# Curriculum For Off Season Vegetable Producer

# **Short term Curriculum**

(Competency Based)



Council for Technical Education and Vocational Training
Curriculum Development Division

Developed 2008, Revised in 2015

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#### **Introduction:**

This curriculum has been developed with a purpose of preparing off season vegetable producer as a lower level technical workforce able to get employment in the country. The technical skills incorporated in this curriculum come from the field of off season vegetable production. Its contents are organized in the form of modules. So it is a tailor made curriculum with a special purpose to be implemented in a modular form.

It is a competency based curriculum. It is also designed to produce lower level technical workforce in the field of off season vegetable production equipped with skills and knowledge related to off season vegetable production in order to meet the demand of such workforce in the country so as to contribute in the national streamline of poverty reduction

The main aim of this curricular program is to produce skilled workforce in the field of off season vegetable production by providing training to the potential citizen of the country and link them to employment opportunities in the country. The aims of this curriculum are:

- To produce lower level technical workforce in the area of off season vegetable production
- To produce such technical workforce who will be able to serve the community and household people through the application of the off season vegetable production techniques being an entrepreneur.

#### **Duration:**

The total duration of this curricular program will be **390 hours** [ three months ].

#### **Target group:**

The target group for this training will be all the interested individuals of the country with minimum literate.

#### **Group size:**

The group size of this training program will be not more than 30.

#### **Target location:**

The target location of this training program will be all over Nepal.

#### **Medium of Instruction:**

The medium of instruction for this training program will be Nepali or English or both.

#### Pattern of attendance:

The trainees should have 80% attendance in theory classes and 90% in Practical (Performance) to be eligible for internal assessment and final examinations.

#### Focus of the program:

This is a competency based curriculum. This curriculum emphasizes on competent performance of the task specified in it. Not less than 80% time is allotted to the competencies and not more than 20% to the related technical knowledge. So, the main focus will be on the performance of the specified competencies/tasks/skills included in this curriculum.

## **Entry criteria:**

Individuals who meet the following criteria will be allowed to enter in this curricular program:

- Able to read and write
- Physically and mentally fit
- Preference will be given to female, Dalit, Janjati, and Conflict affected people.

#### Follow up suggestion:

This is not a training program only for training sake. The ultimate success of this program will rest on the proficiency of the graduates of this training program in providing services in the community either by wage employment or by self-employment.

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

- First follow up: Six months after the completion of the training 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 second follow up for five years

#### **Certificate requirement:**

The related training institute will provide the certificate of "Off season vegetable producer" to those individuals who successfully complete all the tasks with their related technical knowledge specified in this curriculum.

#### **Student evaluation details:**

- Continuous evaluation of the trainees' performance is to be done by the related instructor/trainer to ensure the proficiency over each competency.
- Related technical knowledge learnt by the trainees will be evaluated through written or oral tests as per the nature of the content
- Trainees must secure minimum marks of 60% in an average of both theory and practical evaluations.

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

- Bachelor's degree in the related field
- Good communicative & instructional skills.
- Experience in the related field.

#### **Trainer – trainees ratio:**

- 1:10 for practical classes
- Depends on the nature of subject matter and class room situation for theory classes.

#### **Suggestion for instruction:**

## 1.Demonstrate task performance

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

#### 2. Provide trainees the opportunity to practice the task performance demonstrated.

- Provide trainees to have guided practice:- create environment for practicing the demonstrated task performance and guide the trainees in each and every step of task performance
- Provide trainees the opportunity to repeat & re-repeat as per the need to be proficient on the given task performance
- Switch to another task demonstration if and only if the trainees developed proficiency in the given task performance

### **3.**Evaluation performance of the trainees/ student

- Perform task analysis
- Develop a detail task performance check list
- Perform continuous performance evaluation of the trainees / students by applying the performance check list.

# List of modules and sub-modules

## 1. Site, soil, fertilizer, and nursery management

- 1. Site for off season vegetable cultivation
- 2. Soil and fertilizer management
- 3. Nursery management

#### 2. Off season vegetable production

- 1. Off season vegetable production technology
- 2. Vegetable production in plastic house
- 3. Production of off season vegetables

#### 3. Disease and pest management

#### 4. Storage and post harvest loss control

- 1. Post harvest loss control
- 2. Storage of off season vegetables

# 5. Marketing, recording and communication

- 1. Marketing of off season vegetables
- 2. Records management
- 3. Communication

# **Course Structure**

Madalas/Cab and Jalan		Time(hrs)	
Modules/Sub-modules	Th	Pr	Tot.
1. Site, soil, fertilizer, and nursery management	21	43	64
1. Production plan, Site selection for off season	4	5	9
vegetable cultivation	6	16	22
2. Soil and fertilizer management	11	22	33
3. Nursery management			
2. Off season vegetable production	51	169	220
Off season vegetable production technology	11	11	22
2. Vegetable production in plastic house	18	72	90
3. Production of off season vegetables	22	86	108
3. Disease and pest management	8	32	40
4. Storage and post harvest loss control	6	16	22
Post harvest loss control	4	14	18
2. Storage of off season vegetables	2	2	4
5. Marketing, recording and communication	11	13	24
Marketing of off season vegetables	7	7	14
2. Records management	2	3	5
3. Communication	2	3	5
6. Entrepreneurship Development	8	12	20
Total:			390

# Modules and sub modules

# Module: 1: Site, soil, fertilizer, and nursery management

**Description**: It deals with the knowledge and skills related to site/field selection; soil and fertilizer management; and nursery management for off season vegetable cultivation/production.

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

- 1. To select site/field for off season vegetable cultivation
- 2. To manage soil and fertilizer
- 3. To manage nursery

#### **Sub-modules:**

- 1. Site for off season vegetable cultivation
- 2. Soil and fertilizer management
- 3. Nursery management

# Sub module: 1.1: Production plan, Site selection for off season vegetable cultivation

**Description**: It deals with the knowledge and skills/tasks related to selecting site / field for off season vegetable cultivation / 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 select site for off season vegetable cultivation/production

		Th.( 4	$\frac{1}{1} + \frac{1}{1} + \frac{1}$	Time	(hrs)	
	Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1.	Prepare	<b>Condition (Given):</b>	Introduction and importance	0.5	0	0.5
	calendar for	Paper, pen, poster, pumplet	of off season vegetable			
	off season		production			
	vegetable	Task(What):	Importance and elements of			
	production	Prepare monthly operational	calendar			
		calendar for off season vegetable production.				
		production.				
		Standard(How well):				
		month-wise plan of operations.				
2.	Compare	<b>Condition (Given):</b>	Comparative Study of	0.5	0	0.5
	Seasonal and	Paper, pen, poster, pumplet	seasonal and off season			
	off season		vegetable production on the			
	vegetable	Task(What):	basis of cultivation practices,			
	production	Compare with cost of production,	cost of production,			
		cultivation methods, market price.	management practices, market			
			price and other items.			
		Standard(How well):				
		Accurate to local Market				

