# CURRICULUM F O R Community Agriculture Assistant

**Short term Curriculum** 

(Competency Based)



Council for Technical Education and Vocational Training Curriculum Development Division Sanothimi, Bhaktapur 2008 Revised 2015

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#### Introduction:

This curriculum for community agriculture assistant is designed to produce lower level technical workforce equipped with knowledge and skills related to agriculture production and management occupation. It makes the trainees able to get opportunities for wage and self-employment in the related occupational field.

#### Aim:

To produce lower level agriculture workers (community agriculture assistants) able to provide agriculture services in the community being an entrepreneur/employee/self employed.

#### **Objectives:**

After the completion of the training program, the trainees will be able:

- To be familiar with agriculture production/management
- To be familiar with social mobilization
- To manage nursery, fertilizer, and pesticides
- To produce vegetable, fruits, ornamental, cereal, pulses, and cash crops / seeds
- To carry out sericulture, beekeeping, fish farming, and duck farming
- To market agricultural products
- To communicate with others and
- To be familiar with entrepreneur development

#### **Course description:**

This curriculum provides skills & knowledge necessary for community agriculture assistant. There will be both demonstration by instructors/trainers and opportunity by trainees to perform skills/tasks specified in this curriculum. Trainees will practice & learn skills using typical tools, materials, equipment & machines necessary for the program.

After successful completion of this program the trainees will be equipped with the knowledge and skills related to social mobilization; nursery, fertilizer, and pesticide management; vegetable, fruits, ornamental, cereal, pulses, and cash crops / seed production; sericulture, beekeeping, fish farming, and duck farming; agriculture product marketing; communication; and entrepreneur development.

#### **Duration:**

The total duration of the course will be of 390 hours (three months).

#### **Target group:**

All interested individuals in the field of agriculture with educational prerequisite of class eight pass.

**Group size:** Maximum of thirty

#### Medium of instruction:

Nepali or English or both

#### Pattern of attendance:

- 80% attendance in theory
- 90% in practical/ performance

#### Focus of curriculum:

This curriculum emphasizes on competency /performance. 80% time is allocated for performance and only 20% for related technical knowledge. So the focus will be on performance of the specified competencies in the curriculum

#### **Entry criteria:**

- Minimum of eight class pass or equivalent
- Minimum of 16 years of age
- Should pass entrance examination

#### Follow up suggestions:

In order to assess the success of this program and collect feedbacks/ inputs for the revision of the curriculum a schedule of follow up is suggested as follows:

- First follow up: Six months after the completion of the program
- Second follow up: Six months after the completion of the first follow up
- Follow up cycle: In a cycle of one year after the completion of the second follow up for five years

#### Certificate Awarded:

The related training institute will provide the certificate of "Community Agriculture Assistant". Again, individuals who complete module (s) of the curriculum will receive a <u>certificate of completion</u> of the particular module(s).

#### Grading System:

- Distinction: passed with 80% or above
- First division: passed with 75% or above
- Second division: passed with 65% or above
- Third division: passed with 60% or above

#### **Students' evaluation:**

- Continuous evaluation of the trainees' performance is to be done by the related instructor/ trainer to ensure the proficiency over each competency under each of the sub-module.
- Related technical knowledge learnt by trainees will be evaluated through written or oral tests.
- Trainees must secure minimum marks of 60% in an average of both theory and practical evaluations.
- There will be three internal evaluations and one final evaluation in each module.
- The entrance test will be conducted by the concerned training institute

#### **Trainers' qualification:**

- I. Sc. Ag or equivalent in related field
- Good communicative and instructional skills
- Experience in related field

#### **Trainer-trainees ratio:**

- 1:10 for practical classes
- For theory, as per the class room situation

#### **Suggestions for instructor:**

#### **Suggestions for instruction:**

- 1. Select objectives
  - Write objectives of cognitive domain
  - Write objectives of psychomotor domain
  - Write objectives of affective domain

#### 2. Select subject matter

- Study subject matter in detail
- Select content related to cognitive domain
- Select content related to psychomotor domain
- Select content related to affective domain

#### 3. Select instructional methods

- Teacher centered methods: like lecture, demonstration, questions answer inquiry, induction and deduction methods.
- Student initiated methods like experimental, field trip/excursion, discovery, exploration, problem solving, and survey methods.
- Interaction methods like discussion, group/team teaching, microteaching and exhibition.
- Dramatic methods like role play and dramatization
- 4. Select Instructional method (s) on the basis of objectives of lesson plans and KAS domains
- 5. Select appropriate educational materials and apply at right Time and place.
- 6. Evaluate the trainees applying various tools to correspond the KAS domains
- 7. Make plans for classroom / field work / workshop organization and management.
- 8. Coordinate among objectives, subject matter and instructional methods.
- 9. Prepare lesson plan for Theory and Practical classes.
- 10. Deliver /conduct instruction / program
- 11. Evaluate instruction/ program

#### Suggestion for the performance evaluation of the trainees:

- 1. Perform task analysis
- 2. Develop a detail task performance checklist
- 3. Perform continuous evaluation of the trainees by applying the performance checklist.

#### Suggestion for skill training:

- 1. Demonstrate performance
- 2. Demonstrate task performance in normal speed
- 3. Demonstrate slowly with verbal description of each and every step in the sequence of activity of the task performance using question and answer techniques.
- 4. Repeat 2 for the clarification on trainees demand if necessary
- 5. Perform fast demonstration of the task.

#### Provide trainees the opportunities to practice the task performance demonstration:

- 1. Provide trainees to have guided practice
- 2. Create environment for practicing the demonstrated task performance
- 3. Guide the trainees in each and every step of task performance
- 4. Provide trainees to repeat and repeat as per the need to be proficient on the given task performance
- 5. Switch to another task demonstration if and only trainees developed proficiency in the task performance.

