

As Per NEP 2020

University of Mumbai



Syllabus for Basket of Open Elective (OE)	
Board of Studies in Maritime Hospitality Studies	
UG First Year Program	
Semester	I
Title of Paper	Kitchen Horticulture (Theory)
Credits	2
From the Academic Year	From Academic Year: 2024-25

Sr. No.	Heading	Particulars
1	Description of the course:	Kitchen Horticulture (Theory) Whether its agro tourism, mini or micro level kitchen gardens, its always a USP for any catering establishment to have home grown herbs and vegetables. Knowledge of kitchen horticulture can also compliment towards procuring best available quality of perishables and their storage as it is directly connected with the quality of finished product and finances. The subject aims to provide the students with basic knowledge of requirements to have kitchen garden, ensuring good yield from plants, how to create aesthetic appeal in kitchen garden and other vital aspects of kitchen horticulture.
2	Vertical: Major/Minor/Open Elective /Skill Enhancement / Ability Enhancement/Indian Knowledge System (Choose By √)	√ Open Elective.
3	Type:	Theory
4	Credit:	2 credits (1 credit = 15 Hours for Theory or 30 Hours of Practical work in a semester)
5	Hours Allotted:	30 Hours
6	Marks Allotted:	50 Marks
7	Course Objectives: The objective of the kitchen garden is to create awareness about the importance of agriculture as whole and cultivate the best practice of kitchen gardening to provide variety and freshness herbs and vegetables in sufficient quantity of green vegetables and salad leaves. • To learn will have best practice of kitchen gardens • To learn to use the recycling of food waste especially when a compost pit is developed. • To do kitchen gardening activities to cultivate micro green and herbs. • To grow quality and healthy vegetable at their kitchen. • To do different types of gardening in small space.	

8	Course Outcomes: After completing this course student will be able to:- • Learn will have best practice of kitchen gardens • Learn to use the recycling of food waste especially when a compost pit is developed. • Do kitchen gardening activities to cultivate micro green and herbs. • To grow quality and healthy vegetable at their kitchen. • To do different types of gardening in small space.
9	MODULES: -
	MODULE 1: KITCHEN GARDENING
	INTRODUCTION Benefits of the kitchen garden, Raised bed gardens, Advantages of raised bed gardens, Square foot / Sq meter gardening, Points to be considered for garden planning, Step-by-step procedure garden planning, Planting methods: Direct seeding, Transplanting, Labelling, Spacing, Climbing plants, Caring for your garden, Watering, Thinning, Weeding, Mulching, Feeding the soil, Pest control, Assessing lead levels, Suggested vegetables, fruits and medicinal plants, Seasonal Growing Guide
	HERB GARDENING: Common varieties care, feeding and harvesting common herbs: Basil, Bay laurel, Chervil, Cilantro, Lemon grass, Mint, Chives, Rosemary, Sage, Thyme, Harvesting, herbs, Preserving herbs. Cooking with herbs - How herbs release their flavor, Preparing herbs, Fresh versus dry herbs.
	MODULE 2: PRACTICAL ON FIELD
	Modern Gardening Types of gardening with and without soil - Hanging kitchen gardens, Hanging kitchen gardens, Simple drip irrigation kitchen garden, Tyre kitchen garden, The multi-storey kitchen garden, Food robe kitchen garden, Sack kitchen garden, The wick irrigation kitchen garden, Potages kitchen garden, Staircase kitchen garden, Moist bed kitchen garden, Aquaponics kitchen garden, Micro kitchen, Yard small natural kitchen gardens, Container kitchen garden. Gardens For Urban Habitat Planting principles, Assessing soil health and water conditions, Concerns on structure and safety of the building Container planting on a medium or large scale, Irrigation practices in urban, Water as a shared responsibility Water reuse and recycling, composting with food waste, Working with local communities.