3. Select site for off season vegetable production	Condition (Given): production site with basic requirements  Task(What): Select site for off season vegetable production  Standard(How well): Meet all basic requirements	Basic requirements: soil, sun light, location, source of irrigation availability of labour, inputs, transportation and market	0.8	0.2	1
4. Treat soil of selected site	Condition (Given): Selected field, soil treating chemicals, tools and materials  Task(What): Treat soil of selected site  Standard(How well): Reduction of soil born disease	<ul> <li>Concept and importance of soil treatment</li> <li>Method of soil treatment (physical and Chemical)</li> <li>Record keeping</li> </ul>	0.4	0.6	1
5. Prepare list of information to be collected from the site/field	and insect pests.  Condition (Given): a sample list of information  Task(What): Prepare list of information to be collected from the site/field  Standard(How well): Cultivation/production decision based on the sample information	Data/information to be collected:  • Preparation of the list of information to be collected from the site/field  • Precautions  • Record keeping	0.4	0.6	1
6. Prepare site/field visit plan	Condition (Given):	Site/field visit plan:  Concept, importance, process, and application of site//field visit plan for determining off season vegetable cultivation/production Precautions Record keeping	0.4	0.6	1
7. Visit the site/field	Condition (Given): Site/field visit plan off season vegetable production.  Task(What): Visit site/field for off season vegetable.  Standard(How well): Decision based on the	<ul> <li>Site/field visit:</li> <li>Concept, importance, process, and application of site//field visit for determining off season vegetable.</li> <li>Precautions</li> <li>Record keeping</li> </ul>	0.4	0.6	1

	production plan.				
8. Collect site/field data/informat ion	Condition (Given): a list of information to be collected  Task(What): Collect site/field data/information  Standard(How well): Decision based on the list of information.	<ul> <li>Data/information collection:</li> <li>Concept of information and data</li> <li>Data/information collection and recording</li> <li>Use of checklist</li> <li>Precautions</li> <li>Record keeping</li> </ul>	0.4	0.6	1
9. Analyze the data /information collected	Condition (Given): Collected data/information, paper and pen  Task(What): Analyze the data /information collected  Standard(How well): decision based on the data/information.	Data analyzing & information processing:  Concept of: Data Information Data analysis Information processing Data analysis technique Precautions Record keeping	0.4	0.6	1
10. Select site/field	Condition (Given): the analyzed data/information  Task(What): Select site/field  Standard(How well): Based on the site/field data/ information and the site/field selection criteria for off season vegetable cultivation/production.	<ul> <li>Selection:</li> <li>Concept of site/field selection</li> <li>Use of site/field selection criteria for off season vegetable</li> <li>Precautions</li> <li>Record keeping</li> </ul>	0.5	0	0.5
11. Prepare report	Condition (Given): A sample repot, Paper, pen  Task(What): Prepare report  Standard(How well): Based on the sample report.	Report writing:  Concept of: Report Format of report Components of report Precautions Record keeping	0.5	0	0.5
		Total:	4	5	9

# Sub module: 1.2: Soil and fertilizer management

**Description**: It deals with the knowledge and skills/tasks related to selecting site / field for off season vegetable cultivation / 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 manage soil and fertilizer

		(rs) + Pr.(16 hrs) = tot.(22 hrs)		(hrs)	
Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Take soil sample	Condition (Given): Field, Soil sampling tools and materials.  Task(What): Take soil sample  Standard(How well): Sample should be representative of whole field under consideration.	<ul> <li>Take soil sample:</li> <li>Concept</li> <li>Need/importance</li> <li>Principle</li> <li>Procedure</li> <li>Application</li> <li>Precautions and recording</li> </ul>	1.0	1.0	2
2. Test soil pH	Condition (Given): Soil sample and soil testing kit box  Task(What): Test soil pH  Standard(How well): Test result should be within tolerable range of accuracy.	Testing soil pH:  Concept  Need/importance  Principle  Tolerable range of accuracy  Procedure  Application  Precautions and recording	0.5	1.5	2
3. Analyze soil	Condition (Given): soil sample  Task(What): Analyze soil  Standard(How well): The results should be within tolerable range of accuracy.	<ul> <li>Analyzing soil:</li> <li>Concept of the technique of soil analysis</li> <li>Need /importance</li> <li>Principle</li> <li>Tolerable range of accuracy</li> <li>Procedure</li> <li>Application</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2

4.	Solarize soil	Condition (Given): Soil sample and materials Task(What): Solarize soil  Standard(How well): The results should be within time range.	<ul> <li>Solarize soil:</li> <li>Importance of solarization.</li> <li>Soil borne disease and insects</li> <li>Plastic quality</li> </ul>	0.5	1.5	2
	Classify plant nutrients	Condition (Given): Classification system  Task(What): Classify plant nutrients  Standard(How well): classification should be as per system.	<ul> <li>Classification of nutrients:</li> <li>Plant nutrients</li> <li>Classification systems</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2
6.	Calculate fertilizer amount	Condition (Given): Area/field, recommended NPK dose, calculator, fertilizer  Task(What): Calculate fertilizer amount  Standard(How well): The result of calculations should of 100% accuracy.	<ul> <li>Calculating fertilizer:</li> <li>Concept</li> <li>Formulae</li> <li>Calculation procedure</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2
7.	Prepare compost/FY M	Condition (Given): Composting materials, dung, decomposing materials and tools  Task(What): Prepare compost/FYM  Standard(How well): As per given steps for composting.	Concept_of compost and FYM Importance of organic manure Methods of compost making. Composting materials.	0	2	2
8.	Apply organic manure	Condition (Given): Recommended rate, compost or FYM, area of land.  Task(What): Apply organic manure.  Standard(How well): In right amount, time place, and method taking for all the necessary precautions.	<ul> <li>Applying organic fertilizer:</li> <li>Organic manure</li> <li>Types</li> <li>Sources</li> <li>Nutrient content</li> <li>Application methods</li> <li>Time for application</li> <li>Role for fertility improvement</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2

9. Apply N/P/K containing fertilizer	Condition (Given): Recommended dose/rate, area of land, N/P/K containing fertilizer  Task(What): Apply N/P/K containing fertilizer  Standard(How well): The application should be done in right amount, time, place, and methods taking all the necessary precautions.	<ul> <li>N/P/K containing fertilizer:</li> <li>Chemical fertilizers</li> <li>N,P &amp; K containing fertilizers</li> <li>Fertilizers commonly found in the local market</li> <li>Nutrient percentage in fertilizers</li> <li>Methods of application</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2
10. Apply micronutrient s and hormones	Condition (Given): Recommended dose/rate, Micro nutrients and hormones  Task(What): Apply micronutrients and hormones  Standard(How well): Application should be done in right amount, time, place, and methods taking all the necessary precautions.	<ul> <li>Micronutrients/hormones and their role</li> <li>Commonly found micronutrients and hormones in the local market</li> <li>Nutrient content</li> <li>Methods of micronutrients and hormones application</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2
11. Apply techniques of crop rotation.	Condition (Given): field, crop rotational plan/schedule and cropping calendar, list of suitable crop for rotation  Task(What): Apply techniques of crop rotation  Standard(How well): As per the rotational plan/schedule	<ul> <li>Crop rotation:</li> <li>Concept</li> <li>Principle and Practices of crop rotation.</li> <li>Plan/schedule</li> <li>Role of crop rotation in soil/fertility improvement</li> <li>Precautions and recording</li> </ul>	0.5	1.5	2

# Sub module: 1.3: Nursery management

**Description**: It deals with the knowledge and skills/tasks related to nursery management for off season vegetable cultivation / 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 manage nursery for off season vegetable cultivation/production

		Th.( 11 hr	(rs) + Pr.(22  hrs) = tot.(33  hrs)	Time	e (hrs	)
	Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1.	Select Vegetable crops varieties	Condition (Given): List of vegetable crops and varieties  Task(What): Select Vegetable crops varieties  Standard(How well): High valued crops selected, Resistant variety (Heat, cold, Disease/pest)	Selection criterias High market valued crops in off season. Resistant variety Heat/cold resistant Pest and disease resistance Early and late varieties	1	0	1
2.	Select field for nursery beds	Condition (Given): Field selection criteria  Task(What): Select field for nursery beds  Standard(How well): Meet all the basic Requirements for a nursery bed.	Field for nursery beds:  Concept and importance  Basic consideration for field selection of nursery bed  Precautions  Record keeping	1	1	2
3.	Treat soil	Condition (Given): Field /soil to be treated and soil treating material  Task(What): Treat soil  Standard(How well): In right amount, time, place, method and safety for treatment.	<ul> <li>Soil treatment:</li> <li>Concept &amp; need / importance</li> <li>Principles, procedures, and application</li> <li>Safety precautions</li> <li>Record keeping</li> </ul>	1	2	3