#### **Other suggestions:**

- 1. Apply principles of skill training.
- 2. Allocate 20% Time for Theory classes and 80% Time for task performance while delivering instructions.
- 3. Apply principles of adult learning.
- 4. Apply principles of intrinsic motivation.
- 5. Facilitate maximum trainees involvement in learning and task performance activities.
- 6. Instruct the trainees on the basis of their existing level of knowledge, skills and attitude.

		,	Total hours	
Modules/Sub modules	Nature	Th	Pr	Tot
1. Introductory agriculture & social mobilization	T/P	12	21	33
1. Introduction to agriculture		4	4	8
2. Social mobilization		8	17	25
2. Soil, nursery, fertilizer and pesticide management	T/P	15	56	71
1. Nursery management		5	23	28
2. Soil/Fertilizer management		8	18	26
<b>3.</b> Pesticide management		2	15	17
<b>3. Horticulture</b> , agronomical crops, post harvest and seed production	T/P	34	101	135
1. Vegetable production		4	16	20
2. Fruits production		7	21	28
3. Ornamental plants production		4	13	17
4. Cereal, pulses, and cash crop Production		5	15	20
5. Post harvest in Agriculture		4	6	10
6. Seed production		10	30	40
4. Mushroom, sericulture, bee keeping, fish and duck farming	T/P	27	74	101
1. Mushroom		4	10	14
2. Beekeeping(Apiculture)		6	16	22
3. Fish farming( <b>Pisciculture</b> )		7	18	25
4. Sericulture		4	14	18
5. Duck farming		6	16	22
5. Marketing, communication and entrepreneur development	T/P	20	27	47
1. Agricultural product marketing		6	6	12
2. Communication		8	8	16
3. Entrepreneur development		7	15	22
Total:		110	280	390

# **Course structure**

# Community agriculture assistant (CAA)

### Modules and sub modules

-	Modules and sub modules						
Module:1: Introductory agriculture & social mobilization							
Description: It deals with the knowledge and skills related to Introductory agriculture & social							
mobilization. Time(hrs)							
		on the trainees will be able:		Th	12		
	. To introduce agricultur	1		Pr	21		
		e concept of social mobilization		Tot			
	modules:						
1. Introduction to agriculture							
2.	<ul> <li>Social mobilization</li> </ul>						
	Sub-me	odule:1.1: Introduction to agriculture					
Desci	ription: It deals with the	knowledge and skills/tasks related to introduc	tory ag	ricultu	re. Each		
	task consists o	of terminal performance objective, minimu	ım rela	ated to	echnical		
	knowledge nece	ssary to carry out that very task in a competent	/ profes	sional	manner,		
	and time allocati	ion for the task and its related knowledge.					
	• To introduce agricu s: To fulfill the objective	on the trainees will be able: lture occupation the trainees are expected to get proficiency on ted technical knowledge:	the foll	owing	tasks		
av		Th.(4 hrs) + Pr.(4 hrs) = Tot.(8 hrs)		<u>'ime( h</u>			
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.		
1.	Introduce Agriculture with their branches	Definition, scope importance	1	-	1		
2.	Define common agricultural terms	• Common agriculture terms: cultivation, tillage, training, pruning, propagation, manuring, irrigation, cropping system, cropping intensity	1	-	1		
3.	Perform basic agricultural activities	• Basic ag. activities: field preparation (ploughing, digging, levelling), manuring, irrigation, intercultural operation (weeding, hoeing, earthing up), disease/pest management, harvesting, threshing	1	3	4		
4.	Develop concept on cultivation & management of common agriculture crops	• Requirements of soil, climate and other factors for cultivation of common crops: cereal crops(rice, maize, wheat, buckwheat, finger millet, barley), pulses (horse gram, black gram, lentil, chickpea, mung bean, soya bean, cowpea), oilseed (groundnut, linseed, mustard, sunflower)	1	1	2		
5.							
		Total:	4	4	8		

# Sub-module:1.2: Social mobilization Description: It deals with the knowledge and skills/tasks related to social mobilization. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time

**Objective:** After its completion the trainees will be able:

• To be familiar with the concept of social mobilization

allocation for the task and its related knowledge.

		$\frac{\text{Th.}(8 \text{ hrs}) + \text{Pr.}(17 \text{ hrs}) = \text{Tot.}(25 \text{ hrs})}{\text{Time}(17 \text{ hrs})}$					
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.		
1.	Introduce Social Mobilization	• Definition, concept, scope and importance	1	-	1		
2.	Select community sites	<ul> <li>Background information (Location, General Socio economic condition)</li> <li>Number of communities, target objectives</li> <li>Rapport building</li> </ul>	1	3	4		
3.	Prepare village profile	<ul><li>Techniques , social environment</li><li>Tools for keeping records</li></ul>	1	3	4		
4.	Collect information from other organizations about their activities	<ul> <li>Targeted details about the organizations, keeping records</li> <li>Analysis of current status of target group</li> <li>Target group identification, tools and methods, report writing</li> </ul>	1	3	4		
5.	Conduct household survey	<ul> <li>Data collection, checklist/questionnaires preparation, sampling methods, keeping records</li> <li>Historical analysis of household (Tools and methods, report writing)</li> </ul>	1	3	4		
6.	Conduct individual interview	• Key informants, checklist/questionnaires preparation, sampling methods, keeping records	1	1	2		
7.	Conduct group interview	• Checklist/questionnaires preparation, time management, keeping records	1	3	4		
8.	Prepare cropping calendar	• Cropping plan: principle procedure and application	1	1	2		
	1	Total:	8	17	25		

