SUBJECT: PRODUCER/GROWER AND PROCESOR OF SPICES, MEDICINAL & AROMATIC PLANTS (SMAG)

CLASS XII SEMESTER III

THEORY

FULL MARKS:20

[MCQ Type (1 Mark) Question]

UNIT	Topic	No of periods assigned	Marks
1	Introduction	3	2
2	Classification of SMAG	4	5
3	Commercial cultivation of important spice crops	12	5
4	Commercial cultivation of important MAP crops	12	3
5	Processing, value-added products, packaging and marketing of spices	7	2
6	Processing, value-added products, packaging and marketing of MAP	7	3
	Total	45	20

DETAIL SYLLABUS

UNIT	Topic / Sub Topic	No of periods assigned
1	Introduction: Scope and importance and present scenario of spices cultivation; scope, importance and present scenario of cultivation of medicinal & aromatic crops; use of various spices, medicinal & aromatic plants	3
2	Classification of SMAG: Classification of different spices on the basis of nature ofplant/life span/ family/growing season/parts used; classification of different medicinal and aromatic plants on the basis of nature of plant/life span/family/growing season/parts used	
3	Commercial cultivation of important spice crops: Improved cultural hints on soil,climate, varieties,propagation, nursery technique, transplanting, nutrient management, irrigation, weeding, intercultural operations,harvesting and yield of blackpepper, turmeric,chilli,onion,coriander and vanilla	12
4	Commercial cultivation of important MAP crops:Improved cultural hints on soil, climate, varieties,propagation, nursery technique, sowing, transplanting,nutrient management, irrigation , weeding, intercultural operations, harvesting and yield ofkalmegh, tulsi, aloevera, ashwagandha, stevia and citronella	12
5	Processing, value-added products, packaging and marketing of spices:Economic importance of processingof spice crops;properstageandperiodofharvesting;post-harvest operation and value-added products of blackpepper, post-harvest operation and value-added products of turmeric	7
6	Processing, value-added products, packaging andmarketing of MAP: Economic importance of processingof medicinal & aromatic plants;proper stage andsand period of harvesting;post-harvest operation and value-added products of kalmegh, tulsi, aloevera, citronella and stevia	7
	Total	45

SUBJECT: PRODUCER/GROWER AND PROCESOR OF SPICES, MEDICINAL & AROMATIC PLANTS (SMAG)

CLASS XII SEMESTER IV

THEORY

FULL MARKS: 30

[SAQ (2 Marks) and LAQ Type (4 Marks) Question]

UNIT	Topic	No of periods assigned	Marks
1	Commercial cultivation of important spice crops	20	10
2	Commercial cultivation of important MAP crops	20	10
3	Processing, value-added products, packaging and marketing of spices	15	6
4	Processing, value-added products, packaging and marketing of MAP	10	4
	Total	63	30

DETAIL SYLLABUS

UNIT	Topic	No of periods assigned	Marks
1	Commercial cultivation of important spice crops: Soil, climate, variety, propagation, nursery technique, transplanting, nutrient management, irrigation, weeding, intercultural operations, harvesting and yield of ginger, garlic, fenugreek, nigella, bayleaf and curry leaf	20	10
2	Commercial cultivation of important MAP crops:Soil, climate, variety,propagation, nursery technique, sowing, transplanting,nutrient management, irrigation,weeding, intercultural operations, harvesting and yield ofsarpagandha, basak, periwinkle, isabgul, poppy andlemongrass	20	10
3	Processing, value-added products, packaging and marketing of spices: Post-harvest operation and value-added products of ginger;post-harvest operation and value-added products of seed spices;packaging and storing of spices and oil extraction of spices	15	6
4	Processing, value-added products, packaging and marketing of MAPs: Post-harvest operation and value-added products of sarpagandha, basak, periwinkle, isabgul, poppy, lemongrass; post-harvest operation and oil extraction of lemon grass; post-harvest operation and oil extraction of citronella; packaging and storing of oil	10	4
	Total	63	30

PRACTICAL CLASS XII

FULL MARKS: 40(Practical) + 10 (Project)

NO. OF PERIODS ASSIGNED: 144 (120 for Practical+24 for Project)

DETAIL SYLLABUS

Sl. No.	Topic	No. of periods
	SEMESTER I	
1	Preparation of district-wise map of West Bengal for importantspice, medicinal and	2
	aromatic crops; Preparation of state-wise map of India for importantspice,	
2	medicinal and aromatic crops	2
3	Preparation of map indicating Agro-climatic Zones of West Bengal Soil sample collection, preparation and analysis; Understanding soil health card	2 2
4	Preparation of compost, vermi-compost and biofertilizer	6
5	Identification of fertilizers along with nutrient content	2
6	Calculation of fertilizers (straight and compound) for major spice, medicinal and aromatic crops	4
7	Identification of plant growth regulators and biofertilizer	4
8	Calculation of different plant growth regulators	4
9	Identification of weeds in fields and wetlands and preparation of weed album	4
10	Identification of insects in fields and storage	4
11	Identification of diseases in spice, medicinal and aromatic crops	4
12	Demonstration of different sources and methods of irrigation	4
13	Identification and use of different farm implements and machinery	4
14	General maintenance of farm machinery	4
16	Identification of seeds of different spice, medicinal and aromatic crops	2
18	Demonstration of seed bags/ packets, certification label, etc.	2
19	Visit to spice, medicinal and aromatic crops production farm	6
	Total	60
10	SEMESTER II	2
19	Seed treatment (dry and wet) of important spice, medicinal and aromatic crops	2 8
20	Layout of nursery, sowing and transplanting of spice, medicinal and aromatic crops	
22	Planting of turmeric,ginger,aloevera, etc.	4
23	Intercultural operations of different spice, medicinal and aromatic crops	4
24	Weed control practices: hand weeding, mechanical and application of herbicides	4
25	Calculation and spraying of insecticide, fungicide, herbicide, etc.	4
26	Calculation and dusting of insecticides, etc.	2
27	Harvesting of spice, medicinal and aromatic crops	4
28	Visit to a 'Model Spice Garden'	6
29	Visit to a 'Model Medicinal and Aromatic Garden'	6
30	Visit to a Processingunit of spice crops	6
31	Visit to a Processing of unitmedicinal crops	6
32	Visit to a Processingunit of aromatic crops	6
33	Preparation of value-added products from spice crops	4
34	Preparation of value-added products from medicinal crops	4
35	Preparation of value-added products from spice crops	4
36	Visit to a 'Model Agroforestry' with spice, medicinal and aromatic crops	4
37	Preparation of flow charts for production-based marketing cycle of spice, medicinal and aromatic crops	4
38	Visit to Regulated Market, Farmers' Co-operatives and Panchayat Samitis within	2

the area / district	
Total	60
PROJECT	24
Total	84
Class XII Total	144

PROJECT (10 marks: Two Projects, 05 marks each)

Sl. No.	Project	Details	Marks
1	Project I (12periods)	Preparation of nursery bed for raising good quality seedlings of black pepper nursery and growing of bush pepper	5
2	Project II (12periods)	Preparation of coconut based based neera production technology	5
3	Project III (12periods)	Off season coriander cultivation for yield and quality of leaves	5
4	Project IV (12periods)	Preparation of working plan for harvesting and oil extractionof lemon grass for good quality oil	5

Note: The school may develop other Projects as per their needs, choices or available resources.