>so well that</u> the score of the test should be at least of 60 %.	<u>Advantages:</u> <ul style="list-style-type: none"> <li>• Concept of off season vegetable farming</li> <li>• Advantages of off season vegetable farming</li> <li>• Recording</li> </ul>	1	1	2
2. Enlist disadvantages of off season vegetable farming	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist</u> disadvantages of off season vegetable farming <u>so well that</u> the score of the test should be at least of 60 %.	<u>Disadvantages:</u> <ul style="list-style-type: none"> <li>• Disadvantages of off season vegetable farming</li> <li>• Recording</li> </ul>	1	1	2
3. State concept of off season vegetable cultivation/production/farming	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> concept of off season vegetable cultivation/production/farming <u>so well that</u> the score of the test should be at least of 60 %.	<u>Concept of:</u> <ul style="list-style-type: none"> <li>• Off season</li> <li>• Cultivation</li> <li>• Production</li> <li>• Farming</li> <li>• Safety</li> <li>• Precautions</li> <li>• Recording</li> </ul>	1	1	2
4. Enlist types of off season vegetable production in Nepal	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist</u> types of off season vegetable production in Nepal <u>so well that</u> the score of the test should be at least of 60 %.	<u>Types of off season vegetable production:</u> <ul style="list-style-type: none"> <li>• Off season vegetable production types</li> <li>• types of off season vegetable production in Nepal</li> <li>• Recording</li> </ul>	1	1	2
5. Enlist off	<u>Given</u> a knowledge test, the	<u>Off season vegetables:</u>	1	1	2



season vegetables	trainees will be able to <u>enlist</u> types of off season vegetables <u>so well that</u> the score of the test should be at least of 60 %.	<ul style="list-style-type: none"> <li>• Concept</li> <li>• Types</li> <li>• Varieties</li> <li>• Report keeping</li> </ul>			
6. Identify off season vegetables	<u>Given</u> the crop plants, the trainees will be able to <u>identify</u> off season vegetables <u>correctly with</u> their names.	<u>Identification:</u> <ul style="list-style-type: none"> <li>• Profitable off season vegetables and their varieties</li> <li>• Identification of the off season vegetables and their varieties</li> <li>• precautions</li> </ul>	1	1	2
7. Utilize different agro climatic conditions	<u>Given</u> a field, the trainees will be able to <u>utilize</u> agro climatic conditions <u>so that</u> the off season vegetables could well be produced.	<u>Agro climatic conditions:</u> <ul style="list-style-type: none"> <li>• Concept of the principle of utilizing different agro climatic conditions</li> <li>• Applying the principle of utilizing different agro climatic conditions for off season vegetable production</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
8. Adjust in planting time	<u>Given</u> a field, the trainees will be able to <u>adjust</u> in planting time <u>so that</u> the off season vegetables could well be produced.	<u>Adjustment in planting time:</u> <ul style="list-style-type: none"> <li>• Concept &amp; importance</li> <li>• Principle of adjusting planting time</li> <li>• Applying the principle of adjusting planting time for off season vegetable production</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
9. Apply the principle of plastic tunnel	<u>Given</u> a field, the trainees will be able to <u>apply</u> principle of plastic tunnel <u>so that</u> the off season vegetables could well be produced.	<u>Plastic tunnel:</u> <ul style="list-style-type: none"> <li>• The principle of plastic tunnel</li> <li>• Making plastic tunnel</li> <li>• Applying the principle of plastic tunnel for off season vegetable production</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2

10. Apply the principle of plastic/polythene house	<u>Given</u> a field, the trainees will be able to <u>apply</u> principle of plastic/polythene house <u>so that</u> the off season vegetables could well be produced.	<u>Plastic/polythene house:</u> <ul style="list-style-type: none"> <li>• The principle of plastic/polythene house</li> <li>• Making plastic/polythene house</li> <li>• Applying the principle of plastic/polythene house for off season vegetable production</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
11. Utilize permanent glass house	<u>Given</u> a permanent glass house, the trainees will be able to <u>utilize</u> it <u>so that</u> the off season vegetables could well be produced.	<u>Permanent glass house:</u> <ul style="list-style-type: none"> <li>• Concept, features, and use of permanent glass house</li> <li>• Managing/utilizing/maintaining permanent glass house</li> <li>• The principle of permanent glass house</li> <li>• Applying the principle of permanent glass house</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
Total:			11	11	22

## Sub module: 2:Vegetable production in plastic house

**Description:** It deals with the knowledge and skills/tasks related to vegetable production in plastic house for off season vegetable cultivation / production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To produce vegetables in plastic house

