

Devanagari Post Graduate College, Gulaothi, Bulandshahr
Proposed Skill Development Course

Title of Course-		Organic Farming			
Nodal Department of HEI to run course		Chemistry			
Broad Area/ Sector--		Agriculture			
Sub-Sector		Agriculture Crop Production			
Nature of Course - Independent/ Progressive		Independent			
Name of suggestive Sector Skill Council		Agriculture Skill Council of India			
Alienated NSQF level		Level 4			
Expected Fees of the Course Free/Paid		Free			
Stipend from student expected from industry					
Number of seats-		As per University/NEP 2020 Norms			
Course Code-		Credits- 03 (1 Theory, 2 Practical)			
Max Marks...100..... Minimum Marks		40			
Name of Proposed Skill Partner (Please specify, Name of industry, company etc for Practical/training/ internship/ OJT		Not available			
Job Prospects- Expected Fields of Occupation where student will be able to get job after completing this course in (Please specify name/type of industry, company etc.)		After completing this programme, participants will be able to: <ul style="list-style-type: none"> • Produce Organic Crops • Grow and manage organic crop • Maintain the quality of the organic produce • Become well versed with Environment Health & Safety. 			
Syllabus					
Unit	Topics	General/ Skill Component	Theory/ Practical/OJT/ Internship/ Training	No. Of theory hours (Total- 15 Hours- 1 credit)	No. Of skill hours (Total- 60 Hours = 2 credits)
I	Introduction to organic farming and its significance, Concepts and Principles of Organic farming, Key indicators for organic farming, sustainable agriculture and climate change	General	Theory and Practical	04 Hours	16 Hours
II	Input management, compost production,, vermicomposting, Compost quality, Compost utilization and marketing	General & Skill	Theory and Practical	02 Hours	08 Hours
III	Organic crop management: field crops, horticulture and plantation crops, Plant protection measures, biopesticides, natural predators, cultural practice	Skill	Theory and Practical	03 Hours	12 Hours
IV	Quality analysis of organic foods, Antioxidants and their natural source, organic food and human health Standards of organic food and marketing	Skill	Theory and Practical	06 Hours	24 Hours
Suggested Readings:					
1. Practical Botany (Part 2) (2013). Sunil D Purohit, Gotam K Kukda & Anamika Singhvi, Apex Publishing House, Udaipur, Rajasthan 2. प्रयोगात्मक वनस्पति विज्ञान भाग 2 अशोक वेंदे तथा अशोक कुमार प्रकाशन रस्तोगी प्रकाशन मेरठ 3. प्रायोगिक वनस्पति विज्ञान 2. Dhankar - Sharma - Trivedi RBD Publishing House, Jaipur					
Suggested Digital Platforms/ web links for readings-					
1. https://www.classcentral.com/course/swayam-organic-farming-for-sustainable-agricultural-production14222					

प्राचार्य
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 25/11/2021

2. https://community.plantae.org/tags/mooc
Suggested OJT/ Internship/ Training/ Skill Partner
Suggested Continuous Evaluation Methods:
<ul style="list-style-type: none"> • Internal and External Exams • Practical assignments • MCQ's • Small Field based Projects
Course Pre-requisites: No pre-requisites required, Open to all
Suggested equivalent online courses:
Any remarks/ suggestions-
Notes:
<ul style="list-style-type: none"> • Number of unit in Theory/Practical may vary as per need • Total credits/semester- 3 (it can be more credits, but students will get only 3 credits/semester or 6 credits/ year • Credits for Theory = 01 (Teaching Hours = 15) • Credits for Internship/ OJT/ Training/ Practical = 02 (Training Hours = 60)

Course developed by:

Dr. Vinay Kumar Singh, Assistant Professor, Department of Chemistry

Dr. Vinay Kumar Singh

4091/22/11/2021
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