4.	Prepare the mixture of soil, sand and manure	Condition (Given): Ratio of the mixing materials, Mixing tools, soil, sand and manure.  Task(What): Prepare the mixture of soil, sand and manure  Standard(How well): As per the standard ratio taking all the necessary precautions.	<ul> <li>Soil preparation:</li> <li>Concept &amp; need / importance of the mixture of soil, sand,&amp; manure</li> <li>Ratio of the mixture of soil, sand,&amp; manure</li> <li>Precautions</li> <li>Record keeping</li> </ul>	1	2	3
5.	Prepare beds	Condition (Given): the dimension and type of beds, tools and material  Task(What): Prepare beds  Standard(How well): As per the given dimension and types by taking all the necessary precautions.	Preparation of beds:  Concept & need / importance Principles, process, and methods of vegetable seed beds Dimension and types of beds. Safety precautions Record keeping	1	2	3
6.	Sow seeds on nursery bed.	Condition (Given): Seeds, prepared nursery beds  Task(What): Sow seeds  Standard(How well): Appropriate sowing methods applied according to seeds types.	<ul> <li>Sowing of seed</li> <li>Method of seed sowing</li> <li>Qualities of good seed</li> <li>Concept of seed germination</li> <li>Concept and methods of dormancy breaking</li> <li>Safety precautions</li> <li>Record keeping</li> </ul>	1	2	3
7.	Grow seedlings in plastic bags/tray/oth er structures	Condition (Given): Seeds and plastic bags, tray and other structure  Task(What): Grow seedlings in plastic bags/tray/other structures  Standard(How well): follow standard procedural steps.	Seedlings in plastic bags/tray/other structures:  Concept & need / importance Technology of growing seedlings Steps and procedures of growing seedlings Safety precautions Record keeping	1	2	3

8. Make plastic tunnel	Condition (Given): Dimension & layout design of plastic tunnel, Tools and materials.  Task(What): Make plastic tunnel  Standard(How well): Made plastic tunnel according to the given dimension & layout design.	Plastic tunnel:  Concept & need / importance of plastic tunnel  Layout design of plastic tunnel  Materials for making plastic tunnel  Procedure for making plastic tunnel  Safety /precautions  Record keeping	1	2	3
9. Grow seedlings in plastic tunnel	Condition (Given): Seeds and plastic tunnel  Task(What): Grow seedlings in plastic tunnel  Standard(How well): Follow standard procedural steps for growing seedlings in plastic tunnel.	<ul> <li>Seedlings in plastic tunnel:         <ul> <li>Why, when, and how to grow seedlings in plastic tunnel</li> <li>Techniques of growing seedlings in plastic tunnel</li> <li>Safety /precautions</li> <li>Record keeping</li> </ul> </li> </ul>	1	2	3
10. Care seedlings	Condition (Given): Nursery bed with seedlings. Schedule for caring seedlings,  Task(What): Care seedlings  Standard(How well): As per the given schedule taking all the necessary precautions.	<ul> <li>Care for seedlings:</li> <li>Concept &amp; need</li> <li>Schedule for caring the seedlings</li> <li>Hardening</li> <li>Caring for seedlings-principles, procedures, and safety</li> <li>Precautions</li> <li>Record keeping</li> </ul>	1	2	3
11. Manage disease and pests	Condition (Given): Schedule for managing disease and pests,  Task(What): Manage disease and pests  Standard(How well): As per the given schedule taking all the necessary safety and precautions during disease and pest management.	<ul> <li>Disease and pests:</li> <li>Concept of disease, pest, and their management.</li> <li>Common diseases &amp; pests of off season vegetable seedlings, their identification &amp; management.</li> <li>Schedule for managing disease and pests</li> <li>Safety precautions</li> <li>Record keeping</li> </ul>	1	2	3

12. Transplant seedlings	Condition (Given): Standard seedlings, Prepared field.  Task(What): Transplant seedlings  Standard(How well): follow the procedural steps of seedling transplanting in accurate	Transplanting seedlings:  Concept and need Principle When and where to be transplant Precaution during transplanting Procedure Record keeping	1	2	3
	seedling transplanting in accurate spacing by taking all the necessary precautions.	. 0	11	22	22
		Total:	11	22	33

# **Module: 2: Off season vegetable production**

**Description**: It deals with the knowledge and skills related to site/field selection; soil and fertilizer management; and nursery management for off season vegetable cultivation/production.

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

- 1. To apply off season vegetable production technology
- 2. To produce off season vegetables in plastic house
- 3. To produce off season vegetables

#### **Sub-modules:**

- 1. Off season vegetable production technology
- 2. Vegetable production in plastic house
- 3. Production of off season vegetables

## Sub module: 2.1: Off season vegetable production technology

**Description**: It deals with the knowledge and skills/tasks related to off season vegetable production technology. 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 apply off season vegetable production technology

	e						
	Th.( 10 h	rs) + Pr.(10 hrs) = tot.(20 hrs)	Time	(hrs)			
Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot		
1. State concept of off season vegetable cultivation/pr oduction/far ming	Condition (Given): Classroom  Task(What): state the concept of off season vegetable cultivation/production /farming  Standard(How well): Concept provided	Concept of:  Off season Cultivation Production Farming Safety Precautions Recording	1	1	2		
2. Enlist	Condition (Given):	Advantages:	1	1	2		

	advantages/ disadvantage s of off season vegetable farming	Classroom, Paper and pen  Task(What): Enlist advantages/ disadvantages of off season vegetable farming  Standard(How well): List of advantages/ disadvantages of off season vegetable farming available.	<ul> <li>Concept of off season vegetable farming</li> <li>Advantages of off season vegetable farming</li> <li>Recording</li> </ul>			
3.	Enlist methods of off season vegetable production in Nepal	Condition (Given): Classroom, Pen, paper  Task(What): Enlist the methods of off season vegetable production in Nepal  Standard(How well): Able to enlist methods	Methods of off season vegetable production:  • Methods of off season vegetable production in Nepal • Recording	1	1	2
4.	Enlist off season vegetables and their varieties	Condition (Given): Classroom paper, pen  Task(What): Enlist off season vegetables and their varieties  Standard(How well): Able to enlist off season vegetables	Off season vegetables:  Concept  Types  Varieties  Profitable off season vegetables and their varieties  Identification of the off season vegetables and their varieties  Identification of the off season vegetables and their varieties  Precautions  Report keeping	1	1	2
5.	Utilize diverse agro climatic conditions	Condition (Given):  List of diverse agro climatic region of Nepal  Task(What): Utilize diverse agro climatic conditions  Standard(How well): Can be utilized the diverse agro climatic conditions	Agro climatic Regions of Nepal:  Concept of different agro climatic conditions  Relation between different agro climatic conditions and off season vegetable production  Precautions  Records keeping	1	1	2

6. Adjust planting  7. Apply the principle	Task(What): Adjust planting time  Standard(How well): Off season vegetables could be produced.  e Condition (Given):	Adjustment in planting time:  Concept & importance  Practices of adjusting planting time  Application of planting time adjustment in off season vegetable production  Precautions  Records keeping  Plastic tunnel:	1	1	2
principle plastic tu		<ul> <li>The principle of plastic tunnel</li> <li>Making plastic tunnel</li> <li>Applying the principle of plastic tunnel for off season vegetable production</li> <li>Precautions</li> <li>Records keeping</li> </ul>			
8. Apply P. Growth Regulato (PGR)/h ones	field, Growth Regulator (PGR)/ hormones	PGR/hormones  Types of hormones  Principle of application of PGR/hormones for off season vegetable production  Doses calculation  Precautions  Records keeping			
9. Apply the principle plastic/p ene house	e of Field, Classroom	Plastic/polythene house:  The principle of plastic/polythene house  Making plastic/polythene house  Applying the principle of plastic/polythene house for off season vegetable production  Precautions  Records keeping	1	1	2