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.(18 hrs) + Pr.(72 hrs) = tot.(90 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. State concept of	<u>Given</u> a knowledge test, the	<u>Plastic house vegetable</u>	2	8	10

plastic house vegetable production	trainees will be able to <u>state</u> concept of plastic house vegetable production <u>so well that</u> the score of the test should be at least of 60 %.	<u>production:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need /importance</li> <li>• Advantages and disadvantages</li> <li>• Technology of plastic house vegetable production</li> <li>• Keeping records</li> </ul>			
2. Select site for making plastic house	<u>Given</u> the criteria for site selection, the trainees will be able to <u>select</u> site for making plastic house <u>basing to</u> the given criteria.	<ul style="list-style-type: none"> <li>• <u>Site for making plastic house:</u></li> <li>• Concept</li> <li>• Need /importance</li> <li>• Advantages and disadvantages</li> <li>• Criteria for selecting site for making plastic house</li> <li>• Selecting site for making plastic house</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	2	8	10
3. Plan for making plastic house	<u>Given</u> a sample, the trainees will be able to <u>make</u> a plan for making plastic house <u>as per</u> the given sample.	<u>Planning for making plastic house:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need /importance</li> <li>• Advantages</li> <li>• Planning for making a plastic house</li> <li>• Plastic house plan</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	2	8	10
4. Layout plastic house	<u>Given</u> a layout design, the trainees will be able to <u>layout</u> a plastic house <u>as per</u> the given design.	<u>Layout of plastic house:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need /importance</li> <li>• Principle and procedure for laying out a plastic house</li> <li>• Layout design</li> <li>• Plastic house plan</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	2	8	10
5. Make plastic house for off	<u>Given</u> the dimensions, and layout design, the trainees will	<u>Making plastic house:</u>	2	8	10

season vegetable production	be able to <u>make</u> a plastic house <u>as per</u> the given dimension and design.	<ul style="list-style-type: none"> <li>• Site</li> <li>• Shape and size</li> <li>• Area</li> <li>• Construction materials</li> <li>• Principle and procedures</li> <li>• Expenses needed</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>			
6. Prepare plastic house for off season vegetable production	<u>Given</u> a checklist, the trainees will be able to <u>prepare</u> plastic house for off season vegetable production <u>as per</u> the given checklist.	<u>Preparing the plastic house:</u> <ul style="list-style-type: none"> <li>• Concept and need</li> <li>• Creating favorable agricultural environment for the growth and development of the off season vegetables inside the plastic house</li> <li>• Techniques of environmental control needed for producing off season vegetables inside the plastic house</li> <li>• Plastic house preparation checklist</li> <li>• Preparing plastic house for off season vegetable production</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	2	8	10
7. Select crop/seeds for off season vegetable production in plastic houses	<u>Given</u> the selection criteria, the trainees will be able to <u>select</u> crop/seeds for off season vegetable production in plastic houses <u>as per</u> the given criteria.	<u>Selecting crop/seeds:</u> <ul style="list-style-type: none"> <li>• Identification of profitable crop/verities/seeds for off season vegetable production in plastic houses</li> <li>• Selection criteria</li> <li>• Selecting profitable crop/verities/seeds for off season vegetable production in plastic houses</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	2	8	10
8. Apply technology of	<u>Given</u> a plastic house, the trainees will be able to <u>apply</u> the	<u>Technology of vegetable production in plastic houses:</u>	2	8	10

vegetable production in plastic houses	technology of vegetable production in plastic houses <u>so that</u> the off season vegetables could well be produced.	<ul style="list-style-type: none"> <li>• Concept</li> <li>• Advantages</li> <li>• Technology of vegetable production in plastic houses</li> <li>• Application</li> <li>•</li> </ul>			
9. Grow vegetables in plastic houses	<u>Given</u> a plastic house, the trainees will be able to <u>grow</u> vegetables in plastic houses <u>so that</u> the off season vegetables could well be produced.	<u>Growing vegetables in plastic houses:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Principles and procedures for growing vegetables in plastic houses</li> <li>• Seeding and planting/transplanting procedures</li> <li>• Growing various types of vegetables in plastic houses</li> <li>• Caring for the growing vegetables in plastic houses</li> <li>• Harvesting</li> <li>• Grading</li> <li>• Storing</li> <li>• Consuming and selling</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	2	8	10
		Total:	18	72	90

### Sub module: 3: Production of off season vegetables

**Description:** It deals with the knowledge and skills/tasks related to the production of various off season vegetable cultivation / production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To produce various types of off season vegetables

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.(22 hrs) + Pr.(92 hrs) = tot.(114 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Be familiar with	<u>Given</u> a knowledge test, the	<u>Cultivation /production of</u>	1	1	2