Module:2: Soil, nursery, fertilizer and pesticide management				
Description: It deals with the knowledge and skills related to nursery, fertilizer	and pesticide			
management.	Time(hrs)			
<b>Objectives</b> : After its completion the trainees will be able:	Th 15			
• To improve soil quality	Pr 56			
• To manage nursery	Tot 71			
• To manage fertilizer				
• To manage pesticide				
Sub-modules:				
1. Nursery management				
2. Soil/fertilizer management				
3. Pesticide management				
Sub-module:2.1. Nursery management				

#### Sub-module:2.1: Nursery management

**Description**: It deals with the knowledge and skills/tasks related to nursery management. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To manage nursery

	Th. $(5 \text{ hrs}) + \text{Pr.}(23 \text{ hrs}) = \text{Tot.}(28 \text{ hrs})$	Т	'ime( h	rs)	
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Introduce Nursery	Definition, concept, scope and importance	1	-	1
2.	Select site for nursery	Criteria for site selection	1	2	3
3.	Collect seed	Types, variety, source	-	3	3
4.	Treat soil/seed	Method, chemicals, duration	1	3	4
5.	Prepare nursery bed	• Type (raised, flat, sunken beds), nursery bed layout	-	3	3
6.	Make tunnel	• Size, materials & their quality (plastic, bamboo, pegs), equipments, raising seedling	1	3	4
7.	Sow / plant Seed	• Planting distance, method, time of plantation	-	3	3
8.	Grow seedling	• Duration of growth, water requirement, weed, disease and pest management	-	3	3
9.	Carryout propagation	• Types (sexual and asexual) and method (cutting, grafting, budding and layering), appropriate time	1	3	4
		Total:	5	23	28

#### Sub-module:2.2: Soil/Fertilizer management

**Description**: It deals with the knowledge and skills/tasks related to fertilizer management. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To improve soil quality
- To manage fertilizer

		$Th(2hr_{0}) + Dr(12hr_{0}) - Tot(26hr_{0})$	т	ime( h	<b>r</b> a )
SN	Tasks/skills	Th.(8 hrs) + Pr.(18 hrs) = Tot.(26 hrs)	<b>Th.</b>	· · ·	Tot.
<u> </u>	Introduce soil	Related technical knowledge		Pr.	
1.	Introduce soll	• Definition of soil	1	-	1
		• Physical, Biological and Chemical			
		composition of soil			
		• Soil depth/profile			
		Importance of top soil			
2.	Determine soil texture by feeling method	• Types of soil texture and their importance	-	1	1
3.	Apply integrated soil	• Role of organic and inorganic manure and	1	-	1
	management practices	fortilizer			
4.	Take soil sample	• Importance and methods of sampling	-	1	1
5.	Determine soil P <sup>H</sup>	• Definition of soil P <sup>H</sup>	-	2	2
		• Methods of pH determination			
6.	Apply soil erosion	• Definition, concept, types and control of	1	-	1
	control	soil erosion			
		• SALT method (slopping agriculture			
		lands technology			
7.	Identify common	• Deficiency symptoms of major nutrients	-	2	2
	deficiency symptoms	(N.P.K.)			
	of fertilizer				
8.	Explain importance of	• Importance of compost/FYM/Green	1	-	1
	organic manure	Manure/ Verni compost/Bokasi			
9.	Determine quality of	• Local methods of quality determination	-	1	1
	chemical fertilizer by	1 2			
	local method				
10.	Introduce manure/	• Types, advantage and disadvantage,	-	1	1
	fertilizer				
11.	Prepare compost	• Materials, methods, type	1	2	3
12.	Improve FYM	FYM methods of improvement	-	2	2
13.	Identify common	• Name, nutrient composition	-	1	1
	fertilizer	*			

14.	Calculate fertilizer requirement	• Mathematical calculation, dose, nutrient composition, area of requirement	1	2	3
15.	Apply micro / macro nutrients	<ul> <li>Nutrient category</li> <li>Source of micro nutrient.</li> <li>Required amount</li> </ul>	1	1	2
16.	Apply fertilizer	• Method, timing	1	1	2
17.	Store inorganic fertilizer	Storage condition	-	1	1
		Total:	8	18	26

#### Sub-module:3: Pesticide management

**Description**: It deals with the knowledge and skills/tasks related to pesticide management. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To manage pesticide

		Th.(2 hrs) + Pr.(15 hrs) = Tot.(17 hrs)	Т	'ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Introduce pesticide	• Types, concept, advantage and disadvantage	1	-	1
2.	Identify common pesticides	• Name, chemical composition, limit of danger (colour, signs), mode of action (contact or systemic)	-	2	2
3.	Prepare botanical from local materials	• Identification of common plants and materials for botanical preparation	-	2	2
		• Importance of pesticide			
		• Locally available bio-pesticide			
		Proportion of materials			
		Application of bio-pesticide			
4.	Calculate quantity	• Label reading	-	2	2
	requirement of pesticide	• Active ingredient (a.i.), dose, area of application, mathematical calculation (formula, unitary method etc.)			
5.	Prepare solution /	Ratio of preparation	-	2	2
	dilution	• Precaution			
6.	Apply pesticides	• Dose, waiting period, time of application, method, precaution measures	-	2	2
7.	Store pesticide	• Storage condition, precautions	-	2	2
8.	Explain pesticide rules	• government policies, name and type of pesticides, targeted pest, precautions, bonded pesticides, source(whole sellers, dealers and companies), market channel	1	2	3
9.	Apply traps for	• Types of traps	-	1	1
	against pest	• Types of different pheromone traps, targeted insect/pest			
		Total:	2	15	17

