

SENIOR SCHOOL CURRICULUM

2017-18

HORTICULTURE

Introduction

Horticulture is associated with the cultivation of vegetables, fruits, flowers, crops, tuber crops and medicinal, aromatic and ornamental plants where one can attain knowledge about crop production, plant propagation, plant breeding, genetic engineering, preparation of soil and plant physiology and biochemistry and simultaneously can work in various fields including floral design, garden centers, teaching, fruit and vegetable production, arboriculture, landscape construction, etc.

The Course Curriculum of Horticulture is focused to create interest among the students to identify and grow a wide range of different plants of commercial and medicinal use. It will enable the students to learn, how to interpret and understand a range of different habitats from woodlands and grassland to coastlines, to carry out wildlife surveys, undertake a range of countryside skills such as dry-stone walling and hedge-laying and to supervise a team carrying out a habitat regeneration project. The course on Horticulture is effectively designed to build the skills and knowledge of the students so as to equip them to work in the Conservation and Environment sectors. Further, it is intended to lay a foundation for a long-term career in horticulture by developing the ability of the students to identify a large range of plants, your knowledge of essential horticultural principles and practices, your practical skills in plant propagation, growth and care, and your ability to adapt to changing situations.

CLASS–XI ELECTIVE BASIC HORTICULTURE (762) THEORY

Time: 3 Hours

Marks: 60

1. Importance of Horticultural crops.
2. Principles of Horticulture crop production technology.
3. Principles of plant propagation, methods of propagation for horticultural crops.
4. Essential of plant nutrients, their deficiency symptoms and toxicities in Horticultural crops.
5. Organic and inorganic manures and their methods of application in Horticultural crops.
6. Principles of weed control, crop rotation, cropping system, methods of irrigation and drainage.
7. Major pest and diseases management in horticultural crops.
8. Harvesting, handling, storage.
9. Traits and quality standards of horticultural products.

PRACTICAL

Time: 2 Hours

Marks: 40

1. Visit to a Garden/orchard/vegetable farm .
2. Identification of major fruit crops of our country.
3. Identification of major vegetable crops (*Kharif / Rabi / Zaid*) of our country.
4. Identification of major flower crops of our country.
5. Identification of ornamental/avenue/lawn (grasses, hedge, edge) plants of our country.
6. Identification of indoor and outdoor foliage ornamentals (succulent, bulbous etc.).
7. Propagation through seeds .
8. Propagation through cutting- Sucker, Layering (air & ground), Runners and grafting
9. Preparation of pot for planting- Cleaning, Media Preparation, Filling.
10. Identification of different Fertilizers- NPK.
11. Identification of organic Manures- FYM, vermin compost, Cakes, Bone meal.
12. Preparation of model of a low cost storage structure for horticultural produce.

CLASS–XI
OPTIONAL-I
OLERICULTURE (763)
THEORY

Time: 3 Hours

Marks: 60

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|---|----------|
| 1. Important vegetable crops - present status and future prospects. | 4 |
| 2. Selection of site and soil for growing vegetables. | 5 |
| 3. Role of environment and soil factors in vegetable production. | 5 |
| 4. Essential plant nutrients and their deficiency symptoms. | 4 |
| 5. Vegetable crops management. | 5 |
| 6. Classification of vegetable crops. | 4 |
| 7. Production technology of solanaceous and cucurbitaceous vegetable crops. | 8 |
| 8. Training and pruning in tomato and cucurbits under open field conditions. | 4 |
| 9. Vegetative and reproductive propagation methods in vegetable crops. | 4 |
| 10. Role of growth regulators in vegetable crops. | 4 |
| 11. Management of important insect-pests and diseases of vegetable crops. | 4 |
| 12. Application of biotechnology in vegetable production. | 4 |
| 13. Maturity traits, quality standards of fresh vegetables and their post-harvest handling. | 5 |