<p>the basic skills/knowledge of cultivation/production of off season vegetables</p>	<p>trainees will be able to <u>state</u> basic skills/knowledge of cultivation/production of off season vegetables <u>so well that</u> the score of the test should be at least of 60 %.</p>	<p><u>off season vegetables:</u></p> <ul style="list-style-type: none"> <li>• Introduction &amp; application</li> <li>• Crops and their varieties</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Nursery</li> <li>• Land/field preparation</li> <li>• Manures/fertilizers/shade</li> <li>• Germinating, growing &amp; transplanting seedlings</li> <li>• Care for crops</li> <li>• Irrigation</li> <li>• Plant protection</li> <li>• Harvesting, packing, storage, and delivery</li> <li>• Calculation of profit/loss</li> <li>• Precautions &amp; records keeping</li> </ul>			
<p>2. Make plan/schedule for off season vegetable cultivation/production</p>	<p><u>Given</u> a sample plan/schedule, the trainees will be able to <u>make</u> a plan/schedule for off season vegetable cultivation/production <u>as per</u> the given plan/schedule.</p>	<p><u>Plan/schedule for off season vegetable cultivation/production:</u></p> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Planning / scheduling process</li> <li>• Making a plan/schedule for off season vegetable cultivation/production</li> <li>• Precautions to be taken</li> <li>• Records keeping</li> </ul>	1	7	8
<p>3. Perform off season cultivation/production of capsicum (भेंडे खुरसानी)</p>	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Capsicum <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.</p>	<p><u>Off season cultivation/production of capsicum (भेंडे खुरसानी):</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of capsicum</li> <li>• Checklist of procedural steps for its cultivation /</li> </ul>	2	6	8

		<p>production based on the recent technology.</p> <ul style="list-style-type: none"> <li>• Precautions &amp; records keeping</li> </ul>			
4. Perform off season cultivation/production of radish (मूला)	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Radish <u>as per</u> the given checklist of procedural steps for its cultivation/production based on the recent technology.</p>	<p><u>Off season cultivation/production of radish (मूला):</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of radish</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	2	6	8
5. Perform off season cultivation/production of carrot (गाजर)	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Carrot <u>as per</u> the given checklist of procedural steps for its cultivation /production based on the recent technology.</p>	<p><u>Off season cultivation/production of carrot (गाजर):</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of carrot</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	2	6	8
6. Perform off season cultivation/production of cucumber (काँक्रा)	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Cucumber <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.</p>	<p><u>Off season cultivation/production of cucumber (काँक्रा):</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and</li> </ul>	2	6	8

		sowing time <ul style="list-style-type: none"> <li>• Off season cultivation/production technology of cucumber</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>			
7. Perform off season cultivation/production of tomato (गोलभेंडा)	<u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Tomato <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>Off season cultivation/production of tomato (गोलभेंडा):</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of tomato</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	2	6	8
8. Perform off season cultivation/production of squash (स्कवास )	<u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Squash <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>Off season cultivation/production of squash (स्कवास ):</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of squash</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	2	6	8



<p>9. Perform off season cultivation/production of bitter gourd (करेला)</p>	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Bitter Gourd <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.</p>	<p><u>Off season cultivation/production of bitter guard (करेला):</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of bitter guard</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	1	6	7
<p>10. Perform off season cultivation/production of gourd (घिरौला) [sponge/ridge gourd]</p>	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Gourd (sponge/ridge gourd) <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.</p>	<p><u>Off season cultivation/production of gourd (घिरौला) [sponge/ridge gourd] :</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of gourd (sponge/ridge gourd)</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	1	6	7
<p>11. Perform off season cultivation/production of onion (प्याज)</p>	<p><u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Onion <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.</p>	<p><u>Off season cultivation/production of onion (प्याज):</u></p> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and</li> </ul>	1	6	7

		sowing time <ul style="list-style-type: none"> <li>• Off season cultivation/production technology of onion</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>			
12. Perform off season cultivation/production of cauliflower	<u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Cauliflower <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>Off season cultivation/production of cauliflower:</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of cauliflower</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	1	6	7
13. Perform off season cultivation/production of cabbage	<u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Cabbage <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>Off season cultivation/production of cabbage:</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of cabbage</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	1	6	7
14. Perform off	<u>Given</u> a checklist, the trainees	<u>Off season</u>	1	6	7

