

Syllabus for entrance test of Ph. D. (Horticulture) in Vegetable Science

Course Contents

- I. Course Title** : Production of Cool Season Vegetable Crops
II. Course Code : VSC501
III. Credit Hours :(2+1)

Theory

Introduction, commercial and nutritional importance, origin and distribution, botany and taxonomy, area, production, productivity and constraints, soil requirements, climatic factors for yield and quality, commercial varieties/ hybrids, seed rate and seed treatment, raising of nursery, sowing/ planting time and methods, hydroponics and aeroponics, precision farming, cropping system, nutritional including micronutrients and irrigation requirements, intercultural operations, special horticultural practices, weed control, mulching, role of plant growth regulators, physiological disorders, maturity indices, harvesting, yield, post-harvest management (grading, packaging and marketing), pest and disease management and production economics of crops.

Unit I

Cole crops—Cabbage, cauliflower, kohlrabi, broccoli, Brussels sprouts and kale.

Unit III

Root crops—Carrot, radish, turnip and beetroot.

Unit IV

Peas and beans—Garden peas and broad bean.

Unit V

Leafy vegetables—Beet leaf, fenugreek, coriander and lettuce.

- I. Course Title** : Production of Warm Season Vegetable Crops
II. Course Code : VSC502
III. Credit Hours :(2+1)
IV. Theory

Introduction, commercial and nutritional importance, origin and distribution, botany and taxonomy, area, production, productivity and constraints, soil requirements, climatic factors for yield and quality, commercial varieties/ hybrids, seed rate and

seed treatment, raising of nursery including grafting technique, sowing/ planting time and methods, precision farming, cropping system, nutritional including micronutrients and irrigation requirements, intercultural operations, special horticultural practices namely hydroponics, aeroponics, weed control, mulching, role of plant growth regulators, physiological disorders, maturity indices, harvesting, yield, post-harvest management (grading, packaging and marking), pest and disease management and economics of crops.

Unit I

Fruit vegetables—Tomato, brinjal, hot pepper, sweet pepper and okra.

Unit II

Beans—French bean, Indian bean (Sem), cluster bean and cowpea.

Unit III

Cucurbits—Cucumber, melons, gourds, pumpkin and squashes.

Unit IV

Tuber crops—Sweet potato, elephant foot yam, tapioca, taro and yam.

Unit V

Leafy vegetables—Amaranth and drumstick.

- I. Course Title** : **Growth and Development of Vegetable Crops**
II. Course Code : **VSC503**
III. Credit Hours : **(2+1)**

Unit I

Introduction and phytohormones—Definition of growth and development; Cellular structures and their functions; Physiology of phyto-hormones functioning/ biosynthesis and mode of action; Growth analysis and its importance in vegetable production.

Unit II

Physiology of dormancy and germination—

Physiology of dormancy and germination of vegetable seeds, tubers and bulbs; Role of auxins, gibberellins, cytokinins and abscissic acid; Application of synthetic PGRs including plant growth retardants and inhibitors for various purposes in vegetable crops; Role and mode of action of morphactins, antitranspirants, anti-auxin, ripening retardant and plant stimulants in vegetable crop production.

Unit III

Abiotic factors—Impact of light, temperature, photoperiod, carbon dioxide, oxygen and other gases on growth, development of underground parts, flowering and sex expression in vegetable crops; Apical dominance.

Unit IV

Fruit physiology—Physiology of fruit set, fruit development, fruit growth, flower and fruit drop; parthenocarpy in vegetable crops; phototropism, ethylene inhibitors, senescence and abscission; fruit ripening and physiological changes associated with

ripening.

Unit V

Morphogenesis and tissue culture—Morphogenesis and tissue culture techniques in vegetable crops; Grafting techniques in different vegetable crops.

- I. Course Title : Principles of Vegetable Breeding**
II. Course Code : VSC504
III. Credit Hours : (2+1)

Theory

Unit I

Importance and history- Importance, history and evolutionary aspects of vegetable breeding and its variation from cereal crop breeding.

Unit II

Selection procedures- Techniques of selfing and crossing; Breeding systems and methods; Selection procedures and hybridization; Genetic architecture; Breeding for biotic stress (diseases, insect pests and nematode), abiotic stress (temperature, moisture and salt) resistance and quality improvement; Breeding for water use efficiency (WUE) and nutrient use efficiency (NUE).