10. Utilize	<b>Condition (Given):</b>	Permanent glass house:	1	1	2
permanent glass house	Permanent glass house  Task(What): Utilize permanent glass house  Standard(How well): The trainees will be able to utilize permanent glass house	<ul> <li>Concept, features, and use of permanent glass house</li> <li>Managing/utilizing/mainta ining permanent glass house</li> <li>Applying the principle of permanent glass house</li> <li>Advantage and disadvantage of permanent glass house.</li> <li>Precautions</li> <li>Records keeping</li> </ul>			
		Total:	10	10	20

# Sub module: 22.: Vegetable production in plastic house

**Description**: It deals with the knowledge and skills/tasks related to vegetable production in plastic house for off season vegetable cultivation / 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 vegetables in plastic house

		Th.(18	hrs) + $Pr.(72 hrs) = tot.(90 hrs)$	Time	(hrs)	
	Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1.	State concept /types of plastic house vegetable production	Condition (Given): Classroom  Task(What): State concept /types of plastic house vegetable production  Standard(How well): Able to state types of plastic houses.	Plastic house vegetable production:  Concept Types of plastic house Need /importance Advantages and disadvantages Technology of plastic house vegetable production Keeping records	2	8	10
2.	Select site for making plastic house	Condition (Given): Criteria for site selection,  Task(What): Select site for making plastic house  Standard(How well): On basis of the given criteria.	Site for making plastic house:  Concept  Need /importance  Basic requirements for selecting site for making plastic house  Precautions  Keeping records	2	8	10
3.	Prepare Plan for making plastic house	Condition (Given): List of required materials, Dimension of a sample plastic house  Task(What): Prepare plan for making plastic house  Standard(How well): As per the given dimension and sample.	Planning for making plastic: house: Concept Need /importance Planning for making a plastic house Precautions Keeping records	2	8	10

4. Layou plastic	ut c house	Condition (Given): Sample layout, dimension and design, measuring tools  Task(What): Layout a plastic house  Standard(How well): As per the standard design and dimension.	Layout of plastic house:  Concept  Need /importance  Principle and procedure for lay out a plastic house  Layout design  Plastic house plan  Precautions  Keeping records	2	8	10
5. Prepa plasti for of seaso veget produ	c house ff on able	Condition (Given): Site. dimensions, and layout design, tools and materials.  Task(What): Prepare a plastic house  Standard(How well): As per the standard dimension and design.	Prepare plastic house:  Site Shape and size (dimension) Area Construction materials Selection of plastics Care and maintenance of plastic house Principle and procedures Expenses needed Precautions Keeping records	2	8	10
	ing beds e plastic	Condition (Given): Plastic house, Land preparing tools and a checklist  Task(What): Prepare planting beds inside plastic house  Standard(How well): as per the crop requirements	<ul> <li>Preparing the plastic house:</li> <li>Concept and need</li> <li>Creating suitable         agricultural conditions         (planting beds, path,         irrigation facilities,         ventilation) for the growth         and development of the         off season vegetables         inside the plastic house</li> <li>Techniques of preparing         inside beds according to         the crop requirements.</li> <li>Care and maintenance of         beds</li> <li>Precautions</li> <li>Keeping records</li> </ul>	2	8	10

7	Select	Condition (Given):	Selecting crop/seeds:	2	8	10
′ ·	crop/seeds	Selection criteria, list of	Identification of profitable		0	10
	for off	vegetable crops and their varieties	crop/verities/seeds for off			
	season	vegetable crops and their varieties	season vegetable			
	vegetable	Task(What):	production in plastic			
	production in	Select crop/seeds for off season	houses			
	plastic	vegetable production in plastic				
	houses	houses	Selection criteria			
	nouses	llouses	• Selecting profitable			
		Standard(How well):	crop/verities/seeds for off season vegetable production			
		As per the given list and criteria.	in plastic houses			
		As per the given list and criteria.	<ul> <li>Precautions</li> </ul>			
			Keeping records			
Q	Apply	Condition (Given):	Technology of vegetable	2	8	10
0.	Apply vegetable	Plastic house, seeds and seedling	production in plastic houses:	2	0	10
	production	Flastic flouse, seeds and seeding				
	technology in	Task(What):	• Concept			
	plastic	Apply vegetable production	Advantages			
	houses	technology in plastic houses	Technology of vegetable			
	nouses	technology in plastic flouses	production in plastic			
		Ctandard(Have well).	houses			
		Standard(How well):	Application			
		Application of technology as per	• Precautions			
		the crop standard.	Keeping records			
9.	Grow	<b>Condition (Given):</b>	Growing vegetables in plastic	2	8	10
	vegetables in	Plastic house, seeds and seedling	<u>houses</u> :			
	plastic		Concept			
	houses	Task(What):	<ul> <li>Principles and procedures</li> </ul>			
		Grow vegetables in plastic houses	for growing vegetables in			
			plastic houses			
		Standard(How well):	Seeding and			
		Application of technology as per	planting/transplanting			
		the crop standard.	procedures			
			Intercultural operations			
			• Growing various types of			
			vegetables in plastic			
			houses			
			• Caring for the growing			
			vegetables in plastic			
			houses			
			Harvesting			
			• Grading			
			• Storing			
			<u> </u>			
			Consuming and selling     Draggutions			
			• Precautions			
			T7 · 1			
			Keeping records  Total:	18	72	90

# **Sub module: 2.3: Production of off season vegetables**

**Description**: It deals with the knowledge and skills/tasks related to the production of various off season vegetable cultivation / 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 various types of off season vegetables

	Th.(22 h	(rs) + Pr.(86  hrs) = tot.(104  hrs)	Time	(hrs)	
Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
1. Make plan/schedule for off season vegetable cultivation/ production	<ul> <li>Condition (Given):         cropping calendar, sample plan/schedule     </li> <li>Task(What):         Make plan/schedule for off season vegetable cultivation/production     </li> <li>Standard(How well):         As per the given plan/schedule.</li> </ul>	Plan/schedule for off season vegetable cultivation/ production:  Concept Planning / scheduling process Making a plan/schedule for off season vegetable cultivation/production Precautions Records keeping	2	5	7
2. Perform off season cultivation/ production of capsicum (भेंडे खुर्सानी)	Condition (Given): Prepared seedlings, field and checklist  Task(What): Perform off season cultivation/production of capsicum (भेंडे खुर्सानी)  Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	Off season cultivation/ production of capsicum (भेंडे ख्रांनी)  Varieties and their identification  Soil & climate  Crop distance and sowing time  Training/pruning  Off season cultivation/production technology of capsicum  Checklist of procedural steps for its cultivation/production based on the recent technology.  Precautions & records keeping	2	5	7

3.	Perform off season cultivation/ production of radish (मूला)	Condition (Given): Seed, prepared land and checklist  Task(What): Perform off season cultivation/production of radish (मूला)  Standard(How well): As per the given checklist of procedural steps for its cultivation/production based on the recent technology.	Off season cultivation/production of radish (দ্লা):  Varieties and their identification  Soil & climate  Crop distance and sowing time  Off season cultivation/production technology of radish  Checklist of procedural steps for its cultivation / production based on the recent technology  Thinning  Precautions & records keeping	2	5	7
4.	Perform off season cultivation/ production of carrot (गाजर)	Condition (Given): Seed, prepared land and checklist  Task(What): Perform off season cultivation/production of carrot (गाजर)  Standard(How well): As per the given checklist of procedural steps for its cultivation/production based on the recent technology.	Off season cultivation/production of carrot (गाजर):  Varieties and their identification  Soil & climate  Crop distance and sowing time  Off season cultivation/production technology of carrot  Checklist of procedural steps for its cultivation / production based on the recent technology Thinning Precautions & records keeping	2	5	7
5.	Perform off season cultivation/ production of cucumber (ফাঁকা)	Condition (Given): Seed/seedling, prepared land and checklist,  Task(What): Perform off season cultivation/production of cucumber (ফাঁকা)  Standard(How well): As per the given checklist of procedural steps for its cultivation	Off season cultivation/production of cucumber (কাঁকা):  • Varieties and their identification  • Soil & climate  • Crop distance and sowing time  • Identification of male and female flowers.  • Staking and tinning	2	5	7