Module:3: Horticultural, agronomical crops, post harvest and seed production
Description: It deals with the knowledge and skills related to vegetable, fruit, cereal, pulses, and
cash crops as well as seed production. Time(hrs)
<b>Objectives</b> : After its completion the trainees will be able:Th34Pr101
To produce vegetable crops     Tot 135
• To produce fruit crops
• To produce ornamental plants
• To produce cereal crops
• To produce pulses crops
• To produce cash crops
To handle harvested products
• To produce seeds
Sub-modules:
1. Vegetable production
2. Fruit production
3. Ornamental plants production
<b>4.</b> Cereal, pulses, and cash crops production
5. Seed production
Sub-module:3.1: Vegetable production
Description: It deals with the knowledge and skills/tasks related to vegetable crop production
Each task consists of terminal performance objective, minimum related technica
knowledge necessary to carry out that very task in a competent/ professional manner
and time allocation for the task and its related knowledge.
<b>Objective:</b> After its completion the trainees will be able:
• To produce vegetable crops
<b>Tasks:</b> To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:
Th (4 hrs) + Pr (16 hrs) - Tot (20 hrs) Time(hrs)

		Th. $(4 \text{ hrs}) + \text{Pr.}(16 \text{ hrs}) = \text{Tot.}(20 \text{ hrs})$	Т	'ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Explain Importance of vegetable production	• Types, concept, scope and importance	1	-	1
2.	Select seed/ verities	• Criteria for selection of seed and verities according to soil, climate and other factors	-	2	2
3.	Prepare soil	• Field preparation (ploughing, digging, leveling), manuring	-	2	2
4.	Identify major vegetables	• Cole, solanaceous, root, leafy, cucurbits, leguminous and bulb crops	1	-	1
5.	Transplant seedlings	• Direct method of planting, time, method, planting distance	-	2	2

6.	Carry out intercultural	• Weeding, hoeing, earthing up, irrigation, top dressing	-	2	2
7.	Protect vegetable plant	• Pest/disease management (symptom identification, pest identification, method of protection(IPM/ICM/ IPNS/IDM, chemicals or organic	1	3	4
8.	Harvest vegetable	<ul> <li>Maturity judgment or maturity index, harvesting method, time of harvest</li> </ul>	1	3	4
9.	Prepare fresh vegetable for sale	<ul> <li>Market demand</li> <li>Price value of well prepared fresh vegetable</li> <li>Consumers choice</li> </ul>	-	2	2
	1	4	16	20	

#### Sub-module:3.2: Fruit production

**Description**: It deals with the knowledge and skills/tasks related to fruit crop production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To produce fruit crops

		Th. $(7 \text{ hrs}) + \text{Pr.}(21 \text{ hrs}) = \text{Tot.}(28 \text{ hrs})$	Г	Time( hrs )		
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.	
1.	Introduce fruit production	• Types, concept, scope and importance	1	-	1	
2.	Introduce major fruits crops at local area	• Tropical, subtropical and temperate fruits	1	-	1	
3.	Make plan	• Site (topography, soil, aspects, area)	1	3	4	
4.	Perform layout	<ul> <li>Measurements, calculation, planting system and methods</li> </ul>	-	2	2	
5.	Transplant fruit sampling	• Time of plantation, field preparation, fertilizer calculation and manuring, planting distance, irrigation (method and water requirement), pit digging	1	3	4	
6.	Carryout intercultural	• Weeding, hoeing, earthing up, irrigation, training& pruning, mulching, Mulching, chemicals (for disease and pest) spraying/manuring	-	2	2	
7.	Prepare bordeaux mixture/ paste/paints	• Preparation methods and application	-	2	2	
8.	Protect fruit plant	• Pest/disease management (symptom identification, pest identification, method of protection(IPM/ IDM, chemicals or organic)	1	3	4	
9.	Carryout training / pruning	• Training/pruning: methods and timing	1	3	4	
10.	Harvest fruit	• Maturity index, method and time of harvest	1	3	4	
		Total:	7	21	28	

#### Sub-module:3.3: Ornamental plant production

**Description**: It deals with the knowledge and skills/tasks related to ornamental plants production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To produce ornamental plants

	1				
		Th. $(4 \text{ hrs}) + \text{Pr.}(13 \text{ hrs}) = \text{Tot.}(17 \text{ hrs})$	Т	ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Introduce ornamental plants	• Types, concept, scope and importance	1	-	1
2.	Identify ornamental plants	• Scientific/English/common name/varieties and family, morphological character and habit, type	-	2	2
3.	Make plans	<ul> <li>Site (topography, soil, aspects, area), designing</li> </ul>	1	1	2
4.	Carryout plantation	• Time of plantation, field preparation, fertilizer calculation and manuring, planting distance, irrigation (method and water requirement)	-	2	2
5.	Carryout intercultural operation	• Weeding, hoeing, irrigation, top dressing, training& pruning, chemicals (for disease and pest) spraying	-	2	2
6.	Protect plant	<ul> <li>Pest/disease management (symptom identification, pest identification, method of protection(IPM/ IDM, chemicals or organic)</li> </ul>	-	2	2
7.	Carryout training / pruning	<ul> <li>Training/pruning: methods (specific to plants) and timing</li> </ul>	1	2	3
8.	Harvest flower/plant	<ul> <li>Maturity index, method and time of harvest</li> </ul>	1	2	3
		Total:	4	13	17

#### Sub-module:3.4: Cereal, pulses, and cash crops production

**Description**: It deals with the knowledge and skills/tasks related to cereal, pulses, and cash crops production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