Unit III

Heterosis breeding- Types, mechanisms and basis of heterosis, facilitating mechanisms like male sterility, self-incompatibility and sex forms.

Unit IV

Mutation and Polyploidy breeding; Improvement of asexually propagated vegetable crops and vegetables suitable for protected environment.

Unit V

Ideotype breeding- Ideotype breeding; varietal release procedure; DUS testing in vegetable crops; Application of *In-vitro* and molecular techniques in vegetable improvement.

- Course Title : Breeding of Self Pollinated Vegetable Crops**
I. Course Code : VSC505
II. Credit Hours : (2+1)

VI. Theory

Origin, botany, taxonomy, wild relatives, cytogenetics and genetics, types of pollination and fertilization mechanism, sterility, breeding objectives, breeding methods (introduction, selection, hybridization, mutation and polyploidy), varieties and varietal characterization, resistance breeding for biotic and abiotic stresses, breeding for protected environment and quality improvement, molecular markers and marker's assisted breeding; QTLs, PPV and FR Act.

Unit I

Tuber crops: Potato.

Unit II

Fruit vegetables- Tomato, eggplant, hot pepper, sweet pepper and okra.

Unit III

Leguminous vegetables- Garden peas and cowpea.

Unit IV

Leguminous vegetables: French bean, Indian bean, cluster bean and broad bean.

Unit V

Leafy vegetables- Lettuce and fenugreek

- I. CourseTitle : Breeding of Cross Pollinated VegetableCrops**
II. CourseCode : VSC506
III. CreditHours :(2+1)

IV. Theory

Origin,botany,taxonomy,cytogenetics,genetics,typesofpollinationandfertilization, mechanism, sterility and incompatibility, breeding objectives, breeding methods (introduction, selection, hybridization, mutation, polyploidy), varieties and varietal characterization, resistance breeding for biotic and abiotic stresses, quality improvement, molecular markers and marker assisted breeding, and QTLs, PPV and FRact

Unit I

Cucurbitaceous crops—Gourds, melons, cucumber, pumpkin and squashes.

Unit II

Cole crops—Cauliflower, cabbage, kohlrabi, broccoli and brussels sprouts.

Unit III

Root and bulb crops—Carrot, radish, turnip, beet root and onion.

Unit IV

Tuber crops—Sweet potato, tapioca, taro and yam.

Unit V

Leafy vegetables—Beet leaf, spinach, amaranth and coriander.

- CourseTitle : Protected Cultivation of VegetableCrops**
I. CourseCode : VSC507
II. CreditHours :(2+1)

Theory

Unit I

Scope and importance- Concept, scope and importance of protected cultivation of vegetable crops; Principles, design, orientation of structure, low and high cost polyhouses/ greenhouse structures.

Unit II

Types of protected structure- Classification and types of protected structures- greenhouse/ polyhouses, plastic-non- plastic low tunnels, plastic walk in tunnels, high roof tunnels with ventilation, insect proof net houses, shed net

houses, rain shelters, NVP, climate control greenhouses, hydroponics and aeroponics; Soil and soilless media for bed preparation; Design and installation of drip irrigation and fertigation system.

Unit III

Abiotic factors- Effect of environmental factors and manipulation of temperature, light, carbon dioxide, humidity, etc. on growth and yield of different vegetables.

Unit IV

Nursery raising- High tech vegetable nursery raising in protected structures using plugs and portrays, different media for growing nursery under protected cultivation; Nursery problems and management technologies including fertigation.

Unit V

Cultivation of crops- Regulation of flowering and fruiting in vegetable crops; Technology for raising tomato, sweet pepper, cucumber and other vegetables in protected structures, including varieties and hybrids, training, pruning and staking growing vegetables under protected structures.

Unit VI

Solutions to problems- Problems of growing vegetables in protected structures and their remedies, physiological disorders, insect and disease management in protected structures; Use of protected structures for seed production; Economics of greenhouse crop production.

