

# AMH17 SPICES AND CONDIMENTS

## UNIT-1 THEORY

- 1.1 History, scope and importance, Present status, area and production, uses, export potential and role in national economy.
- 1.2 Classification, soil and climate, propagation-seed, vegetative and micro-propagation systems and methods of planting.
- 1.3 Nutritional management, irrigation practices, weed control, mulching and cover cropping.
- 1.4 Training and pruning practices, role of growth regulators, shade crops and shade regulation.
- 1.5 Harvesting, postharvest technology, packaging, storage, value added products, methods of extraction of essential oil and oleoresins.
- 1.6 Economics of cultivation, role of Spice Board and Pepper Export Promotion Council, institutions and research centers in R&D.
- 1.7 Crops: Cardamom, pepper, ginger, turmeric, clove, nutmeg, cinnamon, all spice, curry leaf, coriander, fenugreek, fennel, cumin, dill, celery, bishops weed, saffron, vanilla, thyme and rosemary.

## UNIT-2 PRACTICAL

- 2.1 Identification of varieties: propagation, seed treatment- sowing;
- 2.2 Layout, planting; hoeing and earthing up; manuring and use of weedicides, training and pruning;
- 2.3 Fixing maturity standards, harvesting, curing, processing, grading and extraction of essential oils and oleoresins.
- 2.4 Visit to commercial plantations.

## Reference Books:

1. Shanmugavelu, K.G. Kumar, N and Peter, K.V., 2005. Production technology of spices and plantation crops. . Agrosis, Jodhpur
2. Shanmugavelu, K.G. and Madhava Rao, 1977. Spices and Plantation Crops. Madras Popular Book Depot.
3. Kumar, N. J.B. M. Md. Abdul khaddar, Ranga Swamy, P. and Irulappan, I., 1997. Introduction to Spices, Plantation Crops, and aromatic crops. Oxford & IBH, New Delhi.