- To produce cereal crops
- To produce pulses crops
- To produce crops

		Th. $(5 \text{ hrs}) + \text{Pr.}(15 \text{ hrs}) = \text{Tot.}(20 \text{ hrs})$	T	'ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1	Introduce cereal, pulses, and cash crops	• Types, concept, scope and importance	1	-	1
2	Prepare land	• Land preparation(ploughing, leveling, manuring)	1	3	4
3	Sow seeds / transplant seedling	• Time of plantation, planting distance, planting method (broadcast, line sowing, transplantation)	-	3	3
4	Carryout intercultural operation	• Weeding, hoeing, irrigation, top dressing	1	3	4
5	Protect plant	• Pest/disease management (symptom identification, pest identification, method of protection(IPM/ IDM, chemicals or organic)	1	3	4
6	Harvest crop	• Maturity index, method and time of harvest	1	3	4
	1	Total:	5	15	20

#### Sub-module:3.5: Post harvest Agriculture

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**Description:** It deals with the knowledge and skills/tasks related to post harvest agriculture. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective**: After its completion the trainees will be able:

- To handle harvested Agricultural products
- To store harvested Agricultural products

	Th.(4 hrs) + Pr.( 6 hrs) = Tot.( 10 hrs)			Time( hrs )		
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.	
1.	Introduce post harvest technology	• Definition, scope and importance	1	-	1	
2.	Handle harvested products	• Harvesting time/methods, cleaning, sorting, grading, waxing, packaging, labeling, transportation and distribution	1	2	3	
3.	Process/preserve products	• Types (Drying, caning, freezing, fermentation) and Product preparation methods (Jam, Jelly, Marmalades, Ketchup, Pickle, Chips)	1	2	3	
4.	Store products	• Types and methods	1	2	3	
		Total	4	6	10	

#### Sub-module:3.6: Seed production

**Description**: It deals with the knowledge and skills/tasks related to seeds production. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To produce seeds

		Th.(11 hrs) + Pr.(29 hrs) = Tot.(40 hrs)	Г	Time( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
5.	Introduce seed production	• Definition, scope and importance, seed certification	2	-	2
6.	Make plan	• Seed type (self or crossed), site (topography, soil, aspects, area)	1	2	3
7.	Take seed sample	• Importance of seed sampling	1	2	3
8.	Treat seed	• Definition, importance and types	1	2	3
9.	Perform germination test	• Importance of germination test and	-	4	4
10.	Produce / receive foundation seeds	• Concept, source, method (if produced)	1	2	3
11.	Prepare land	• Land preparation(ploughing, leveling, manuring)	-	4	4
12.	Sow seed / plant	• Seed quality (purity, viability), planting distance, isolation distance, method	-	2	2
13.	Carryout intercultural operation	• Weeding, hoeing, irrigation, top dressing	1	2	4
14.	Protect plants	• Pest/disease management (symptom identification, pest identification, method of protection (IPM/ IDM, chemicals or organic)	1	2	3
15.	Perform roughing	• Control quality, inspection, moisture content	1	3	4
16.	Maintain isolation	Concept, importance, distance	1	2	3
17.	Harvest seeds	• Maturity index, time and method (threshing, curing, cleaning, drying)	1	2	3
		Total:	11	29	40

		m, sericulture, beekeeping, fish and					
Desc		knowledge and skills related to Mushroom, se	ricultur	e, beek	eeping,		
	fish and duck fa	arming.		Tin	ne(hrs)		
Ohio	etives. After its completi	on the trainees will be able		Th	27		
Obje		on the trainees will be able:		Pr	74		
	<ul> <li>To produce must</li> <li>To develop garia</li> </ul>			Tot	101		
	<ul><li>To develop seric</li><li>To rear bee</li></ul>	unure					
	<ul><li>To real bee</li><li>To produce fish</li></ul>	forming					
	<ul> <li>To produce fish</li> <li>To rear duck</li> </ul>	laming					
Sub-	modules:						
1	. Mushroom						
2	. Sericulture						
	. Beekeeping						
	. Fish farming						
5	. Duck farming						
	Sub-m	odule:4.1: Mushroom					
-	for the task and i ective: After its completion • To produce mutures: To fulfill the objective	every task in a competent/ professional manne its related knowledge. on the trainees will be able: ishroom the trainees are expected to get proficiency on ated technical knowledge:					
		Th. $(4 \text{ hrs}) + \text{Pr.}(10 \text{ hrs}) = \text{Tot.}(14 \text{ hrs})$	Т	ime( h	rs)		
SN	Tasks/skills	Th.(4 hrs) + Pr.(10 hrs) = Tot.(14 hrs) Related technical knowledge	T Th.	ime( h	rs ) Tot.		
SN 1.	Tasks/skills Introduce mushroom			1	1		
		Related technical knowledge	Th.	1	Tot.		
1.	Introduce mushroom	Related technical knowledge           • Definition, types, scope and importance	Th. 1	Pr. -	Tot.		
1. 2.	Introduce mushroom Make plan	Related technical knowledge• Definition, types, scope and importance• Structure designing and material selection	Th. 1 1	Pr. - 2	Tot. 1 3		
1. 2. 3.	Introduce mushroom Make plan Cultivate mushroom	Related technical knowledge• Definition, types, scope and importance• Structure designing and material selection• Methods of cultivation	Th.       1       1       1	Pr. - 2 4	Tot. 1 3 5		

Total:

14

4

10

#### Sub-module:2: Beekeeping (Apiculture)

**Description**: It deals with the knowledge and skills/tasks related to beekeeping. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To rear bee

