

MAHATMA GANDHI UNIVERSITY

PRIYADARSINI HILLS

KOTTAYAM

KERALA



SYLLABUS FOR UNDERGRADUATE PROGRAMME IN

BOTANY

UNDER THE RESTRUCTURED CURRICULUM

IN

CHOICE-BASED CREDIT SYSTEM (UGCBCS)

(EFFECTIVE FROM 2017 ADMISSIONS)

PREPARED BY:

**BOARD OF STUDIES IN BOTANY (UG) AND FACULTY OF SCIENCE,
MAHATMA GANDHI UNIVERSITY, KOTTAYAM**

OPEN COURSES

Open course 1 **Code: BO5OPT01**
AGRI-BASED MICROENTERPRISES
(Theory 72 hrs; Credits 3)

Objectives:

- Provide basic information about the business opportunities in plant sciences.
- Inform the student about sustainable agriculture and organic farming.
- Inculcate an enthusiasm and awareness about ornamental gardening, nursery management and mushroom cultivation.

Module 1: Organic farming and composting techniques (9 hrs)

Advantages of organic manures and fertilizers. Composition of fertilizers – NPK content of various fertilizers. Common organic manures – bone meal, cow dung, poultry waste, oil cakes, organic mixtures and compost. Preparation of compost - aerobic and anaerobic - advantages of both; vermicompost - preparation, vermiwash. Biofertilizers: definition, types – *Trichoderma*, *Rhizobium*, PGPR. Biopesticides – Tobacco and Neem decoction. Biological control.

Module 2: Horticulture and Nursery management (18 hrs)

Soil components. Preparation of potting mixture. Common Garden tools and implements. Methods of plant propagation - by seeds - advantages and disadvantages. Vegetative propagation - advantages and disadvantages. Natural methods of vegetative propagation. Artificial methods - cutting, grafting, budding and layering. Use of growth regulators for rooting. Gardening - types of garden - ornamental, indoor garden, kitchen garden, vegetable garden for marketing.

Module 3: Food spoilage and preservation techniques (9 hrs)

Causes of spoilage. Preservation techniques - asepsis, removal of microorganisms, anaerobic conditions and special methods – by drying, by heat treatment, by low temperature storage and by chemicals (Food Additives). Preparation of wine, vinegar and dairy products.

Module 4: Mushroom cultivation and Spawn production (9 hrs)

Types of mushrooms - button mushroom, oyster mushroom and milky mushroom, poisonous mushroom – methods of identification. Spawn – isolation and preparation. Cultivation milky mushrooms – using paddy straw and saw dust by polybag. Value added products from mushroom – pickles, candies, dried mushrooms.

Module 5: Plant tissue culture and micropropagation (9 hrs)

Concept of totipotency. Micropropagation: different methods – shoot tip, axillary bud and meristem culture; organogenesis, somatic embryogenesis. Infra structure of a tissue culture laboratory. Solid and liquid media - composition and preparation. Sterilization techniques. Explant - inoculation and incubation techniques. Stages of micropropagation – hardening and transplantation. Packaging and transportation of tissue culture regenerated plantlets.

ON HAND TRAINING (18 hrs)

1. Prepare a chart showing the NPK composition of minimum 6 manures and fertilizers.
2. Identification and familiarization of the following organic manures: cow dung (dry), Coconut cake, Vermicompost, neem cake, organic mixture, bone meal.
3. Preparation of potting mixture.
4. Make a vermicompost pit /pot in the campus/ house of the student.
5. Familiarization of common garden tools and implements.
6. Estimation of germination percentage of seeds
7. Demonstrate the effect of a rooting hormone on stem cutting.
8. Demonstration of T budding and air layering on live plants.
9. Familiarization of garden components from photographs.
10. Preparation of vinegar/dairy product (any two) in class or home.
11. Familiarization of different mushrooms and preparation of a polybag of *Pleurotus* using straw/sawdust.
12. Visit to a well established tissue culture lab, nursery and mushroom cultivation unit.

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