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III. SKILL ENHANCEMENT COURSE- SEC 2:

MINOR FOREST PRODUCE

Marks: 75 (ESE: 3Hrs) = 75

Pass Marks: Th (ESE) = 30

(Credits: Theory-03) **45 Hours**

Course Objectives:

1. The purpose of this course is to familiarize with Minor Forest Products, management, collection, storage and post-harvest processing.

Course Learning Outcomes:

On successful completion of this course the student should be able to:

1. To acquaints with Minor Forest Products (NWFPs) and their scientific extraction, processing and disposal.
2. Livelihood of indigenous community based on minor forest produce.

Course Content:

Unit 1: Introduction: Forest of Jharkhand and Minor Forest Produce.

(2 Lectures)

Unit 2: Forest produce of Jharkhand:

(20 Lectures)

Aromatic and Medicinal Plants: Neem, Karanj, Giloy, Munga, Pudina, Van Tulsi, Tulsi, Sweet flag, Kalmegh, Satavar, Lemon grass

Nutritional Plants: Mushroom, Mahua flower, Imli, Chironjee, Kathal

Oil Yielding Plants: Sal Seed, Mahua Seed, Neem Seed, Karanj Seed, Kusum, Castor

Fruit Trees: Kendu, Ber, Sahtoot, Mango, Jamun, Piyar, Karonda, Carombola

Leafy Vegetables: Chakor Sag, Beng Sag, Konar Sag

Unit 3: Source and Use of Minor Forest Products (MFPs): Gums and Resins, Katha, Dyes, Tannins, Oils. Technologies for extraction of Gums, Resins, Katha, Dyes, Tannins, Oils and other products. **(8 Lectures)**

Unit 5: Post Harvest Technology: Cleaning, Packing, Storage and Processing.

(3 Lectures)

Unit 6: Marketing of Minor Forest Produce: Primary Agriculture Credit Society (PACS), Vyapaar Mandal Sahyog Samity (VMSS), Primary Minor Forest Produce Co-Operative Societies (PMFPCS), Women SHG or Repudiated NGO.

Unit 7: Forest Conservation.

(2 Lectures)

Unit 8: Strategy for Minor Forest Produce Management.

(2 Lectures)

Unit 9: Livelihood based on Minor Forest Produce of Jharkhand: Bamboos, Canes and Grass.

(6 Lectures)

Unit 10: Role of Minor Forest Produce in Sustainable development.

(2 Lectures)