season cultivation/production of Bbrinjal (Bhanta)	will be able to <u>cultivate/produce</u> off season Bbrinjal <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>cultivation/production of Bbrinjal:</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of Bbrinjal</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>			
15. Perform off season cultivation/production of French bean ( Mimi)	<u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season French bean <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>Off season cultivation/production of French bean:</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of French bean</li> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>	1	6	7
16. Perform off season cultivation/production of Asparagus bean ( Tane Bodi )	<u>Given</u> a checklist, the trainees will be able to <u>cultivate/produce</u> off season Asparagus bean <u>as per</u> the given checklist of procedural steps for its cultivation / production based on the recent technology.	<u>Off season cultivation/production of Asparagus bean:</u> <ul style="list-style-type: none"> <li>• Varieties and their identification</li> <li>• Soil &amp; climate</li> <li>• Crop distance and sowing time</li> <li>• Off season cultivation/production technology of Asparagus</li> </ul>	1	6	7

		bean <ul style="list-style-type: none"> <li>• Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>• Precautions &amp; records keeping</li> </ul>			
		Total:	22	92	114

### Module: 3: Disease and pest management

**Description:** It deals with the knowledge and skills / tasks related to disease and pest management necessary for off season vegetable cultivation/production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objectives:** After its completion the trainees will be able:

- To manage diseases of off season vegetables
- To manage pests of off season vegetables

**Tasks:** To fulfill the objectives the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.(8 hrs) + Pr.(32 hrs) = tot.(40 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. State concept of: <ul style="list-style-type: none"> <li>• Disease</li> <li>• Insects/pests</li> <li>• Management/control of disease/pests</li> </ul>	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> concept of disease, insects, pests, and management or control of disease/pests <u>so well that the</u> score of the test should be at least of 60 %.	<u>Concept of:</u> <ul style="list-style-type: none"> <li>• Disease</li> <li>• Insects/pests</li> <li>• Management/control of disease/pests</li> <li>• Records keeping</li> </ul>	2	8	10
2. Identify diseases	<u>Given</u> a list of signs and symptoms and crops/field with diseases, the trainees will be able to <u>identify</u> diseases of off season vegetables <u>on the basis of the</u> given list.	<u>Common diseases of off season vegetables:</u> <ul style="list-style-type: none"> <li>• List of diseases</li> <li>• Signs and symptoms of them</li> <li>• Identification of each of them</li> <li>• Precautions &amp; recording</li> </ul>	2	8	10
3. Identify	<u>Given</u> a list of characteristic	<u>Beneficial &amp; harmful</u>	2	8	10

beneficial/harmful insects/pests	features and nature of damage, the trainees will be able to <u>identify</u> beneficial/harmful insects/pests <u>on the basis of</u> the given list and nature of damage.	<u>insects(pests):</u> <ul style="list-style-type: none"> <li>• Concept and difference between beneficial and harmful insects(pests)</li> <li>• List of beneficial/harmful insects/pests</li> <li>• Identification of them</li> <li>• Nature of damage caused by the harmful insects &amp; their time of attack</li> <li>• Precautions &amp; recording</li> </ul>			
4. Manage/control diseases/pests	<u>Given</u> a schedule, the trainees will be able to <u>manage/control</u> diseases/pests of off season vegetable crops <u>as per</u> the given schedule for managing and controlling the diseases/pests.	<u>Diseases and pests:</u> <ul style="list-style-type: none"> <li>• Relationship among disease, insects/pests, vegetable crops, and environment</li> <li>• Concept of integrated disease and pest management</li> <li>• Principle, procedures, and application of integrated pest management (IPM)</li> <li>• Techniques/methods/processes applied for management and control of diseases and pests of off season vegetable crops</li> <li>• Application of organic &amp; chemical techniques in vegetable crop plant protection and their effects</li> <li>• Schedule for managing and controlling diseases/pests</li> <li>• Precautions &amp; recording</li> </ul>	2	8	10
		Total:	8	32	40

## Module: 4: Storage and post harvest loss control

**Description:** It deals with the knowledge and skills related to the control of post harvest loss and

storage of off season vegetables.

**Objectives:** After its completion the trainees will be able:

- To control post harvest loss off season vegetables
- To store off season vegetables

**Sub-modules:**

1. Post harvest loss control
2. Storage of off season vegetables

### Sub module: 1: Post harvest loss control

**Description:** It deals with the knowledge and skills/tasks related to post harvest loss control of off season vegetables. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To control post harvest loss of off season vegetables

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 4 hrs) + Pr.( 18 hrs) = tot.( 22 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. State concept of post harvest losses of vegetables	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> concept of post harvest losses of vegetables <u>so well that</u> the score of the test should be at least of 60 %.	<u>Post harvest loss:</u> <ul style="list-style-type: none"> <li>• Concept post harvest loss of vegetables</li> <li>• Need to minimize post harvest loss</li> <li>• Methods to minimize post harvest loss</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	0.3	1.0	1.3
2. Enlist causes of post harvest losses	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist</u> causes of post harvest losses of off season vegetables <u>so well that</u> the score of the test should be at least of 60 %.	<u>Causes of post harvest losses:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Listing causes</li> <li>• Methods/techniques to remove the causes</li> <li>• Precautions to be taken</li> <li>• Keeping records</li> </ul>	0.3	1.0	1.3