				ı	
	/ production based on the recent technology.	<ul> <li>Training/pruning</li> <li>Off season         cultivation/production         technology of cucumber</li> <li>Checklist of procedural         steps for its cultivation /         production based on the         recent technology</li> <li>Precautions &amp; records         keeping</li> </ul>			
6. Perform off season cultivation/ production of tomato (गालभेंडा)	Seedlings prepared land and checklist,  Task(What): Perform off season cultivation/production of tomato (गालभेंडा)  Standard(How well): As per the given checklist of procedural steps for its cultivation/production based on the recent technology.	Off season cultivation/ production of tomato (गालभेंडा):  Varieties and their identification  Soil & climate  Crop distance and sowing time  Training/pruning  Staking and tinning  Drip irrigation  Off season cultivation/production technology of tomato  Checklist of procedural steps for its cultivation / production based on the recent technology  Precautions & records keeping	2	6	8
7. Perform off season cultivation/ production of squash (जुकेनि फर्सि)	Condition (Given): Seed/seedling, Prepared land and checklist  Task(What): Perform off season cultivation/production of squash (ज्केनि फर्सि)  Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	Off season cultivation/production of squash (जुकेन फर्सि):      Varieties and their identification     Soil & climate     Crop distance and sowing time     Off season cultivation/production technology of squash     Checklist of procedural steps for its cultivation / production based on the recent technology     Precautions & records keeping	2	6	8

8. Perform off season cultivation/ production of bitter gourd (करेला)	Condition (Given): Seeds/seedling, prepared land and checklist  Task(What): Perform off season cultivation/production of bitter gourd (करेला)  Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	Off season cultivation/ production of bitter guard (करेला):  • Varieties and their identification  • Soil & climate  • Crop distance and sowing time  • Staking and tinning  • Off season cultivation/production technology of bitter guard  • Checklist of procedural steps for its cultivation / production based on the recent technology  • Precautions & records keeping	1	7	7
9. Perform off season cultivation/ production of (sponge/ ridge) gourd (घरौला)	Condition (Given): Seeds/Seedling prepared land and checklist  Task(What): Perform off season cultivation/ production of (sponge/ridge) gourd (घरौला)  Standard(How well): As per the given checklist of procedural steps for its cultivation/production based on the recent technology.	Off season cultivation/production of (sponge/ridge) gourd (घिरौला): • Varieties and their identification • Soil & climate • Crop distance and sowing time • Staking and tinning • Off season cultivation/production technology of gourd (sponge/ridge gourd) • Checklist of procedural steps for its cultivation / production based on the recent technology • Precautions & records keeping	1	6	7
10. Perform off season cultivation/pr oduction of onion (प्याज)	Condition (Given): Seedlings, prepared land and checklist  Task(What): Perform off season cultivation/production of onion (ঘার)  Standard(How well): As per the given checklist of	Off season cultivation/production of onion (ঘাড়া):  Varieties and their identification Soil & climate Crop distance and sowing time Off season cultivation/ production technology of	1	6	7

	procedural steps for its cultivation / production based on the recent technology.	onion through set.  Checklist of procedural steps for its cultivation / production based on the recent technology  Precautions & records keeping			
11. Perform off season cultivation /production of cauliflower	Condition (Given): Seedlings, prepared land and checklist,  Task(What): Perform off season cultivation/production of cauliflower  Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	Off season cultivation/production of cauliflower:  Varieties and their identification  Soil & climate  Crop distance and planting time  Off season cultivation/production technology of cauliflower  Checklist of procedural steps for its cultivation / production based on the recent technology  Precautions & records keeping	1	6	7
12. Perform off season cultivation/ production of cabbage	Condition (Given): seedlings, prepared land and checklist  Task(What): Perform off season cultivation/production of cabbage  Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	Off season cultivation/ production of cabbage:  Varieties and their identification  Soil & climate  Crop distance and planting time  Off season cultivation/production technology of cabbage  Checklist of procedural steps for its cultivation / production based on the recent technology  Precautions & records keeping	1	6	7
13. Perform off season cultivation/ production of Lady's Finger (भিन्डी)	Condition (Given): Seed, prepared land and checklist  Task(What): Perform off season cultivation/production of Lady's Finger (भिन्डी)	Off season cultivation/ production of Lady's Finger (भिन्डी):  Varieties and their identification  Soil & climate  Crop distance and sowing time	1	6	7

	Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	Off season cultivation/production technology of Lady's Finger (भिन्डी)     Checklist of procedural steps for its cultivation / production based on the recent technology     Precautions & records keeping			
14. Perform off season cultivation/ production of French bean ( सिमी)	Condition (Given): seeds, prepared land and checklist  Task(What): Perform off season cultivation/production of French bean ( सिमी)  Standard(How well): As per the given checklist of procedural steps for its cultivation / production based on the recent technology.	<ul> <li>Off season cultivation/production of French bean:</li> <li>Varieties and their identification</li> <li>Soil &amp; climate</li> <li>Crop distance and sowing time</li> <li>Staking</li> <li>Off season cultivation/production technology of French bean</li> <li>Checklist of procedural steps for its cultivation / production based on the recent technology</li> <li>Precautions &amp; records keeping</li> </ul>	1	6	7
15. Perform off season cultivation/ production of cow pea (तने बोडी)	Condition (Given): seeds, prepared land a checklist  Task(What): Perform off season cultivation/ production of cow pea (तने बोडी)  Standard(How well): As per the given checklist of procedural steps for its cultivation/ production based on the recent technology.	Off season cultivation/ production of cow pea (तने बोडी):      Varieties and their identification     Soil & climate     Crop distance and sowing time     Staking     Off season cultivation/production technology of cow pea (तने बोडी)     Checklist of procedural steps for its cultivation / production based on the recent technology     Precautions & records keeping	1	6	7
		Total:	22	86	108

# Module: 3: Disease, pest and weed management

**Description**: It deals with the knowledge and skills / tasks related to disease and pest management necessary for off season vegetable cultivation/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.

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

- To manage diseases of off season vegetables
- To manage insects of off season vegetables
- To manage other pest of off season vegetables

	Th.(8  hrs) + Pr.(32  hrs) = tot.(40  hrs) T				I
Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot
<ul> <li>1. State concept of:</li> <li>Disease</li> <li>Insects/pests/weeds</li> <li>Management/control of disease/pests</li> </ul>	Condition (Given): classroom, pen, paper  Task(What): State concept of disease, insects, pests, weeds and management of disease/pests/weeds  Standard(How well): Able to understand the concept of disease, insects/pests/weeds, management/control of disease/pests/weeds	<ul> <li>Concept of:</li> <li>Disease</li> <li>Insects/pests/weeds</li> <li>Management/control of disease/pests/weeds</li> <li>Records keeping</li> </ul>	2	8	10
2. Identify diseases of off season vegetables.	Condition (Given): List of signs and symptoms and crops/field with diseases  Task(What): Identify diseases of off season vegetables.  Standard(How well): Identification as per the basis of the sign and symptoms	<ul> <li>Common diseases of off season vegetables:</li> <li>List of diseases</li> <li>Signs and symptoms</li> <li>Identification of diseases</li> <li>Precautions &amp; recording</li> </ul>	2	8	10

3. Identify beneficial/ harmful insects/pests /weeds	Condition (Given): List of characteristic features and nature of damage  Task(What): Identify beneficial/harmful insects/pests/weerds  Standard(How well): Identification on the basis of the given list and nature of damage.	Beneficial &harmful insects(pests):  Concept and difference between beneficial and harmful insects(pests)  List of beneficial/harmful insects/pests  Identification of beneficial/harmful insects/pests  Nature of damage caused by the harmful insects & their time of attack  Precautions & recording
4. Manage/ control diseases/insects /weeds/pests	Condition (Given): Schedule, controlling tools and materials.  Task(What): Manage/control diseases/insects/weeds/pests  Standard(How well): As per the given schedule for managing and controlling of the diseases/pests.	<ul> <li>Diseases/insects/weeds/pests</li> <li>Relationship among disease, insects/pests/weeds vegetable crops and environment</li> <li>Concept of integrated disease and pest management</li> <li>Principle, procedures, and application of integrated pest management (IPM)</li> <li>Techniques/methods/proc esses applied for management and control of diseases and pests of off season vegetable crops</li> <li>Application of organic &amp; chemical techniques in vegetable crop plant protection and their effects</li> <li>Schedule for managing and controlling diseases/pests/weeds</li> <li>Precautions &amp; recording</li> </ul>
		Total:   8   32   40

# Module: 4: Storage and post harvest management

**Description**: It deals with the knowledge and skills related to reduce of post harvest loss and storage of off season vegetables.