Course Title	: Seed Production of Vegetable Crops
I. Course Code	: VSC508
II. Credit Hours	:(2+1)

Theory

Unit I

Introduction, history, propagation and reproduction—

Introduction, definition of seed and its quality, seed morphology, development and maturation; Apomixis and fertilization; Modes of propagation and reproductive behaviour; Pollination mechanisms and sex forms in vegetables; History of vegetable seed production; Status and share of vegetable seeds in seed industry.

Unit II

Agro-climate and methods of seed production—Agro-climate and its influence on quality seed production; Deterioration of crop varieties, genetical and agronomic principles of vegetable seed production; Methods of seed production, hybrid seeds and techniques of large scale hybrid seed production; Seed village concept

Unit III

Seed multiplication and its quality maintenance—Seed multiplication ratios

and replacement rates in vegetables; Generation system of seed multiplication; Maintenance and production of nucleus, breeder, foundation, certified/ truthful label seeds; Seed quality and mechanisms of genetic purity testing

Unit IV

Seed harvesting, extraction and its processing—

Maturity standards; Seed harvesting, curing and extraction; Seed processing, viz., cleaning, drying and treatment of seeds, seed health and quality enhancement, packaging and marketing; Principles of seed storage; Orthodox and recalcitrant seeds; Seed dormancy

Unit V

*Improved agro-techniques and field and seed standards—*Improved agro-techniques; Field and seed standards in important solanaceous, leguminous and cucurbitaceous vegetables, cole crops, leafy vegetables, bulbous and root crops and okra; clonal propagation and multiplication in vegetative propagated crops; Seed plot technique and true potato seed production in potato

Course Title : Production of Underutilized Vegetable Crops

- I. Course Code : VSC509**
II. Credit Hours : (2+1)

III. Theory

Importance and scope, botany and taxonomy, climate and soil requirement, commercial varieties/ hybrids, improved cultural practices, physiological disorders, harvesting and yield, plant protection measures and post-harvest management of:

Unit I

*Stem and bulb crops—*Asparagus, leek and Chinese chive

Unit II

*Cole and salad crops—*Red cabbage, Chinese cabbage, kale, sweet corn and baby corn

Unit III

*Leafy vegetables—*Celery, parsley, Indian spinach (poi), spinach, chenopods, chekurmanis and indigenous vegetables of regional importance

Unit IV

*Gourds and melons—*Sweet gourd, spine gourd, teaslegourd, round gourd, and little/ Ivy gourd, snake gourd, pointed gourd, kachri, long melon, snap melon and gherkin

Unit V

*Yam and beans—*Elephant foot yam, yam, yam bean, lima bean and winged bean

Course Title : Systematics of Vegetable Crops

- I. Course Code : VSC510**
II. Credit Hours : (1+1)

Theory

Unit I

Significance of systematic—Significance of systematics and crop diversity in vegetable crops; Principles of classification; different methods of classification; Salient features of international code of nomenclature of vegetable crops

Unit II

Origin and evolution—Origin, history, evolution and distribution of vegetable crops

Unit III

Botanical and morphological description—Botanical description of families, genera and species covering various tropical, subtropical and temperate vegetables; Morphological keys to identify important families, floral biology, floral formula and diagram; Morphological description of all parts of vegetables

Unit IV

Cytology—Cytological level of various vegetable crops with descriptive keys

Unit V

Molecular markers—Importance of molecular markers in evolution of vegetable crops; Molecular markers as an aid in characterization and taxonomy of vegetable crops

Course Title	: Organic Vegetable Production
I. Course Code	: VSC511
II. Credit Hours	:(1+1)

Theory**Unit I**

Importance and principles—Importance, principles, perspective, concepts and components of organic farming in vegetable crops

Unit II

Organic production of vegetables—Organic production of vegetable crops, viz., Solanaceous, Cucurbitaceous, Cole, root and tuber crops

Unit III

Managing soil fertility—Managing soil fertility, mulching, raising green manure crops, weed management in organic farming system; Crop rotation in organic production; Processing and quality control of organic vegetable produce

Unit IV

Composting methods—Indigenous methods of composting, Panchyagavvya, Biodynamics preparations and their application; ITKs in organic vegetable farming; Role of botanicals and bio-control agents in the management of pests and diseases in vegetable crops

Unit V

Certification and export—Techniques of natural vegetable farming, GAP and GMP- certification of organic products; Export- opportunity and challenges.