PRACTICAL

Time: 2 Hours

Marks: 40

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| 1. Visiting vegetable gardens, identification of vegetable crops with reference to stage of crop growth, flowering and marketable stage of the vegetables. | 3 |
| 2. Land preparation and sowing of vegetable crops. | 2 |
| 3. Preparation of nursery beds for raising vegetable seedlings. | 2 |

4.	Visit to local vegetable nursery and acquaintance with different nursery management practices.	2
5.	Identification of important vegetable crops at different growth stages on the basis of different morphological traits. 2	
6.	Identification of seeds of vegetable crops.	2
7.	Calculation of seed requirement for important vegetable crops.	2
8.	Protecting plants from sub-optimal temperature conditions to cultivate off-season vegetables.	2
9.	Methods of irrigation and drainage for the cultivation of vegetable crops.	2
10.	Identification of organic manures and chemical fertilizers.	2
11.	Calculation of the doses of fertilizers as per the recommendation for a particular vegetable crop.	2
12.	Identification of deficiency symptoms of nutrients in vegetable crops.	2
13.	Identification of common weeds in vegetable gardens and preparation of herbarium.	2
14.	Controlling weeds in gardens through manual and chemical methods.	2
15.	Identification of different types of mulches and their application in vegetable crops.	2
16.	Methods of training and pruning of tomato and cucumber crop.	2
17.	Preparation of stecklings of root vegetables and their planting for seed production.	2
18.	Seed production technology of cucurbits.	2
19.	Visit to local market for identification of vegetable crops.	2
20.	Identification of common tools and equipments used for the cultivation of vegetable crops.	1

CLASS–XI
OPTIONAL–II
POMOLOGY (764)
THEORY

Time: 3 Hours

Marks: 60

1.	Major fruit crops, their importance present status and future prospects.	5
2.	Selection of site and soil for planting fruit orchards including fencing and wind break etc. Field preparation and layout of the orchard, planting time, selection of fruit variety, packing, transportation and marketing of propagation material and Fencing and wind break etc.	10
3.	Management of orchard such as protection of young plant, manuring and fertilizer application, irrigation and its various methods including micro irrigation techniques, intercultural operation and green manuring etc.	12
4.	Factors affecting fruitlessness/fruitfulness.	5
5.	Growth and bearing habits of major fruit crops such as banana, papaya, mango, apple, citrus, pineapple, grapes, strawberry, walnut etc.	6
6.	Manipulation of growth & development of fruit plants by training and pruning of fruit plants, (special horticultural practices such as ringing, bending, notching, thinning, root pruning etc.) and use of growth regulators in fruit crops for flowering and fruit set.	12
7.	Climate change and fruit crops, climatic fruit zones of India, effects of climatic factors such as soil, temperature, rain, relative humidity, sunshine etc. on growth, development and fruiting and effect of adverse climatic conditions such as frost, cyclone, flood, heavy rainfall, drought and protection against them.	5
8.	Application of biotechnology in fruit production.	5

PRACTICAL

Time: 2 Hours

Marks: 40

1. Visiting orchards identification of fruit plants with reference to stage of crop growth, flowering and fruit bearing habit. 2
2. Getting acquaintance with live and non-live fencing and studying their methods of establishment. 2
3. Identification of plants for wind breaks in orchards. 1
4. Preparation of field /soil and layout of orchards, digging pits and filling. 2
5. Visiting nursery and observing selection of a plant material, lifting, packing and transportation. 3
6. Pre-planting care of planting materials after removal from nursery with special reference to healing removal of wilted damaged and dead parts. 3
7. Studying different planting techniques. 2
8. Protecting plants from low temperature, smudging or creating smoke and providing shade during winter. 3
9. Draining out excess water from orchard and observing effect of water stagnation on fruit crops. 2
10. Irrigation of orchard. 1
11. Identification of manures (organic, bio-fertilizers and inorganic). 1
12. Identification of deficiency symptoms of nutrients in fruit crops. 2
13. Intercultural operations in orchards. 2
14. Controlling weeds in orchard through manual and chemical methods. 2
15. Preparation of herbarium of weeds of orchard. 2
16. Identification and applying different kinds of mulches in orchard. 2
17. Methods of training and pruning of fruit crops. 2
18. Identification and locating water suckers/sprouts/shoots in citrus and banana. 1
19. Bending, notching, thinning, and ringing in fruit crops wherever applicable. 2
20. Identifying and analyzing the unfruitful fruit trees and its causes. 2
21. Identification of common tools and equipment's for fruit crops. 1