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

- To reduce post harvest loss off season vegetables
- To store off season vegetables

#### **Sub-modules:**

- 1. Post harvest management
- 2. Storage of off season vegetables

## Sub module: 4.1: Post harvest management

**Description**: It deals with the knowledge and skills/tasks related to post harvest loss control of off season vegetables. 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 minimize post harvest loss of off season vegetables

	with their related technical knowledge.								
		Th.( 4 h	Time						
	Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot			
1.	State concept	<b>Condition (Given):</b>	Post harvest loss:	0.3	0.7	1.0			
	of post	Classroom	<ul> <li>Concept of post harvest</li> </ul>						
	harvest		loss of vegetables						
	losses of	<u>Task(What)</u> :	Need to minimize post						
	vegetables	State concept of post harvest	harvest loss						
		losses of vegetables	Methods to minimize post						
			harvest loss						
		Standard(How well):	• Precautions to be taken						
		Able to state concept of post	Keeping records						
		harvest loss	1 0						
2.	Enlist causes	<b>Condition (Given)</b> :	<u>Causes of post harvest losses</u> :	0.3	0.7	1.0			
	of post	Classroom	• Concept						
	harvest		<ul> <li>Listing causes</li> </ul>						
	losses	Task(What):	<ul> <li>Methods/techniques to</li> </ul>						
		Enlist causes of post harvest	remove the causes						
		losses vegetables	Precautions to be taken						
			Keeping records						
		Standard(How well):							
		Able to enlist concept of loss							

3.	Identify time of harvesting the crops	Condition (Given): List of vegetables, cropped field.  Task(What): Identify time of harvesting the crops  Standard(How well): Able to identify time of harvest as per the given list.	Harvesting the crops:  Concept Time Precautions Record keeping	0.3	0.7	1.0
4.	Enlist/state methods of harvesting the crops	Condition (Given): Classroom  Task(What): Enlist/state methods of harvesting the crops  Standard(How well): Able to enlist methods of harvesting.	Methods of harvesting the crops:  Concept Methods/processes Precautions Record keeping	0.3	0.7	1.0
5.	Enlist /state techniques of minimizing post harvest losses	Condition (Given): Classroom, sample crops  Task(What): Enlist /state techniques of minimizing losses  Standard(How well): Able to enlist techniques of minimizing post harvest losses.	Techniques of minimizing losses:  Concept Techniques of minimizing post harvest losses Precautions Record keeping	0.4	1.0	1.4
6.	Harvest crop	Condition (Given): Crop field, harvesting procedural checklist  Task(What): Harvest crop  Standard(How well): Able to harvest vegetable at right stage.	<ul> <li>Harvesting the crop:</li> <li>Concept</li> <li>Techniques of harvesting the crops</li> <li>Time</li> <li>Maturity indices</li> <li>Loss reduction</li> <li>Precautions</li> <li>Record keeping</li> </ul>	0.4	2	2.4

7. Clean harvested vegetables  8. Sort/trim the	Condition (Given): Harvested crops, cleaning procedural checklist,  Task(What): Clean harvested vegetables  Standard(How well): As per the given checklist of procedural steps for the techniques of cleaning.  Condition (Given):	Cleaning: Concept Techniques, method/process of cleaning Loss reduction Precautions Record keeping	0.4	1.0	2.0
harvest	Harvested crops and selection criteria  Task(What): Sort/trim the harvest  Standard(How well): As per the given criteria.	<ul> <li>Concept</li> <li>Sorting/trimming criteria Precautions</li> <li>Record keeping</li> </ul>			
9. Grade the harvest	Condition (Given): Harvested crops and grading criteria  Task(What): Grade the harvest  Standard(How well): As per the given criteria.	<ul> <li>Grading:</li> <li>Concept and importance</li> <li>Grading criteria and grading methods</li> <li>Loss reduction</li> <li>Precautions</li> <li>Record keeping</li> </ul>	0.4	1.6	2.0
10. Pack the harvest	Condition (Given): Packaging materials, graded crops and procedural steps,  Task(What): Pack the harvest  Standard(How well): As per the given packing materials and procedural steps.	Packing:  Concept Packing materials, packing procedure and packing Labeling Size of package Loss reduction Precautions Record keeping	0.4	2.0	2.4
11. Store the harvest	Condition (Given): Store and procedural steps  Task(What): Store the harvest  Standard(How well): As per the given procedural steps.	<ul> <li>Storing:</li> <li>Concept and safe storing</li> <li>Storing procedure and place</li> <li>Loss reduction</li> <li>Precautions</li> <li>Record keeping</li> </ul> Total:	0.4	2.0	2.4

## **Sub module: 4.2: Storage of off season vegetables**

**Description**: It deals with the knowledge and skills/tasks related to storage of off season vegetables. 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 store off season vegetables

	Th.( 2 hrs) + Pr.( 2 hrs) = tot.( 4 hrs) Time (hrs)						
-	T 1	Th.(2 hrs) + Pr.(2 hrs) = tot.(4 hrs)					True
4	Tasks	Terminal performance objective	_	lated technical knowledge	Th	Pr	Tot
1.	State the	Condition (Given):		encept of storage:	0.5	0.5	1.0
	concept of	Classroom, Vegetable checklist	•	Concept & importance			
	storage of off	Task(What):	•	Factors affecting storage			
	season	State the concept of storage of off		of off season vegetable			
	vegetable	season vegetable products		products			
	products	season vegetable products	•	Types			
		Standard(How well):	•	Storage loss			
		Able to store based on specific	•	Precautions			
		vegetables					
2.	Enlist/state	Condition (Given):	Me	ethods of storage:	0.5	0.5	1.0
	methods of	Classroom, vegetables	•	Concept			
	storage		•	Methods			
		Task(What):	•	Advantages,			
		Enlist/state methods of storage		disadvantages &			
		Standard(How well):		procedure of each			
		Able to enlist methods	•	Zero energy storage			
		Tiole to emist memous	•	Precautions			
3.	Perform	<b>Condition (Given):</b>	Sir	nple storage:	0.5	0.5	1.0
	simple	Checklist of procedural steps,	•	Importance			
	storage	Store	•	Process			
	$\mathcal{E}$		•	Application			
		Task(What):		Time			
		Perform simple storage		Expenses			
		Standard(How well):		Precautions & records			
		As per the given steps.	•				
4.	Perform cold	Condition (Given):	Co	keeping ool storage:	0.5	0.5	1.0
4.		Checklist of procedural steps,		<del>-</del>	0.5	0.5	1.0
	storage	Cold store	•	Importance			
		Cold stole	•	Process			
		Task(What):	•	Application			
		Perform cold storage	•	Time			
			•	Expenses			
		Standard(How well):	•	Precautions & records			
		As per the given steps.		keeping			
				Total:	2	2	4

# Module: 5: Marketing, recording and communication

**Description**: It deals with the knowledge and skills related to marketing of off season vegetables, records management, and communication.