3. Identify time of harvesting the crops	<u>Given</u> the list of characteristic features of crop at the stage of harvest, the trainees will be able to <u>identify</u> time of harvesting the off season vegetables as per the given list.	<u>Harvesting the crops:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Time</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.3	1.0	1.3
4. Enlist/state methods of harvesting the crops	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist/state</u> methods of harvesting the off season vegetables crops <u>so well that</u> the score of the test should be at least of 60 %.	<u>Methods of harvesting the crops:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Methods/processes</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.3	1.0	1.3
5. Enlist /state techniques of minimizing losses	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist/state</u> techniques of minimizing post harvest losses of off season vegetables <u>so well that</u> the score of the test should be at least of 60 %.	<u>Techniques of minimizing losses:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Techniques of minimizing losses</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	2.0	2.4
6. Harvest the crop	<u>Given</u> a harvesting procedural checklist, the trainees will be able to <u>harvest</u> off season vegetables <u>as per</u> the given checklist of procedural steps for harvesting based on the recent technology.	<u>Harvesting the crop:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Techniques of harvesting the crops</li> <li>• Loss reduction</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	2.0	2.4
7. Apply techniques of cleaning	<u>Given</u> a cleaning procedural checklist, the trainees will be able to <u>apply</u> techniques of cleaning <u>as per</u> the given checklist of procedural steps for the techniques of cleaning.	<u>Cleaning:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Techniques, method/process of cleaning</li> <li>• Loss reduction</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	2.0	2.4
8. Select the harvest	<u>Given</u> the selection criteria, the trainees will be able to <u>select</u> the harvest of off season vegetables <u>as per</u> the given criteria.	<u>Selecting the harvest:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Selection criteria and selection for grading</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	2.0	2.4
9. Grade the harvest	<u>Given</u> the grading criteria, the trainees will be able to <u>grade</u> the harvest of off season vegetables <u>as per</u> the given criteria.	<u>Grading:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Grading criteria and grading</li> </ul>	0.4	2.0	2.4

		<ul style="list-style-type: none"> <li>• Loss reduction</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>			
10. Pack the harvest	<u>Given</u> packing materials and procedural steps, the trainees will be able to <u>pack</u> the harvest of off season vegetables <u>as per</u> the given packing materials and procedural steps.	<u>Packing:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Packing materials, packing procedure and packing</li> <li>• Loss reduction</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	2.0	2.4
11. Store the harvest	<u>Given</u> the harvest, store, and procedural steps, the trainees will be able to <u>store</u> the harvest of off season vegetables <u>as per</u> the given procedural steps.	<u>Storing:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Storing procedure and storing</li> <li>• Loss reduction</li> <li>• Precautions</li> <li>• Record keeping</li> </ul>	0.4	2.0	2.4
		Total:	4	18	22

## Sub module: 2: Storage of off season vegetables

**Description:** It deals with the knowledge and skills/tasks related to storage of off season vegetables. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To store off season vegetables

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 2 hrs) + Pr.( 6 hrs) = tot.( 8 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. State the concept of storage of off season vegetable products	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> the concept of storage of off season vegetable products <u>so well that</u> the score of the test should be at least of 60 %.	<u>Concept of storage:</u> <ul style="list-style-type: none"> <li>• Concept &amp; importance</li> <li>• Factors affecting storage of off season vegetable products</li> <li>• Types</li> <li>• Storage loss</li> <li>• Precautions</li> </ul>	0.5	1.5	2



2. Enlist/state methods of storage	<u>Given</u> a knowledge test, the trainees will be able to <u>enlist</u> the methods of storage of off season vegetable products <u>so well that</u> the score of the test should be at least of 60 %.	<u>Methods of storage:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Methods</li> <li>• Advantages, disadvantages &amp; procedure of each</li> <li>• Precautions</li> </ul>	0.5	1.5	2
3. Perform simple storage	<u>Given</u> a checklist of procedural steps, the trainees will be able to <u>perform</u> simple storage of off season vegetable products <u>as per</u> the given checklist.	<u>Simple storage:</u> <ul style="list-style-type: none"> <li>• Importance</li> <li>• Process</li> <li>• Application</li> <li>• Time</li> <li>• Expenses</li> <li>• Precautions &amp; records keeping</li> </ul>	0.5	1.5	2
4. Perform cool storage	<u>Given</u> a checklist of procedural steps, the trainees will be able to <u>perform</u> cool storage of off season vegetable products <u>as per</u> the given checklist.	<u>Cool storage:</u> <ul style="list-style-type: none"> <li>• Importance</li> <li>• Process</li> <li>• Application</li> <li>• Time</li> <li>• Expenses</li> <li>• Precautions &amp; records keeping</li> </ul>	0.5	1.5	2
Total:			2	6	8

## Module: 5: Marketing, recording and communication

**Description:** It deals with the knowledge and skills related to marketing of off season vegetables, records management, and communication.