	Th.(6 hrs) + Pr.(16 hrs) = Tot.(22 hrs)		Т	ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Introduce Apiculture	• Definition, types of honey bees, scope and importance	2	-	2
2.	Identify species	• Name (Scientific and common) morphological characters(size, colour)	1	4	5
3.	Rear bees	• Methods of bee rearing, care and management	1	5	6
4.	Protect bees	• Danger area identification (highly chemicals used cultivated area), disease predictors, parasites	1	4	5
5.	Extract honey	• Method, precautions, time	1	3	4
	1	Total:	6	16	22

#### Sub-module:3: Fish farming (Pisciculture)

**Description**: It deals with the knowledge and skills/tasks related to fish farming. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To develop fish farming

		Th.( 7 hrs) + Pr.( 18 hrs) = Tot.( 25 hrs)	Т	ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Introduce pisciculture	• Definition, scope and importance	1	-	1
2.	Make Plan	• Site (Topography, area, water availability, aspects), structure, designing	1	3	4
3.	Manage fish pond	• Climate/weather condition(temperature, humidity), water condition (temperature, viscosity, sanitation), time of feeding, tools and equipments	1	3	4
4.	Identify species	• Common name, morphological characters (size, colour, body shape etc.),	1	3	4
5.	Rear fish	• Feeding behavior (carnivorous, herbivorous, omnivorous,/bottom or surface feeder), feeding ingredients, source of availability	1	3	4
6.	Protect fish	• Monitoring (time and method), feeding ingredients, temperature management, pond sanitation, symptoms of disease and parasite and management	1	3	4
7.	Harvest fish	Harvesting methods	1	3	4
	1	Total:	7	18	25

#### Sub-module:4.4: Sericulture

**Description**: It deals with the knowledge and skills/tasks related to sericulture. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To develop sericulture

	Th.(4	hrs) + Pr.(14 hrs) = Tot.(18 hrs)	Т	ime( hi	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1	Introduce sericulture	• Definition, scope and importance	1	-	1
2	Make plan	Structure designing	1	2	3
3	Cultivate mulberry	• Site of mulberry cultivation (topography, soil, area), method of growing mulberry	1	2	3
4	Identify species	Name, morphological characters	1	2	3
5	Rear silk worms	• Time and method	-	4	4
6	Feed silk worms	• Time, amount, feeding habit	-	2	2
7	Harvest cocoon	• Time, method of harvesting	-	2	2
	Total:		4	14	18

 Sub-module:5: Duck farming

 Description: It deals with the knowledge and skills/tasks related to duck farming. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To develop duck farming

		Th.( 6 hrs) + Pr.( 16 hrs) = Tot.( 22 hrs)	Т	ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Introduce duck farming	• Definition, scope and importance	1	-	1
2.	Make plan	• Site (Topography, area, water availability, aspects), structure, designing	1	3	4
3.	Identify breeds	• Name of breeds, morphological characters	1	4	5
4.	Rear ducks	Rearing area/mwthods	1	3	4
5.	Feed ducks	• Feeding behavior, feeding ingredients/ feeding methods	1	3	4
6.	Protect ducks	• Sanitation, symptoms of disease and management	1	3	4
		Total:	6	16	22