CLASS–XI
OPTIONAL–III
FLORICULTURE (765)
THEORY

Time: 3 Hours

Marks: 60

1. Importance and scope of Floriculture and Landscaping: Present status and future prospects. 3
2. History of gardening in India. 3
3. Types and styles of gardens. 2
4. Principle and elements of landscaping. 5
5. Important annual and perennial flower crops. 5
6. Principles and methods of propagation of ornamental crops. 5
7. Commercial seed production in Flower Crops. 5
8. Essential plant nutrients, their deficiency symptoms, toxicities, organic and inorganic manures and fertilizers for floricultural crops. 5
9. Application of biotechnology in flower crops. 5

10.	Protected cultivation of commercial flower crops.	5
11.	Concept of xeriscaping, water scaping, interior scaping, roof gardening, terrace gardening and vertical gardens.	5
12.	Pest and disease management in flower crops.	2
13.	Post Harvest management of Flower crops.	5
14.	Value addition in flowers crops.	5

PRACTICAL

Time: 2 Hours

Marks: 40

1. Identification of ornamental trees, shrubs, climbers and bulbous plants.
2. Preparation of herbarium of different ornamentals.
3. Laying out nursery for different seasonal flower crops.
4. Land preparation for flower crops directly raised through seeds.
5. Preparation of nursery beds and field preparation for planting flower seedlings.
6. Identification of propagules like seeds, bulbs, tubers, rhizomes, etc.
7. Preparation of different type of cuttings for the propagation of carnation, chrysanthemum, bougainvillea etc.
8. Identification of manures and fertilizers and calculation of these as per recommended dose for the flower crops to be planted.
9. Identification of deficiency symptoms of nutrients in flower crops.
10. Identification of common tools and equipment used for cultivating flower crops.
11. Use of different irrigation methods in flower crops.
12. Controlling weeds in gardens through manual and chemical methods.
13. Identification and applying different kinds of mulches in the gardens.
14. Seed production of flower crops like marigold, pansy, petunia, antirrhinum etc.
15. Visit to local flower market.
16. Identification of important insect, mites, nematodes and other diseases (viral, bacterial and fungal).
17. Preparation of pesticide solution and their safe application.

CLASS–XI

GENERAL FOUNDATION COURSE (501)

Time: 3 Hours

Marks: 100

Part–I: (Compulsory to all Vocational Courses)

Marks: 50

A.	Business Management and Entrepreneurship	30
(a)	Entrepreneurship Orientation Importance and relevance in real life: Emphasis on self employment.	5
(b)	Entrepreneurship Values and Attitudes Innovativeness, Independence, Risk Taking, Analytical ability.	5
(c)	Entrepreneurial Motivation Achievement Planning, personal efficacy, entrepreneurial goal setting.	5

- (d) **Launching of a Business Venture** **15**
Identification of project, steps in setting up a business, information about various institutions providing assistance, project formulation.

B. Computational Skills **10**

- (a) Percentage, ratio & proportion, profit & loss, discount, simple and compound interest, population growth and depreciation of value of articles using logarithm. **6**
- (b) Area and volume: rectangle, parallelogram, circle, cube, cone, cylinder & sphere. **4**

C. Environmental Education **5**

- (a) Environment and the society.
- (b) Environment properties risks in different economic enterprises, in use of raw materials, in processing / manufacturing and designing.
- (c) Poverty and environment.

D. Rural Development **5**

- (a) Agriculture, the back bone of Indian Economy.
- (b) Rural development projects in India including Integrated rural development programme.
- (c) Agro based rural industries.
- (d) Community approach to rural development.