**Objectives:** After its completion the trainees will be able:

- To market off season vegetables
- To manage records
- To communicate with others

### Sub-modules:

1. Marketing of off season vegetables
2. Records management
3. Communication

## Sub module: 1: Marketing of off season vegetables

**Description:** It deals with the knowledge and skills/tasks related to the marketing of off season vegetables. Each task consists of terminal performance objective, minimum related technical knowledge

necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To market off season vegetables

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 7 hrs) + Pr.( 7 hrs) = tot.( 14 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. State concept of vegetable marketing	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> the concept of off season vegetable marketing <u>so well that</u> the score of the test should be at least of 60 %.	<u>Vegetable marketing:</u> <ul style="list-style-type: none"> <li>• Concept and importance</li> <li>• Functions of marketing <ul style="list-style-type: none"> <li>▪ Product</li> <li>▪ Price</li> <li>▪ Place</li> <li>▪ Promotion</li> </ul> </li> <li>• Records keeping</li> </ul>	1	1	2
2. Collect demand	<u>Given</u> a demand collection format/form, the trainees will be able to <u>collect</u> the demand of off season vegetable <u>as per</u> the given format/form.	<u>Demand:</u> <ul style="list-style-type: none"> <li>• Concept and need</li> <li>• When, where, and how to collect demand</li> <li>• Demand analysis</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
3. Prepare vegetable products for marketing	<u>Given</u> a procedural checklist and vegetable products, the trainees will be able to <u>prepare</u> vegetable products for marketing <u>as per</u> the given checklist.	<u>Prepare the product:</u> <ul style="list-style-type: none"> <li>• Concept and identification of vegetable products</li> <li>• Preparation of vegetable products to be sold</li> <li>• Grading</li> <li>• Packing</li> <li>• Temporary storage</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
4. Price the vegetable product	<u>Given</u> a list of various market prices, the trainees will be able to <u>fix reasonable price</u> of off season vegetable products for marketing <u>based on</u> the given price list.	<u>Price the product:</u> <ul style="list-style-type: none"> <li>• Concept and importance</li> <li>• Cost calculation</li> <li>• Pricing methods</li> <li>• Pricing decision</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2

5. Place the vegetable product	<u>Given</u> the vegetable products, the trainees will be able to <u>place</u> the off season vegetable products in market <u>taking</u> all the necessary precautions.	<u>Place the product:</u> <ul style="list-style-type: none"> <li>• Concept and importance</li> <li>• Market</li> <li>• Marketing channel</li> <li>• Transportation and delivery</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
6. Promote the vegetable product	<u>Given</u> the vegetable products, the trainees will be able to <u>promote</u> the off season vegetable products <u>applying</u> promotional techniques of publicity, advertisement, personnel selling, and sales promotion.	<u>Promote the product:</u> <ul style="list-style-type: none"> <li>• Concept and importance</li> <li>• Publicizing</li> <li>• Advertising</li> <li>• Personnel selling</li> <li>• Sales promoting</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
7. Sell the vegetable product	<u>Given</u> the vegetable products, the trainees will be able to <u>sell</u> the off season vegetable products <u>charging</u> reasonable prices.	<u>Sell the product:</u> <ul style="list-style-type: none"> <li>• Concept and importance</li> <li>• Selling the vegetable product</li> <li>• Billing</li> <li>• Profit / loss calculation</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	1	1	2
Total:			7	7	14

## Sub module: 2: Records management

**Description:** It deals with the knowledge and skills/tasks related to records management essential for off season vegetable farming. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To manage records for off season vegetable farming

