

CBSE Syllabus For Class 12 Horticulture

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

A **Floriculturist** (Protected Cultivation) is a person who has under taken the various activities of flower cultivation involving preparatory cultivation, cultivation and post harvest management in green house. He also perform maintenance and care of plant, design and maintenance of green house, preparing media and various other inputs essential for flower crop cultivation. The job is to be performed in efficient manner to allow the production of high quality of flowers, their harvesting and post harvest management towards getting higher return.

Part B: Skills

Unit 1

Present scenario and scope of floriculture in global market

Unit 2

Employment avenues in floriculture sector

Unit 3

Study of outdoor room concept: public area, private area and service area

Unit 4

Different features of gardens like gate, walls, arches, pergolas, paths, roads, edges, hedges, stepping stones, sun dial, bird bath, statues, water fountain, lawns, herbaceous borders, bonsai, topiary etc.

Unit 5

Concept of CAD (Computer aided designs) for landscape designs.

Unit 6

Methods of establishing lawns and their management including irrigation, fertilization, mowing, insect-pest and diseases and their control.

Unit 7

Production of indoor plants and their maintenance.

Unit 8

Commercial cultivation of rose, chrysanthemum, gladiolus, marigold, tuberose, jasmine and crossandra.

Unit 9

Protected cultivation of commercial flower crops like rose, carnation, chrysanthemum, gerbera, orchids, antirrhinum etc).

Unit 10

Flower arrangements: types and styles.

Unit 11

Methods of dry flower making like air drying, embedded drying, water drying, press drying, glycerin drying, freeze drying etc. and other value added products.

Unit 12

Post-harvest handling of commercial flower crops including harvesting, pre-cooling, pulsing, holding, dry and wet storage, packing, packaging and transportation.