Part-II

Marks: 50

1. Branches, scope and importance of horticulture. **6**
2. Principles of establishing orchard, soil texture, soil structure, soil fertility & soil productivity tillage and tillage operations. **10**
3. Essential plant nutrients major and minor-their deficiencies & toxicities, organic and inorganic manures and fertilizers. **10**
4. Principles of weed control, crop rotations, multiple and intercropping and drainage. **7**
5. Principles of propagation, seed production, integrated pest & disease management. **7**
6. handling, storage and quality of horticultural products. **6**
7. Importance or rural forestry. **4**

CLASS–XII
ELECTIVE
BASIC HORTICULTURE (762)
THEORY

Time: 3 Hours

Marks: 60

1. Business opportunities in horticulture. **6**
2. Principles of preservation and value addition of Horticultural Produce (Fruits, Vegetables and flowers). **15**
3. Types of syrup, brines and food colour used in preservation of fruits, vegetables and flowers. **4**
4. Urban Horticulture. **8**
5. Weeds of horticultural crops and their management. **5**
6. Methods of propagation of horticultural crop. **15**
7. Planting material for horticultural crops. **7**

PRACTICAL

Time: 2 Hours

Marks: 40

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| 1. Visit to a processing plant. | 3 |
| 2. Visit to a fruit, vegetable and a flower market. | 3 |
| 3. Harvesting, safe plucking & storage of fruits. | 6 |
| 4. Identification of food colours. | 2 |
| 5. Primary Processing (including Cleaning and Sorting/Grading) and preservation of fruits (Including drying and addition of preservatives). | 4 |
| 6. Identification of different preservatives and preparation of syrups and brines. | 5 |
| 7. Identification and taste of different value added products of fruits and vegetables such as Jams, Jellies, Squash, Pickles, candies, canned item packs. | 4 |
| 8. Identification of common weeds of orchards and vegetable farms. | 3 |
| 9. Visit to a tissue culture laboratory. | 5 |
| 10. Harvesting and Primary processing of flowers. | |
| 11. Identification of flood arrangements such as Bouquets, Rangoli, Garland, Ikebana etc. | 5 |

CLASS–XII OPTIONAL–I OLERICULTURE (763) THEORY

Time: 3 Hours

Marks: 60

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| 1. Different production system and modern methods of vegetable cultivation. | 10 |
| 2. Industrial importance of vegetable and setting up of industry based on the vegetable crops. | 5 |
| 3. Cropping system with vegetable crops. | 10 |
| 4. Production technology of important vegetable crops. | 15 |
| 5. Fertigation in vegetable crops. | 5 |
| 6. Role of chemicals and growth regulators in vegetable production. | 5 |
| 7. Seed production techniques of vegetable crops. | 5 |
| 8. Hybrid seed production of vegetable crops, An entrepreneurship opportunity. | 5 |

PRACTICAL

Time: 2 Hours

Marks: 40

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| 1. Visit to vegetable field to study methods of vegetable cultivation. | 4 |
| 2. Identification of vegetable seeds and vegetable crops at different growth stages. | 4 |
| 3. Determining the germination percentage of vegetable seed. | 2 |
| 4. To study vegetable treatment with fungicide and bacterial culture. | 2 |
| 5. Studying vegetables classification according to economic parts used. | 1 |
| 6. Preparing vegetable nursery beds. | 2 |
| 7. Raising vegetable seedling in nursery bed and protrays. | 2 |

8.	Identification of major diseases and insect-pests of vegetables.	2
9.	Preparation for sowing/transplanting of vegetable crops.	2
10.	Sowing/transplanting of vegetables in main field.	2
11.	Fertilizer application for vegetable growing.	2
12.	Preparation of pesticide solutions and its spray in vegetable crops.	2
13.	Preparation of processed products from vegetables.	2
14.	Breaking dormancy to induce germination in potato.	2
15.	Hybrid production technology of tomato.	2
16.	Use of protected structures for vegetable cultivation.	2
17.	Harvesting indices, grading and packaging of vegetables.	2
18.	Calculating cost of production of important vegetable crops.	1
19.	Visit to vegetable based industry.	2