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Terminal performance objective	Related technical knowledge	Th.( 2 hrs) + Pr.( 3 hrs) = tot.( 5 hrs) Time (hrs)		
			Th	Pr	Tot
1. State concept of records	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> the concept of records <u>so well that</u> the score of the test should be at	<u>Records:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need &amp; importance</li> </ul>	0.2	0.3	0.5

	least of 60 %.	<ul style="list-style-type: none"> <li>• Types</li> <li>• Recording systems</li> </ul>			
2. State concept of records management	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> the concept of records management <u>so well that</u> the score of the test should be at least of 60 %.	<u>Records management:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need &amp; importance</li> <li>• Principle</li> <li>• Procedures</li> <li>• Application</li> <li>• Precautions</li> </ul>	0.2	0.3	0.5
3. Study market price	<u>Given</u> a sample of market-price-study- plan, the trainees will be able to <u>study</u> the market prices of off season vegetables <u>as per</u> the given sample plan.	<u>Market price:</u> <ul style="list-style-type: none"> <li>• Price/pricing</li> <li>• Market price</li> <li>• Market price study/survey</li> <li>• Market price study / survey report</li> <li>• Precautions &amp; record keeping</li> </ul>	0.2	0.3	0.5
4. List market price	<u>Given</u> a sample list of market price, the trainees will be able to <u>list</u> market prices of off season vegetables <u>as per</u> the given sample list.	<u>Market price listing:</u> <ul style="list-style-type: none"> <li>• Format</li> <li>• Listing</li> <li>• Precautions</li> <li>• Records keeping</li> </ul>	0.2	0.3	0.5
5. Identify time for selling	<u>Given</u> a trend of market demand, the trainees will be able to <u>identify</u> time for selling off season vegetables <u>so that</u> the sell could earn maximum profit.	<u>Time for selling:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Profitable time for selling &amp; its identification</li> <li>• Precautions &amp; records keeping</li> </ul>	0.2	0.3	0.5
6. Prepare investment record	<u>Given</u> a sample record, the trainees will be able to <u>prepare</u> investment record for producing off season vegetables <u>as per</u> the given sample.	<u>Investment records:</u> <ul style="list-style-type: none"> <li>• Concept of- Investment &amp;</li> <li>• investment records</li> <li>• Importance</li> <li>• Process for its preparation</li> <li>• Precautions &amp; records keeping</li> </ul>	0.2	0.3	0.5
7. Prepare income records	<u>Given</u> a sample record, the trainees will be able to <u>prepare</u> income record of off season vegetables <u>as per</u> the given sample.	<u>Income records:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need &amp; importance</li> <li>• Income calculation</li> <li>• Preparing income records</li> </ul>	0.2	0.3	0.5

		<ul style="list-style-type: none"> <li>• Precautions &amp; records keeping</li> </ul>			
8. Prepare profit records	<u>Given</u> a sample record, the trainees will be able to <u>prepare</u> profit record of off season vegetables <u>as per</u> the given sample.	<u>Profit records:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need &amp; importance</li> <li>• Profit/loss calculation</li> <li>• Preparing profit records</li> <li>• Precautions &amp; records keeping</li> </ul>	0.2	0.3	0.5
9. Prepare record formats for various activities	<u>Given</u> a sample record, the trainees will be able to <u>prepare</u> record formats for various activities related to off season vegetable production <u>as per</u> the given sample.	<u>Record formats:</u> <ul style="list-style-type: none"> <li>• Concept and needs</li> <li>• Types</li> <li>• Preparing record formats necessary for various farm activities</li> <li>• Precautions &amp; records keeping</li> </ul>	0.2	0.3	0.5
10. Maintain records	<u>Given</u> the records, the trainees will be able to <u>maintain</u> records of various activities <u>following</u> acceptable/standard recording system.	<u>Maintaining records:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need &amp; importance</li> <li>• Record maintaining system</li> <li>• Precautions &amp; records keeping</li> </ul>	0.2	0.3	0.5
Total:			2	3	5

### Sub module: 3: Communication

**Description:** It deals with the knowledge and skills/tasks related to communication necessary for off season vegetable business. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To communicate with others for smooth running of the off season vegetable business

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

Tasks	Th.( 5 hrs) + Pr.( 6 hrs) = tot.( 11 hrs)		Time (hrs)		
	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. State concept of communication	<u>Given</u> a knowledge test, the trainees will be able to <u>state</u> the concept of communication <u>so well that</u> the score of the test should be at least of 60 %.	<u>Communication:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need and importance</li> <li>• Types</li> <li>• Process</li> </ul>	0.5	0.6	1.1

