

Hindi Vidya Prachar Samiti's RAMNIRANJAN JHUNJHUNWALA COLLEGE (AUTONOMOUS)

(Also known as R. J. College of Arts, Science & Commerce as per UGC Notification)

Affiliated to UNIVERSITY OF MUMBAI II Recognized by UGC under 2f & 12B
NAAC Accredited 'A GRADE' with CGPA 3.50

Knowledge is all Ambrosia

CERTIFICATE COURSE IN

KITCHEN GARDEN

A

T

S

M

C



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Opposite Railway Station, Ghatkopar (W),
Mumbai 400 086, Maharashtra, INDIA.



ABOUT US

Hindi Vidya Prachar Samiti was incepted on the auspicious day of Shri Krishna Janmashtami, 15th August 1938. A brain child of a visionary Late Shri Nandkishore Singh Jairamji, samiti was established with the objectives of catering to the educational needs of the Hindi speaking community. Ramniranjan Jhunjhunwala College came into existence in 1963, enabling a larger section of the society to take advantage of the facilities provided for higher education.

From 1999-2000 the College has added a number of self-financing courses like B.M.S., B.B.I., B.Sc. in Computer Science, Information Technology, Biotechnology, M.Sc. in Computer Science, Biotechnology and Information Technology as well as add on courses, which further hone the special skills of the students.

The college has been reaccredited with 'A' Grade by NAAC in 2014 with a CGPA 3.50 and received the Best College Award (2007-2008) of the University of Mumbai. The College has been bestowed with IMC "Ramkrishna Bajaj Performance Excellence Trophy", 2010.

The Principal of the college was awarded "Best Teacher" by Government of Maharashtra in 2011.

Government of Maharashtra conferred the college with "JAAGAR JAANIVANCHA" (First in Mumbai Suburban- in 2013 and Second in Mumbai Suburban- in 2014) for safety of girls.

Course Code: **RJBOTC11**

Duration: **30** hours

Credits : **02**

LEARNING OUTCOME

On completion of the course students will be able to:

- Learn how to prepare potting soil, seed germination
- Learn to grow vegetables and herbs
- Provide technical support to other enthusiasts promote sustainable production and consumption



COURSE CONTENT

Unit I

Gardening tools, size of kitchen garden, purpose, kitchen garden site, preparation, containers

Unit II

Soil types, Types of Soil, Soil pH, Water holding capacity, soil pH. Loam, farmyard manure, vermicompost, compost, cocopeat, vermiculite, perlite, clay balls, potting mixture

Unit III

Seed, structure types, seed viability, seed germination, nursery, transplanting, study of cultivation of different vegetables tomato, green chillies, brinjal, lady's finger, onion, garlic, spinach, fenugreek.

Unit IV

Kitchen garden for herbs: mint, thyme, basil, coriander, celery, holy basil, lemon grass, exotic vegetables: broccoli, hydroponics, aquaponics, Sustainable gardening, recycling, production for self, business plan, marketing.

ASSESSMENT

Continuous Theory and Practical's



MEDIUM OF INSTRUCTION

English

100 MARKS



PASSING 40

WHO SHOULD DO IT?

Any Enthusiastic Person