CLASS–XII
OPTIONAL–II
POMOLOGY (764)

THEORY

Time: 3 Hours

Marks: 60

1. Importance of fruit culture (economic preposition, health benefits etc.) Setting up of industry based on the fruits present position and scope of fruit processing and equipments required for setting up a processing unit. **6**
2. Cultivation of temperate of fruits (apple, pear, plum, peach, apricot, walnut, almond). **5**
3. Cultivation of tropical fruits (mango, banana, papaya, sapota, pineapple etc.). **5**
4. Cultivation of sub–tropical fruits (pomeranate, litchi, citrus, grapes, ber, aonpla etc.) their Cultivation of temperature fruits (apple, pear, plum, Alume, Peach, apricot, walnut, almond) cultivation practices with special reference to origin, varieties (cultivars, climate, soil, land preparation, planting, manuring, irrigation, harvesting, ripening of fruits, grading, packaging, marketing) control of insect pest and diseases. **4**
5. Root stocks of different fruit crops, their propagation, nursery management. **4**
6. Management of rootstocks and mother stocks. **3**
7. Fertigation in fruit crops. **4**
8. Maturity standards, harvesting, ripening, grading of fruits etc. **6**
9. Mechanized harvesting of fruits. **6**
10. Role of biotechnology and micro–propagation of importance fruits crops. **5**
11. Pesticide use, safety of operators and consumers, concept of minimum residue limit in fruits crops. **5**
12. Orchard rejuvenation, head back and high density planting in fruits. **3**
13. Packing, storage and value addition and value added products from fruits. **4**

PRACTICAL

Time: 2 Hours

Marks: 40

1. Visit to high density orchard, identification of fruit trees and varieties.
2. Studying fruit setting and fruit dropping in important fruits crops.
3. Laying out different systems of irrigation for young and adult fruit trees in orchard.
4. Planting of fruit trees such as papaya, citrus, mango etc.
5. Mulching in fruit orchard (plastic and biological).
6. Performing intercultural operation in orchard.
7. Selecting at least two fruit species and maintaining them from flowering till fruiting.
8. Training and pruning of available trees.
9. Training in grapes on head and bower system, if available.
10. Training in mango and pomegranate.
11. Notching and pruning in fig/gular.
12. Foliar application of nitrogenous fertilizer in fruit crops.
13. Manuring with farm yard manure and chemical fertilizer in fruit crops.
14. Observing declines in the orchards and study their causes.
15. Studying morphological characteristics of available varieties of fruit crops available in your locality.

16. Identification of important insects and other pests and diseases of fruit crops.
17. Preparation of pesticide solutions and their safe spraying in orchard.
18. Evaluating the taste of fruit cultivars.
 - Identification of fruit trees & varieties.
 - Identification of important diseases of fruit crops.
19. Calculating the cost of production of important local fruit crops.
20. Visit to local fruit market and Studying marketing of fruit and finding out scope of different fruit in the local market.
21. Studying the use of Gibberellin Acid and other growth promoting hormones in orchards.
22. Orchard rejuvenation – making rings, application of fertilizers, root pruning etc.

