

Name of Course: XII Horticulture (KA, KB, KC)

Paper I Vegetable Production (KA)

Blue Print

Sr. No.	Unit	Knowledge			Understanding			Application			Skill			Total Marks	Marks with Option
		Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer		
1	Introduction to vegetable production	2 (2)			2 (2)	2(1)				16(2)				16	22
2	Cropping systems	2(2)				2 (1) 4(1)								6	8
3	Special practices for vegetable gardens				2(2)				8(2)					6	10
4	Seed production techniques	2 (2)				4 (2)			4(1)					6	10
5	Commercial cultivation of vegetable crops	4 (4)				2(1)				16 (2)		8 (2)		22	30
6	High-tech vegetable Production	2 (2)	2(1)									4 (1)		6	8
7	Growing Exotic vegetables					8 (2)								4	8
8	Organic vegetable production					2 (1)			4(1)			4(1)		6	10
9	Quality parameters of vegetables					4(2)						4 (1)		4	8
10	Vegetable farm management		2(1)									4 (2)		4	6
		12 (12)	4(2)		4 (4)	28 (11)			16 (4)	32 (4)		24 (7)			
Total		16			32			48			24			80	120

Weightage of marks

Objective question -1 Mark

Short answer question -2,4 Marks

Long answer question -8 Marks

Figures in brackets indicate number of questions.

Figures outside brackets indicate total marks for question.

Name of Course: XII Horticulture (KA, KB, KC)

Paper II Floriculture and Landscaping (KB)

Blue Print

Sr. No.	Unit	Knowledge			Understanding			Application			Skill			Total Marks	Marks with Option
		Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer		
1	Floriculture					4 (2)			2 (1)					4	6
2	Commercial cultivation of flower crops	4 (4)				4 (1) 4(2)					24 (3)			24	36
3	Hi-tech Floriculture					2 (1)			4 (1)					4	6
4	Export of flowers					2 (1)			4 (1)					4	6
5	Layout of Gardens					4 (1)						8 (2)		8	12
6	Features of garden	2 (2)				8 (2) 2(1)								8	12
7	Development and maintenance of lawn	2 (2)	2 (1)									8 (2)		8	12
8	Ornamental plants	6 (6)			2 (2)						8 (1)	2 (1)		12	18
9	Landscaping and garden maintenance								4(1) 2(1)					4	6
10	Bonsai and Flower arrangements											4 (1) 2(1)		4	6
		14 (14)	2 (1)		2 (2)	30 (11)			16(5)	32 (4)		24 (7)			
Total		16			32			48			24			80	120

Weightage of marks

Objective question -1 Mark

Short answer question -2,4 Marks

Long answer question -8 Marks

Figures in brackets indicate number of questions.

Figures outside brackets indicate total marks for question.

Name of Course: XII Horticulture (KA, KB, KC)

Paper III Post Harvest Technology (KC)

Blue Print

Sr. No.	Unit	Knowledge			Understanding			Application			Skill			Total Marks	Marks with Option
		Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer	Objective	Short Answer	Long Answer		
1	Scope and Importance of PHT	2 (2)				4 (1)								4	6
2	Pre and post harvest management of Horticultural Crops		2 (1)			2 (1)				8 (1)				8	12
3	Principals and Methods of preservation					4 (1)						2 (1)		4	6
4	Spoilage of Fruits, Vegetables and their products	1 (1)								8 (1)				6	9
5	Chemical preservation					2 (1)			4 (2)					4	6
6	Canning and Bottling	1 (1)								8 (1)		4(1) 2(1)		10	15
7	Preservation of Juices of fruits, Vegetables and beverages	1 (1)				8 (2)								6	9
8	Pickling and Sauces				2 (2)	4 (1)								4	6
9	Drying and Dehydration Methods								4(1) 2(1)			4(1) 2(1)		8	12
10	Jam, Jellies and marmalades	1 (1)							4(1) 2(1)	8 (1)				10	15
11	Candies and Preserves					2 (1)						4 (1)		4	6
12	Storage of processed products	2(2)										4(1)		4	6
13	Packaging of processed products	4 (4)										2(1)		4	6
14	Waste utilization in Processing Industries	2 (2)				4 (1)								4	6
		14 (14)	2(1)		2(2)	30(9)			16 (6)	32(4)		24 (8)			
	Total		16			32			48			24		80	120

Weightage of marks

Objective question -1 Mark

Short answer question -2,4 Marks

Long answer question -8 Marks

Figures in brackets indicate number of questions.

Figures outside brackets indicate total marks for question.

Name of Course: XII Horticulture (KA, KB, KC)

Paper I Vegetable Production (KA)

Time -3 Hrs.