		<ul style="list-style-type: none"> <li>• Means</li> <li>• Barriers</li> <li>• Precautions</li> <li>• Activity records</li> </ul>			
2. Handle telephone	<u>Given</u> a telephone, the trainees will be able to <u>handle</u> telephone (make/ receive calls) <u>following</u> all the necessary precautions.	<u>Handling telephone:</u> <ul style="list-style-type: none"> <li>• Making calls</li> <li>• Receiving calls</li> <li>• Message / information</li> <li>• Delivery of message/ information</li> <li>• Precautions</li> <li>• Handling and care</li> <li>• Recording</li> </ul>	0.5	0.6	1.1
3. Write letters/messages /information	<u>Given</u> the samples, the trainees will be able to <u>write</u> letters, messages, and information <u>as per</u> the given samples.	<u>Writing letters/messages/information:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Why, when, where, whom, and how to write letters/messages/information</li> <li>• Precautions to be taken</li> <li>• Keeping activity records</li> </ul>	0.5	0.6	1.1
4. Communicate with input suppliers	<u>Given</u> the messages/information, the trainees will be able to <u>communicate</u> messages / information to the input suppliers in an <u>understandable</u> form of language by the input suppliers in right time, place, and manner.	<u>Communicating with input suppliers:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need</li> <li>• Message / information to be communicated</li> <li>• Communicating with input suppliers</li> <li>• Dealing with input suppliers</li> <li>• Precautions to be taken</li> <li>• Keeping activity records</li> </ul>	0.7	0.8	1.5
5. Communicate with consumers	<u>Given</u> the messages/information, the trainees will be able to <u>communicate</u> messages / information to the consumers in an <u>understandable</u> form of language by the consumers in right time, place, and manner.	<u>Communicating with consumers:</u> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need</li> <li>• Message / information to be communicated</li> <li>• Communicating with consumers</li> <li>• Dealing with consumers</li> <li>• Precautions to be taken</li> </ul>	0.5	0.6	1.1

		<ul style="list-style-type: none"> <li>• Keeping activity records</li> </ul>			
6. Communicate with marketers	<p><u>Given</u> the messages/information, the trainees will be able to <u>communicate</u> messages / information to the marketers in an <u>understandable</u> form of language by the marketers in right time, place, and manner.</p>	<p><u>Communicating with marketers:</u></p> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need</li> <li>• Message / information to be communicated</li> <li>• Communicating with marketers</li> <li>• Dealing with marketers</li> <li>• Precautions to be taken</li> <li>• Keeping activity records</li> </ul>	0.8	1.0	1.8
7. Communicate with seniors	<p><u>Given</u> the messages/information, the trainees will be able to <u>communicate</u> messages / information to the seniors in an <u>understandable</u> form of language by the seniors in right time, place, and manner.</p>	<p><u>Communicating with seniors:</u></p> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need</li> <li>• Message / information to be communicated</li> <li>• Communicating with seniors</li> <li>• Dealing with seniors</li> <li>• Precautions to be taken</li> <li>• Keeping activity records</li> </ul>	0.5	0.6	1.1
8. Communicate with juniors	<p><u>Given</u> the messages/information, the trainees will be able to <u>communicate</u> messages / information to the juniors in an <u>understandable</u> form of language by the juniors in right time, place, and manner.</p>	<p><u>Communicating with juniors:</u></p> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need</li> <li>• Message / information to be communicated</li> <li>• Communicating with juniors</li> <li>• Dealing with juniors</li> <li>• Precautions to be taken</li> <li>• Keeping activity records</li> </ul>	0.5	0.6	1.1
9. Communicate with peers	<p><u>Given</u> the messages/information, the trainees will be able to <u>communicate</u> messages / information to the peers in an <u>understandable</u> form of language by the peers in right time, place, and manner.</p>	<p><u>Communicating with peers:</u></p> <ul style="list-style-type: none"> <li>• Concept</li> <li>• Need</li> <li>• Message / information to be communicated</li> <li>• Communicating with peers</li> <li>• Dealing with peers</li> <li>• Precautions to be taken</li> <li>• Keeping activity records</li> </ul>	0.5	0.6	1.1
		Total:	5	6	11

## **Reading materials:**

- Related publications of CTEVT, NARC, DOA, IAAS, and HICAST
- Instructor selected related reading materials available in the local market.
- Instructor prepared hand outs, notes, manuals, and other reading materials.

## **Facilities**

- Enough administration buildings
- Spacious class rooms
- Enough field for off season vegetable cultivation
- Storing facility
- Well equipped multipurpose room
- Computer with internet / e-mail facility
- Telephone facility
- Toilet facility
- Electricity facility
- Clean water supply facility
- Library facility
- Vehicle [optional]
- Canteen [optional]
- Hostel [optional]

## **Tools, materials, equipment**

Overhead / slide projectors

Training / teaching learning materials

Vegetable seeds

Fertilizer / fungicides / pesticides

Plastic sheets / bags

Straw

Spades - Kuto / kodolo(कोदालो )

Rake

Pipe

Rope

Gal (गल)

Sickle

Pegs

Nail (किला)

Hammer

Bamboo /wooden pieces

Measuring tape