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

- To market off season vegetables
- To manage records
- To communicate with others

#### **Sub-modules:**

- 1. Marketing of off season vegetables
- 2. Records management
- 3. Communication

### Sub module: 1: Marketing of off season vegetables

**Description**: It deals with the knowledge and skills/tasks related to the marketing of off season vegetables. 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 market off season vegetables

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

	With then	Telated technical knowledge.					
		Th.( $7 \text{ hrs}$ ) + Pr.( $7 \text{ hrs}$ ) = tot.( $14 \text{ hrs}$ )			Time	(hrs)	
	Tasks	Terminal performance objective Related technical knowledge		Th	Pr	Tot	
1.	State concept	<b>Condition (Given):</b>	Ve	getable marketing:	1	1	2
	of vegetable	Classroom, sample Price	•	Concept and importance			
	marketing	information	•	Functions of marketing			
				<ul><li>Product</li></ul>			
		Task(What):		<ul><li>Price</li></ul>			
		State concept of vegetable		<ul><li>Place</li></ul>			
		marketing		<ul><li>Promotion</li></ul>			
			•	Records keeping			
		Standard(How well):		1 0			
		Able to state concepts					
2.	Collect	<b>Condition (Given):</b>	De	emand:	1	1	2
	demand	Local market, a demand	•	Concept and need			
		collection format/form	•	When, where, and how to			
				collect demand			
		Task(What):	•	Demand analysis			
		Collect demand	•	Precautions			
			•	Records keeping			
		Standard(How well):		1 6			
		As per the given format/form.					

3.	Prepare vegetable products for marketing	Condition (Given): Procedural checklist and vegetable products  Task(What): Prepare vegetable products for marketing  Standard(How well): As per the given Marketing procedures.	Prepare the product:  Concept and identification of vegetable products  Preparation of vegetable products to be sold  Grading  Packing  Temporary storage  Precautions  Records keeping
	Price the vegetable product	Condition (Given): List of various market prices/Price survey list.  Task(What): Price the vegetable product  Standard(How well): Able to estimate price based on the given various market price list.	Price the product: Concept and importance Cost calculation Pricing methods Pricing decision Precautions Records keeping
5.	Deliver the vegetable product in Market	Condition (Given): Vegetable products  Task(What): Deliver the vegetable product in Market  Standard(How well): Able to deliver by taking all the necessary precautions.	Place the product:  Concept and importance  Market  Marketing channel  Transportation and delivery  Precautions  Records keeping
6.	Apply marketing promotional techniques.	Condition (Given):  the vegetable products,  Task(What): Apply marketing promotional techniques.  Standard(How well): Applying promotional techniques of publicity, advertisement, personnel selling, and sales promotion.	Promote the product:  Concept and importance Publicizing Advertising Personnel selling Sales promoting Precautions Records keeping

7.	Sell the	<b>Condition (Given):</b>	Sell the product:	1	1	2
	vegetable	Vegetable products, market	<ul> <li>Concept and importance</li> </ul>			
	product	Task(What):	Selling the vegetable			
		Sell the vegetable product	product Billing			
		Standard(How well):	Profit / loss calculation			
		Able to sell according to market	Precautions     Pagenda Isaaring			
		prices.	Records keeping			
			Total:	7	7	14

## Sub module: 5.2: Records management

**Description**: It deals with the knowledge and skills/tasks related to records management essential for off season vegetable 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 manage records for off season vegetable farming

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

		Th.( 2 hrs) + Pr.( 3 hrs) = tot.( 5 hrs)   Time (hrs)					
	Tasks	,		Th	Pr	Tot	
1.	State concept of records	Condition (Given): Classroom, Record keeping format  Task(What): State concept of records  Standard(How well): Able to state concept of records	Related technical knowledge  Records:  Concept  Need & importance  Types  Recording systems	0.2	0.3	0.5	
2.	State concept of records management	Condition (Given): Classroom, sample record  Task(What): State concept of records management  Standard(How well): Able for managing record	Records management:  Concept  Need & importance  Principle  Procedures  Application  Precautions	0.2	0.3	0.5	
3.	Study market price	Condition (Given): Sample of market-price, study plan  Task(What): Study market price  Standard(How well): As per the given sample plan.	Market price:  Price/pricing  Market price  Market price study/survey  Market price study / survey report  Precautions & record keeping	0.2	0.3	0.5	

4.	List market price	Condition (Given): Sample list of market price, List of vegetables  Task(What): List market price  Standard(How well): As per the given sample list.	Market price listing:      Format     Listing     Precautions     Records keeping	0.5
5.	Identify time for selling	Condition (Given): Sample report of market demand trend  Task(What): Identify time for selling  Standard(How well): Able to identify proper time	Time for selling:  Concept Profitable time for selling & its identification Precautions & records keeping	0.5
6.	Prepare investment record	Condition (Given): Sample record,  Task(What): Prepare investment record  Standard(How well): Able to prepare investment record as per given sample	Investment records: Concept of- Investment & investment records Importance Process for its preparation Precautions & records keeping	0.5
7.	Prepare income records	Condition (Given): Sample record  Task(What): Prepare investment record  Standard(How well): As per the given sample.	Income records:  Concept  Need & importance Income calculation Preparing income records Precautions & records keeping	0.5
8.	Prepare profit records	Condition (Given): Sample record  Task(What): Prepare profit records  Standard(How well): As per the given sample.	Profit records: Concept Need & importance Profit/loss calculation Preparing profit records Precautions & records keeping	0.5

9. Prepare record formats for input, labour, production and marketing	Condition (Given): Sample record  Task(What): Prepare record formats for input, labour, production and marketing  Standard(How well): As per the given sample.	Record formats:  Concept and needs  Types  Preparing record formats necessary for various farm activities  Precautions & records keeping	0.2	0.3	0.5
10. Maintain records (input, labour, production and marketing)	Condition (Given): Sample records  Task(What): Maintain records (input, labour, production and marketing)  Standard(How well): Follow acceptable/standard recording system.	<ul> <li>Maintaining records:</li> <li>Concept</li> <li>Need &amp; importance</li> <li>Record maintaining system</li> <li>Precautions &amp; records keeping</li> </ul>	0.2	0.3	0.5
		Total:	2	3	5

### **Sub module: 5.3: Communication**

**Description**: It deals with the knowledge and skills/tasks related to communication necessary for off season vegetable business. 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 for smooth running of the off season vegetable business

**Tasks:** To fulfill the objective the trainees are expected to get proficiency on the following tasks together with their related technical knowledge:

				Time (hrs)		
Tasks	Terminal performance objective	Related technical knowledge	Th	Pr	Tot	
State concept of communication	Condition (Given): Classroom  Task(What): State concept of communication  Standard(How well): Able to state concept of communication	Communication:  Concept  Need and importance  Types Process  Means Barriers Precautions  Activity records	0.25	0.25	0. 5	
2. Make/receive telephone calls/messages	Condition (Given): Telephone  Task(What): Make/receive telephone calls/messages  Standard(How well): Follow all the necessary precautions.	<ul> <li>Handling telephone:</li> <li>Making calls</li> <li>Receiving calls</li> <li>Massage / information</li> <li>Delivery of massage/ information</li> <li>Precautions</li> <li>Handling and care</li> <li>Recording</li> </ul>	0.25	0.25	0.5	
3. Write letters/massage s/information	Condition (Given): Samples letter/massages/information  Task(What): Write letters/massages/ information  Standard(How well): As per the given samples.	<ul> <li>Writing <a href="letters/massages/information">letters/massages/information</a>: <ul> <li>Concept</li> <li>Why, when, where, whom, and how to write letters/massages/information</li> <li>Precautions to be taken</li> <li>Keeping activity records</li> </ul> </li> </ul>	0.25	0.25	0.5	