Max Marks -80

A) Unitwise Distribution of Marks:

Sr. No.	Unit	Marks	Marks with option
1	Introduction to vegetable production	16	22
2	Cropping systems	6	8
3	Special practices for vegetable gardens	6	10
4	Seed production techniques	6	10
5	Commercial cultivation of vegetable crops	22	30
6	High-tech vegetable Production	6	8
7	Growing Exotic vegetables	4	8
8	Organic vegetable production	6	10
9	Quality parameters of vegetables	4	8
10	Vegetable farm management	4	6
Total:		80	120

B) Objectivewise Distribution of Marks:

Sr. No.	Objective	Marks	Marks with option
1	Knowledge	16	16
2	Understanding	16	32
3	Application	32	48
4	Skill	16	24
Total:		80	120

C) Question wise Distribution of Marks:

Sr. No.	Type of question	Percentage of marks	Marks	Marks with option
1	Objective	20	16	16
2	Short Answer	60	48	72
3	Long Answer	20	16	32
Total:		100	80	120

Name of Course: XII Horticulture (KA, KB, KC)

Paper II Floriculture and Landscaping (KB)

Time -3 Hrs.

Max Marks -80

A) Unitwise Distribution of Marks:

Sr. No.	Unit	Marks	Marks with option
1	Floriculture	4	6
2	Commercial cultivation of flower crops	24	36
3	Hi-tech Floriculture	4	6
4	Export of flowers	4	6
5	Layout of Gardens	8	12
6	Features of garden	8	12
7	Development and maintenance of lawn	8	12
8	Ornamental plants	12	18
9	Landscaping and garden maintenance	4	6
10	Bonsai and Flower arrangements	4	6
Total:		80	120

B) Objective wise Distribution of Marks:

Sr. No.	Objective	Marks	Marks with option
1	Knowledge	16	16
2	Understanding	16	32
3	Application	32	48
4	Skill	16	24
Total:		80	120

C) Questionwise Distribution of Marks:

Sr. No.	Type of question	Percentage of marks	Marks	Marks with option
1	Objective	20	16	16
2	Short Answer	60	48	72
3	Long Answer	20	16	32
Total:		100	80	120

Name of Course: XII Horticulture (KA, KB, KC)

Paper III Post Harvest Technology (KC)

Time -3 Hrs.

Max Marks -80

A) Unitwise Distribution of Marks:

Sr. No.	Unit	Marks	Marks with option
1	Scope and Importance of PHT	4	6
2	Pre and post harvest management of Horticultural Crops	8	12
3	Principles and Methods of preservation	4	6
4	Spoilage of Fruits, Vegetables and their products	6	9
5	Chemical preservation	4	6
6	Canning and Bottling	10	15
7	Preservation of Juices of fruits, Vegetables and beverages	6	9
8	Pickling and Sauces	4	6
9	Drying and Dehydration Methods	8	12
10	Jam, Jellies and marmalades	10	15
11	Candies and Preserves	4	6
12	Storage of processed products	4	6
13	Packaging of processed products	4	6
14	Waste utilization in Processing Industries	4	6
Total:		80	120

B) Objectivewise Distribution of Marks:

Sr. No.	Objective	Marks	Marks with option
1	Knowledge	16	16
2	Understanding	16	32
3	Application	32	48
4	Skill	16	24
Total:		80	120

C) Questionwise Distribution of Marks:

Sr. No.	Type of question	Percentage of marks	Marks	Marks with option
1	Objective	20	16	16
2	Short Answer	60	48	72
3	Long Answer	20	16	32
Total:		100	80	120

Format of Question Paper

Name of Course: XII Horticulture (KA, KB, KC)

Time : 3 hours

Marks : 80

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- Note:** 1) All questions carry equal marks.
2) Figures to right indicate full marks.
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Q. No. 1 A) Select the appropriate alternative and complete the following sentences 06

- 1)
 - a)
 - b)
 - c)
 - d)
- 2)
 - a)
 - b)
 - c)
 - d)
- 3)
 - a)
 - b)
 - c)
 - d)
- 4)
 - a)
 - b)
 - c)
 - d)
- 5)
 - a)
 - b)
 - c)
 - d)
- 6)
 - a)
 - b)
 - c)
 - d)

B) Match the pairs 05

Group A

- 1)
- 2)
- 3)
- 4)
- 5)

Group B

- a)
- b)
- c)
- d)
- e)
- f)

C) State True or False 05

- 1)
- 2)
- 3)
- 4)
- 5)

Q. No. 2 Answer in brief (Any eight) 16

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)
- 7)
- 8)
- 9)
- 10)
- 11)
- 12)

Q. No. 3 Attempt the following questions (any four) 16

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)

Q. No. 4 Solve the following questions (any four) 16

- 1)
- 2)
- 3)
- 4)
- 5)
- 6)

Q. No. 5 A) Long Answer question 08

OR

Long Answer question 08

B) Long Answer question 08

OR

Long Answer question 08