CLASS–XII
OPTIONAL–III
FLORICULTURE (765)
THEORY

Time: 3 Hours

Marks: 60

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| 1. Present scenario and scope of floriculture in global market. | 8 | |
| 2. Employment avenues in floriculture sector. | 9 | |
| 3. Study of outdoor room concept: public area, private area and service area. | 9 | |
| 4. Different features of gardens like gate, walls, arches, pergolas, paths, roads, edges, hedges, stepping stones, sun dial, bird bath, statues, water fountain, lawns, herbaceous borders, bonsai, topiary etc. | 9 | |
| 5. Concept of CAD (Computer aided designs) for landscape designs. | 4 | |
| 6. Methods of establishing lawns and their management including irrigation, fertilization, mowing, insect-pest and diseases and their control. | 3 | |
| 7. Production of indoor plants and their maintenance. | 2 | |
| 8. Commercial cultivation of rose, chrysanthemum, gladiolus, marigold, tuberose, jasmine and crossandra. | 2 | |
| 9. Protected cultivation of commercial flower crops like rose, carnation, chrysanthemum, gerbera, orchids, antirrhinum etc). | 2 | |
| 10. Flower arrangements: types and styles. | 5 | |
| 11. Methods of dry flower making like air drying, embedded drying, water drying, press drying, glycerin drying, freeze drying etc. and other value added products. | 4 | |
| 12. Post-harvest handling of commercial flower crops including harvesting, pre cooling, pulsing, holding, dry and wet storage, packing, packaging and transportation. | 3 | |

PRACTICAL

Time: 2 Hours

Marks: 40

1. Visit to flower market during different seasons.
2. Performing intercultural operations like training, pruning in roses.
3. Performing staking, pinching, de-shooting and disbudding in carnation and chrysanthemum flower crops.
4. Maintenance of mother plants of chrysanthemum.
5. Embedded drying of important flower crops using different embedding media.

6. Studying morphological characteristics of available varieties of flower crops available in your locality.
7. Identification of important pests and diseases of lawn and avenue plants.
8. Preparation of pesticide solutions and their spraying for control of insect, pests and diseases.
9. Preparation of dry flower products like greeting cards, book marks, wall hangings and dry flower baskets.
10. Preparation of landscape designs for school and college using CAD technology.
11. Preparation of landscape designs for home gardens.
12. Preparation of landscape designs for public parks.
13. Preparation of different flower arrangements like Ikebana, garland, bouquets etc.
14. Calculating the cost of production of important flower crops.
15. Packing and packaging of commercial flower crops.

CLASS–XII

GENERAL FOUNDATION COURSE (501)

Time: 3 Hours

Marks: 100

Part–I: (Compulsory to all Vocational Courses)

Marks: 50

A. Business Management and Entrepreneurship 30

Management of Business

Elementary treatment/exposure to basic conceptual frame work of the topic listed below:

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|-----|------------------------|---|
| (a) | Basic Function. | 6 |
| (b) | Marketing Management. | 6 |
| (c) | Financial Management. | 6 |
| (d) | Production Management. | 6 |
| (e) | Personnel Management. | 6 |

B. Computational Skills 10

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| 1. | (a) Solution of linear equations and their application to problem of commercial mathematics. | 5 |
| | (b) System of linear equations and in equation in two variables. Applications in formation of simple linear programming problems. | |
| 2. | Statistics: Raw data, bar charts and Histogram; Frequency Tables; Frequency Polygon; Ogive; Menu, Median and Mode of ungrouped and grouped data; Standard Deviation; Introduction to Mortality tables; Price Index etc. Introduction to Computers. | 5 |

C. Environmental Education & Rural Development 10

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| 1. | Environmental Education | 5 |
| | (a) Modernisation of agriculture and environment, irrigation, water logging, use of fertilisers, pesticides, soil erosion, land degradation (desertification and deforestation), silting and drying of water resources. | |
| | (b) Rational utilisation, conservation and regeneration of environmental resources (soil, air, water, plant, energy, minerals). | |
| 2. | Rural Development | 5 |
| | Principles and goals of rural development, major problems/constraints in rural development in India. | |

Part-II

Marks: 50

1. Principles of vegetable cultivation, soil and site selection in vegetable cultivation. **10**
2. Importance of ornamental gardening principles of garden making. Weed control in vegetable and flower gardens. Seed production of seasonal flowers. **15**
3. Principles of post harvest technology. Principles of processing and preservation of fruits, vegetables and flowers. **10**
4. Types of syrups, brines, preservatives used in preservation process. Use of food colours. **10**
5. Importance of Horticultural products in human diet. **5**