4.	Communicate with input suppliers	Condition (Given): List of input suppliers, Information  Task(What): Communicate with input suppliers  Standard(How well): Able to communicate with input suppliers in right time, place, and manner.	<ul> <li>Communicating with input suppliers:</li> <li>Concept</li> <li>Need</li> <li>Massage / information to be communicated</li> <li>Communicating with input suppliers</li> <li>Dealing with input suppliers</li> <li>Precautions to be taken</li> <li>Keeping activity records</li> </ul>	0.25	0.5	0.75
	Communicate with consumers	Condition (Given): List of consumers, Information  Task(What): Communicate with consumers  Standard(How well): Able to communicate with consumers in right time, place, and manner.	Communicating with consumers:  Concept  Need  Massage / information to be communicated  Communicating with consumers  Dealing with consumers  Precautions to be taken  Keeping activity records	0.25	0.5	0.75
6.	Communicate with traders	Condition (Given):  List of traders, information  Task(What): Communicate with traders  Standard(How well): Able to communicate with traders in right time, place, and manner.	<ul> <li>Communicating with marketers:</li> <li>Concept</li> <li>Need</li> <li>Massage / information to be communicated</li> <li>Communicating with marketers</li> <li>Dealing with marketers</li> <li>Precautions to be taken</li> <li>Keeping activity records</li> </ul>	0.25	0. 25	0.5
7.	Communicate with seniors/ juniors/ peers	Condition (Given): List of seniors, massages/information,  Task(What): Communicate with seniors/ juniors/ peers  Standard(How well): Able to communicate with seniors/ juniors/ peers in right time, place, and manner.	Communicating with seniors:  Concept  Need  Massage / information to be communicated  Communicating with seniors  Dealing with seniors  Precautions to be taken  Keeping activity records	0.25	0.5	0.75

8. Visit internet	<b>Condition (Given):</b>	<u>Visit internet site</u>	0.25	0.5	0.75
site	Massages/information,	Concept			
	internet	Need			
	Task(What): Visit internet site  Standard(How well): Able to get required information in right time, place.	<ul> <li>Massage / information to be communicated</li> <li>Familiar with email, internet</li> <li>Keeping activity records</li> </ul>			
		Total:	2.0	3.0	5

## मोड्युल : ६ उद्यमशीलता विकास (Entrepreneurship Development)

समय : १८ घण्टा (सै) + २२ घण्टा (ब्या) = ४० घण्टा

### **Course description**

This course is designed to impart the knowledge and skills necessary for micro enterprise startup. The entire course intends to provide basics of entrepreneurial characteristics, finding viable business idea and developing business plan.

#### **Course objectives**

After completion of this course students will be able to:

- 1. Understand concept of entrepreneurship and business
- 2. Explore viable business idea
- 3. Learn to prepare business plan

CNI	T14-44-	Deleted to shorted by ended as		Time (h	
SN	Task statements	Related technical knowledge	T	P	Tot.
1.	State the concept of entrepreneurship/business/enterprises	<ul><li>Introduction to entrepreneurship</li><li>Classification of enterprises</li><li>Benefits of self employment</li></ul>	1		1
2.	Grow entrepreneurial attitudes	<ul><li>Wheel of success</li><li>Risk taking attitude</li></ul>	2		2
3.	Generate viable business ideas	<ul><li>Business idea generation</li><li>Evaluation of business ideas</li><li>Creativity and innovation</li></ul>	2		2
4.	Prepare business plan	<ul> <li>Concept of market and marketing</li> <li>Description of product or service</li> <li>Selection of business location</li> <li>Estimation of market share</li> <li>Promotional measures</li> <li>Required fixed assets and cost</li> <li>Required raw materials and costs</li> <li>Operation process flow</li> <li>Required human resource and cost</li> <li>Office overhead and utilities</li> <li>Working capital estimation</li> <li>Unit price calculation</li> <li>Cost benefit analysis</li> <li>Information collection guidelines</li> </ul>	2	10	12
5.	Prepare basic business records	<ul><li>Day book</li><li>Payable &amp; receivable account</li></ul>	1	2	3
		Total:	8	12	20

### **Text book:**

#### Reference book:

Entrepreneur's Handbook, Technonet Asia, 1981

क) प्रशिक्षकहरुका लागि निर्मित निर्देशिका तथा प्रशिक्षण सामग्री, प्राविधिक शिक्षा तथा व्यावसायिक तालीम परिषद्, २०६९ ख) प्रशिक्षार्थीहरुका लागि निर्मित पाठ्यसामग्री तथा कार्यपुस्तिका, प्राविधिक शिक्षा तथा व्यावसायिक तालीम परिषद् (अप्रकाशित), २०६९

#### **Reading materials:**

- Related publications of CTEVT, NARC, DOA, IAAS, and HICAST
- Instructor selected related reading materials available in the local market.
- Instructor prepared hand outs, notes, manuals, and other reading materials.

#### **Facilities**

- Enough administration buildings
- Specious class rooms
- Enough field for off season vegetable cultivation
- Storing facility
- Well equipped multipurpose room
- Computer with internet / e-mail facility
- Telephone facility
- Toilet facility
- Electricity facility
- Clean water supply facility
- Library facility
- Vehicle [optional]
- Canteen [optional]
- Hostel [optional]

उपकरण तथा औजार : कार्यशाला/फिल्डमा चाहिने आवश्यक औजार तथा उपकरणहरु (२० जना प्रशिक्षार्थीहरुको लागि)

सि.नं	विवरण	परिमाण
٩	खुर्पी	५ वटा
२	कुटो (पाते)	२ वटा
ą	स्प्रेयर (१० लिटर)	५ वटा
8	Water Can (५ लिटर)	२ वटा
x	pH kit box	२ वटा
Ę	Spade	५ वटा
9	Sickle (हँसिया)	५ वटा
5	Measuring Tape (१० मी.)	५ वटा
9	Hammer ½ कि.ग्रा.	५ वटा
90	Tray -CoCo Tray) 1.5' X 1.5'	५ वटा
99	Hand Saw	१ वटा
9२	Nails	१ वटा
१३	Rope	१ रोल
98	Rake	२ वटा
9٤	Khanti	१ वटा
१६	GI wire	२ कि.ग्रा.
ঀ७	Scissors	२ वटा
95	Axe	१ वटा
१९	Rose can	१ वटा
२०	Insecticides	आवश्यकता अनुसार
२9	Fungicides	आवश्यकता अनुसार
२२	Duster	१ वटा
२३	Insect Collecting Net	५ वटा
२४	Insect Collecting Box	५ वटा
२५	Insect Killing Bottle	५ वटा
२६	Pin	१ पाकेट
२७	Grader	५ वटा
२८	Cartoon/Box	आवश्यकता अनुसार
२९	Weighing Balance	१ वटा
३०	Knife	वटा

# आवश्यक स्टेशनरी/विविध सामग्रीहरु

٩	कापी	१ दर्जन
२	डटपेन	१ दर्जन
¥	सार्पनर ठूलो	२ थान
8	करेक्सन पेन	१ दर्जन
×	साइन पेन	३ दर्जन
Ę	पाइलट / जेल पेन	३ दर्जन
G	इरेजर	३ दर्जन
5	पेन्सील	३ दर्जन
9	फलाटिन कपडा	१० मीटर
90	नमुना	१२ थान
99	कार्वन पेपर नीलो / सेतो	२-२ प्याकेट
97	फिलिप चार्ट पेपर	आवश्यकता अनुसार
93	फ्ल्यास कार्ड	आवश्यकता अनुसार
98	फोटोकपी पेपर	आवश्यकता अनुसार
94	फाइल	आवश्यकता अनुसार
१६	हवाइट बोर्ड	१ थान
ঀ७	बोर्ड मार्कर	१ दर्जन
95	परमानेन्ट मार्कर	१ दर्जन
98	डस्टर	२ थान

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