10	Textbooks: 1. Kitchen Garden Book: The Complete Practical Guide to Kitchen Gardening, from Planning and Planting to Harvesting and Storing, by Bird Richard (Author), Publisher - Southwater (3 April 2012), 264 pages, ISBN-10 1780190891, ISBN-13 : 978-1780190891 2. Vegetable Gardening For Beginners: The Complete Guide for Starting and Sustaining Your Own Thriving Vegetable Garden Paperback – Import, 16 September 2021, by Susan Wright (Author), Publisher Marketing Forte LLC (16 : Engl: September 2021), Languageish, 156 pages, ISBN-10 1088002382, ISBN-13 : 978-1088002384 3. Kitchen Gardening Paperback – 4 October 2021 Hindi Edition by Tejram Nagar (Author), Publisher Orange Books Publication; First Edition (4 October 2021), Language , Hindi, 208 pages : ISBN-10 9391543197, ISBN-13 : : 978-9391543198 4. Rekha's Kitchen Garden: Seasonal Produce and Home-Grown Wisdom from One Gardener's Allotment Year Hardcover – Import, 2 February 2023, by Rekha Mistry (Author), Publisher DK (2 February 2023), L : anguage , English, 92 pages : 0241558360, ISBN-13 : ISBN-10 : 978-0241558362
11	Reference Books: 1. Grow All You Can Eat In Three Square Feet: Inventive Ideas for Growing Food in a Small Space Hardcover – 2 February 2015, by DK (Author), Publisher DK (2 : 0241180015, ISBN- : English, 256 pages, ISBN-10 : February 2015), Language 13 : 978-0241180013 2. Modern Gardener, The: A practical guide to houseplants, herbs and container gardening Hardcover – Import, 17 February 2022, by Sonya Patel Ellis (Author), Publisher , English : Harper Collins Publishers Ltd (17 February 2022), Language : 224 pages, ISBN-10 0008498245, ISBN-13 : : 978-0008498245 3. Simple Steps to Success: Fruit and Vegetables in Pots Paperback – 30 January 2012, by DK (Author - Jo Whittingham), Publisher , DK (30 January 2012) : English, Paperback : Language : 144 pages, ISBN-10 0756689805, ISBN-13 : 978-0756689803 : 4. RHS Propagating Plants: How to Create New Plants For Free Hardcover – 7 March 2019, by Alan Toogood (Author), Royal Horticultural Society (DK Rights) (DK IPL) (Author), Publisher DK : (7 March 2019), Language English, 320 : 0241345693, ISBN-13 : pages, ISBN-10 : 978-0241345696

Examination

12	Internal Continuous Assessment: 40%	External Semester End Examination: 60%		
	Individual Passing in Internal and External Examination: 40%			
13	Continuous Evaluation through:	Class Tests, Assignment, Presentation, Project, Role play, Quizzes, Creative writing, etc. (Use minimum any 3 types)		
14	Format of Question Paper: for the final examination			
Nature of Examination	Bifurcation of Marks			
I. Internal Evaluation for Theory Courses				
Continuous Internal Assessment (CIA) Assignment	Sr. No	Examination	Unit	Marks
	1	Class Test	Unit I or on completed syllabus.	10
	2	Continuous Evaluation: Assignments / Case Study / Presentations / Project / Group Discussion / Ind. Visit. / Tutorial	I & II	10
II. External Examination for Theory Courses				
Semester End Examination	Question No	Paper Pattern (Theory question paper pattern: Attempt any two from four questions.)	Unit	Marks
	Q. 1	Define / Terminologies / Match the Column / Fill in the Blanks / Multiple Choice Questions (1 Marks each)	I & II	15
	Q. 2	Short Notes / Problem. Attempt any Three Questions out of four. (a, b, c & d). (5 Marks each)	I & II	15
	Q. 3	Essay Type Questions (Attempt any one out of two)	I	15
	Q. 4	Essay Type Questions (Attempt any one out of two)	II	15

Note:	1. For theory, attempt any two out of four questions. 2. Certified Journal is compulsory for appearing at the time of Practical Exam. 3. To appear examination minimum prescribed attendance is compulsory.
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Sign of the BOS Chairman
Dr Pankaj Deshmukh
Board of Studies in B. Sc.
Maritime Hospitality Studies

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Offg. Associate Dean
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Name of the Faculty

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