LIST OF RECOMMENDED BOOKS

1. Pomology–I, Student Handbook for Class–XI, Published by CBSE.
2. Pomology–II, Student Handbook for Class–XII, Published by CBSE.
3. Basic Horticulture–I, Student Handbook for Class–XI, Published by CBSE.
4. Basic Horticulture–II, Student Handbook for Class–XII, Published by CBSE.
5. Floriculture–I, Student Handbook for Class–XI, Published by CBSE.
6. Floriculture–II, Student Handbook for Class–XII, Published by CBSE.
7. Basic Horticulture–I, Student Handbook for Class–XI, Published by CBSE.
8. Pomology–I, Practical Manual for Class–XI, Published by CBSE.
9. Pomology–II, Practical Manual for Class–XII, Published by CBSE.
10. Basic Horticulture–II, Practical Manual for Class–XII, Published by CBSE.
11. Olericulture–I, Student Handbook for Class–XI, Published by CBSE.
12. Olericulture–II, Student Handbook for Class–XII, Published by CBSE.
13. Olericulture–I, Practical Manual for Class–XI, Published by CBSE.
14. Olericulture–II, Practical Manual for Class–XII, Published by CBSE.
15. Floriculture–II, Practical Manual for Class–XII, Published by CBSE.

SUGGESTED LIST OF EQUIPMENTS, APPARATUS AND IMPLEMENTS

(For a Group of 20-25 students)

S. No.	Name	Qty. No.	S. No.	Name	Qty. No.
1.	Khurpi	20	39.	Measuring jugs (500 ml)	5
2.	Sickle	20	40.	Hindaliumpateelas (big) with lid.	5
3.	Ironpeg	20	41.	Hindaliumpateelas (medium) with lid.	5
4.	Spade	20	42.	Wooden spoons	5
5.	Handrake	20	43.	Steelpateelas (with lids)	5
6.	Handhoe	20	44.	Craters	5
7.	Digging fork	10	45.	Knives	10
8.	Secateur	20	46.	Peelers	20
9.	Cutting knife	20	47.	Lemon squeezes	20

S. No.	Name	Qty. No.	S. No.	Name	Qty. No.
10.	Budding knife	20	48.	Stainless steel strainers	5
11.	Grafting knife	20	49.	Soup strainers	5
12.	Budding and grafting knife (Combined)	10	50.	Steel thali	5
13.	Pruning knife	5	51.	Pressure cooker	5
14.	Watering can with hose	10	52.	Wooden paltas/kadchies	5
16.	Grasss hear	5	53.	Funnels	20
17.	Tasla	10	54.	Class jars	20
18.	Trenching trowel	5	55.	Glass bottles	20
19.	Balti (Bucket)	10	56.	Jam bottles	20
20.	Trenching hoe	5	57.	Wax	5 kg
21.	Grass cuttings word	5	58.	Bottles with crown caps	250
22.	Transplanting trowel	20	59.	Ordinary cork	200
23.	Pruning saw	5	60.	Sealing machine	2
24.	Treepruner	2	61.	Brushes for cleaning bottles	10
25.	Marking rope	5	62.	Glass tumblers	2
26.	Measuring tape	5	63.	Quarter plates	20
27.	Axe	2	64.	Teaspoons	20
28.	Glass containers	10	65.	Tablespoons	10
29.	Hosepipe for irrigation	200 m	66.	Serving spoons	10
30.	Lawn mower	1	67.	Gas lighter	2
31.	Sprayer	1	68.	Enamelled plates (big)	10
32.	Duster	1	69.	Enamelled bowls	10
33.	Wheel barrow	2	70.	Frying pans	5
34.	Cooking tables	3	71.	Tawas	2
35.	Juicer	2	72.	Poni	5
36.	Weighing machine Dial type)	5	73.	Karchi	5
37.	Spring balance	2	74.	Steel jugs	5
38.	Measuring jugs (1000 ml)	5	75.	Sieves	17