	Module:5: Marketin	ng, communication and entreprene			
		e knowledge and skills related to marketing,			
	entrepreneur dev	velopment.		Tin	ne(hrs)
				Th	21
Obje	-	on the trainees will be able:		Pr	33
	• To market agricu	L Contraction of the second se		Tot	54
	To communicate				
	• To develop entr	epreneurship skills			
Sub-	-modules:				
	1. Agricultural product m	narketing			
	2. Communication				
	3. Entrepreneur developm	nent			
	Sub-me	odule:5.1: Agricultural product marketing	σ		
Desc		the knowledge and skills/tasks related to		tural r	products
2050		h task consists of terminal performance object			
		vledge necessary to carry out that very ta			
					-
		anner and time allocation for the task and its re	тател кт		
	professional ma	anner, and time allocation for the task and its re-	Ialeu Ki	ilo wied	0
Obie	•		lateu Ki	10 wied	0
Obje	ective: After its completion	on the trainees will be able:		10 wied	0
Obje	•	on the trainees will be able:		io wied	0
-	ective: After its completio • To market agri	on the trainees will be able: icultural products			
-	ective: After its completio • To market agri ks: To fulfill the objective	on the trainees will be able:			
-	ective: After its completio • To market agri ks: To fulfill the objective	on the trainees will be able: icultural products the trainees are expected to get proficiency on			
-	ective: After its completio • To market agri ks: To fulfill the objective	on the trainees will be able: icultural products the trainees are expected to get proficiency on	the foll		tasks
-	ective: After its completio • To market agri ks: To fulfill the objective	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge:	the foll	owing	tasks
Tasł	ective: After its completion • To market agrises: To fulfill the objective together with their relations	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) Related technical knowledge	the foll	owing	tasks rs )
Task	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH,	the foll	owing ime( h	tasks rs ) Tot.
Task SN 1.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation)	the foll T Th.	owing ime( h <b>Pr.</b> 1	tasks rs ) 2
Task	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH,	the foll	owing ime( h	tasks rs ) Tot.
<b>Task</b> <b>SN</b> 1. 2.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural product	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling	the foll <b>Th.</b> 1 1	Fime( h	tasks rs ) 2 2
<b>Task</b> <b>SN</b> 1. 2.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling • Market information: price, demand,	the foll T Th.	owing ime( h <b>Pr.</b> 1	tasks rs ) 2
<b>Task</b> <b>SN</b> 1. 2.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural product	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling	the foll <b>Th.</b> 1 1	Fime( h	tasks rs ) 2 2
<b>Task</b> <b>SN</b> 1. 2. 3.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural product	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling • Market information: price, demand,	the foll <b>Th.</b> 1 1	Fime( h	tasks rs ) 2 2
<b>Task</b> <b>SN</b> 1. 2. 3. 4.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural product Identify market Manage transportation	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling • Market information: price, demand, supply, market access • Means, facilities	the foll <b>Th.</b> 1 1 1	ime(h Pr. 1 2 1	tasks rs ) 2 2 3 2
<b>Task</b> <b>SN</b> 1. 2. 3.	ective: After its completion • To market agrived together with their relation Tasks/skills Store agricultural product Season agricultural product Identify market	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling • Market information: price, demand, supply, market access • Means, facilities • Market policy, price promotion, place,	the foll <b>Th.</b> 1 1 1	Time(h   Pr.   1   1   2	tasks rs ) Tot. 2 2 3
<b>Task</b> <b>SN</b> 1. 2. 3. 4. 5.	ective: After its completion • To market agrived to the term of term	<ul> <li>on the trainees will be able: icultural products</li> <li>the trainees are expected to get proficiency on ated technical knowledge:</li> <li>Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs)</li> <li>Related technical knowledge</li> <li>Grading, storage condition (temp, RH, ventilation)</li> <li>Perishability, method of handling</li> <li>Market information: price, demand, supply, market access</li> <li>Means, facilities</li> <li>Market policy, price promotion, place, product(type and quality), value chain</li> </ul>	the foll T Th. 1 1 1 1 1	Pr.       1       2       1       1       1	tasks rs ) 2 2 3 2 2 2 2
<b>Task</b> <b>SN</b> 1. 2. 3. 4.	ective: After its completion • To market agris ks: To fulfill the objective together with their relation Tasks/skills Store agricultural product Season agricultural product Identify market Manage transportation	on the trainees will be able: icultural products the trainees are expected to get proficiency on ated technical knowledge: Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs) <b>Related technical knowledge</b> • Grading, storage condition (temp, RH, ventilation) • Perishability, method of handling • Market information: price, demand, supply, market access • Means, facilities • Market policy, price promotion, place, product(type and quality), value chain • Quality of both product and package,	the foll <b>Th.</b> 1 1 1	ime(h Pr. 1 2 1	tasks rs ) 2 2 3 2
<b>Task</b> <b>SN</b> 1. 2. 3. 4. 5.	ective: After its completion • To market agrived to the term of term	<ul> <li>on the trainees will be able: icultural products</li> <li>the trainees are expected to get proficiency on ated technical knowledge:</li> <li>Th.( 6 hrs) + Pr.( 6 hrs) = Tot.( 12 hrs)</li> <li>Related technical knowledge</li> <li>Grading, storage condition (temp, RH, ventilation)</li> <li>Perishability, method of handling</li> <li>Market information: price, demand, supply, market access</li> <li>Means, facilities</li> <li>Market policy, price promotion, place, product(type and quality), value chain</li> </ul>	the foll T Th. 1 1 1 1 1	Pr.       1       2       1       1       1	tasks rs ) 2 2 3 2 2 2 2

#### Sub-module:5.2: Communication

**Description**: It deals with the knowledge and skills/tasks related to communication. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To communicate with others

		Th.( $8 \text{ hrs}$ ) + Pr.( $8 \text{ hrs}$ ) = Tot.( $16 \text{ hrs}$ )	Т	'ime( h	rs)
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.
1.	Write job application	• Method, application format, language	1	1	2
2.	Prepare resume	• Format, language, self details	1	1	2
3.	Communicate with senior	• Social value, motivating factors (human ethics), characteristics of good communication	1	1	2
4.	Communicate with junior	• Social value, job accountability, human ethics, characteristics of good communication	1	1	2
5.	Deal with customers	• Subject matter, human ethics	1	1	2
6.	Communicate with other farm owners.	• Relationship, other views and knowledge	1	1	2
7.	Request / purchase tool, supplies, materials and equipment	• Price, quality, uses, source	1	2	3
8.	Fill up leave requisition form	• Language, idea of filling	1	1	2
9.	Communicate with individual, group and mass.	<ul> <li>Farm visit</li> <li>Format of poster, pamphlet, leaf let, broacher etc.</li> </ul>	1	2	3
	1	Total:	9	10	19

#### Sub-module:5.3: Entrepreneur development

**Description**: It deals with the knowledge and skills/tasks related to entrepreneur development. Each task consists of terminal performance objective, minimum related technical knowledge necessary to carry out that very task in a competent/ professional manner, and time allocation for the task and its related knowledge.

**Objective:** After its completion the trainees will be able:

• To develop entrepreneurship skills

	Th.( 7 hrs) + Pr.( 15 hrs) = Tot.( 22 hrs)			Time( hrs )		
SN	Tasks/skills	Related technical knowledge	Th.	Pr.	Tot.	
1.	Develop entrepreneurial competencies	• Market information, govt. policies, market channel	1	2	3	
2.	Select / identify a project	• Scope, market demand, project formulation, project feasibility	1	2	3	
3.	Manage an enterprise	• Office establishment, staff selection, human resource management, market channel	1	2	3	
4.	Develop marketing skill	<ul> <li>market strategies, market information, company policies, market channel</li> </ul>	1	3	4	
5.	Conduct promotional activities	• Types (Training, advertisement, fair)	1	2	3	
6.	Prepare a business plan / scheme	• Inventory, budget allocation	1	2	3	
7.	Develop communication skills	• Type of communication : mass, individual, group and media	1	2	3	
Total:				15	22	

Reading materials					
<ul> <li>Handbook of agriculture <ul> <li>By: Indian Council of Agricultural</li> <li>Research(ICAR)</li> </ul> </li> <li>Modern techniques of raising field crops <ul> <li>By: Dr. Chnida Singh</li> <li>Cropping system By: B.N.Chatterjee, S.</li> <li>Maiti, and B.K. Mandal</li> </ul> </li> <li>Fundamentals of horticulture <ul> <li>By: Edimond-Senn-Andrews-halfacre</li> </ul> </li> <li>Fundamental of horticulture <ul> <li>By: S.M. Shakya et. al.</li> </ul> </li> <li>Laboratory manual on vegetable <ul> <li>production and ornamental horticulture</li> <li>By: S.M. Shakya et. al. And</li> <li>communication Center</li> </ul> </li> <li>Krishi Diary <ul> <li>By: Agriculture Information</li> </ul> </li> </ul>	<ul> <li>Vegetable crops <u>By</u>: Rose, Som &amp; Kabir</li> <li>Plant propagation</li> <li><u>By</u>: Hortman, Kester &amp; David</li> <li>Nepalma Adharbhut tarkari kheti <u>By</u>: UMN/N</li> <li>Balibiruwaka Satru ra Tiniharuka Rogtham <u>By</u>: Prof. Dr. Fanindra Prasad Neaupane</li> <li>Beekeeping <u>By</u>: L. R. Verma</li> <li>Sericulture and Silk production <u>By</u>: Prabha Shekhar and Martin Hardingham</li> <li>Trainers manual on tropical, subtropical and temperate fruits <u>By</u>: Laxman Pun</li> <li>Trainers manual on vegetable production <u>By</u>: Laxman Pun</li> <li>Training Mannual By: Central Agriculture Training Center</li> </ul>				
F	acilities				
<ul> <li>Well equipped enough class/ office rooms</li> <li>Demonstration farms for various crop species</li> <li>Demonstration farms for various species of mushroom, bee, duck, fish and silk worms</li> </ul>	<ul> <li>Laboratory / library</li> <li>OHP/computers/ pictures</li> <li>Multimedia presentation set</li> <li>Hostel/canteen /drinking water</li> <li>Electricity</li> <li>Field for cultivation practices</li> <li>Transportation facilities</li> </ul>				

S.N	<b>Tools/Equipment</b>	Total Number
1	Kuto	10 pcs
2	Kodalo	10 pcs
3	Plow	1 pc
4	Doko	2 pcs
5	Hand sprayer	1 pc
6	Rope	1 role
7	Sickle	10 pcs
8	Thresher	1 pc
9	Location map	1 pc
10	Measuring tape	2 pcs
11	Hammer	5 pcs
12	Handsaw	5 pcs
13	Rose Can (Hajari)	5 pcs
14	Knife (Budding, Grafting)	20 pcs
15	Scature	10 pcs
16	Rootex (1,2,3)	3 dabba
17	Grafting Tape	3 role
18	Soil sample agar	5 pcs
19	pH meter	2 pcs
20	Calculator	5 pcs
21	Plastic drum (150 Ltr capacity)	2 pcs
22	Bucket (20 leter)	10 pcs
23	Measuring cylinder	10 pcs
24	Pheromone trap	5 pcs
25	Pick	1 pc
26	Sabel	5 pc
27	Planting board	2 pc
28	Refrigerator	1 pc
29	Stove	lpc
30	Packing bottles (250 ml)	20 pcs
31	Peeling machine	2 pcs
32	Seed sampler	3 pcs
33	Petri dish	20 pcs
34	Seed germinator	1 pc
35	Forceps	10 pcs
36	Plastic bag	50 pcs
37	Mushroom seed bottle	5 pcs
38	Drum for heating 100 Liter	1 pc
39	Bee hive	1 pc
40	Apron	2 pcs
41	Smoker	5 pcs
42	Honey Extractor (Small)	1 set
43	Cast net	1 pcs

## Tools and Equipment List of Tools and Equipments for 20 Students

44	Hook	5 pcs
45	Bread specimen	6 pcs
46	Lab thermometer	2 pcs
47	Feeder	2 pcs
48	Nanglo	5 pcs
49	Wooden rack	1 pc
50	Basila	2 pcs
51	Power tiller/ tractor	1 set
52	Leveller (Dalletho)	3 pcs

#### आवश्यक स्टेशनरी/विविध सामग्रीहरु

٩	कापी	१ दर्जन
२	डटपेन	१ दर्जन
२	सार्पनर ठूलो	२ थान
8	करेक्सन पेन	१ दर्जन
X	साइन पेन	३ दर्जन
Ç <b>y</b>	पाइलट ∕ जेल पेन	३ दर्जन
૭	इरेजर	३ दर्जन
5	पेन्सील	३ दर्जन
९	फलाटिन कपडा	१० मीटर
90	नमुना	१२ थान
99	नमुना कार्वन पेपर नीलो∕सेतो	२-२ प्याकेट
१२	फिलिप चार्ट पेपर	आवश्यकता अनुसार
१३	फ्ल्यास कार्ड	आवश्यकता अनुसार
१४	फोटोकपी पेपर	आवश्यकता अनुसार
१४	फाइल	आवश्यकता अनुसार
१६	हवाइट बोर्ड	१ थान
ঀ७	बोर्ड मार्कर	१ दर्जन
٩٢	परमानेन्ट मार्कर	१ दर्जन
१९	डस्टर	२ थान

नोट : तालीमका बखत सैद्धान्तिक विषयको प्रशिक्षणका क्रममा उपलव्ध हुन सक्ने अवस्थामा ओभरहेड प्रोजेक्टर, फि्लपचार्ट बोर्ड, पिन बोर्ड प्रयोगमा ल्याउन सकिनेछ ।