

P.A.H. Solapur University, Solapur

University Skill Development Center

Add on Course for M.A. Part-II Sem. IV A.I.H.C. & A.

Name of course - Certificate course in Agro- Tourism

Medium of the Course – English and Marathi

Duration of Certificate Course – 6 Months

Eligibility - Any Graduate

Examination Pattern : Annual Examination Pattern

Total Marks – 300

Paper I- Practical – 80 Marks, Theory – 30 Marks

Paper II- Practical – 80 Marks, Theory – 30 Marks

Paper III- Practical – 80 Marks, Theory – 30 Marks

Theory & Practical Examination will be held at the end of academic year and certificate will be issued by the affiliating University.

Syllabus

Paper I: Tourism & Craft Making

Paper II : Introduction to Agriculture

Paper III- Ecosystem Environment

Certificate course in Agro- Tourism

Paper –I

Tourism & Craft Making

Marks : Practical- 80, Theory – 20

Unit I: A) Definition, Nature and Scope of Tourism

B) Place of Tourism in Modern Life

C) Importance of Tourism

Unit II: Types of Tourism

A) Archaeological & Historical (Heritage) Tourism

B) Religious Tourism

C) Medical Tourism

D) Eco Tourism

E) Agro- Rural Tourism

F) Education Tourism

Unit III: Tourist Guide

A) Qualification,

B) Qualities & working

C) Tourist Assistance :

i) Reservation

ii) Banking-Foreign Currency & Exchange Facilities

iii) Passport & Visa, Custom Formalities, Health Regulations

iv) Tour Arrangements

Unit IV: Craft Making

A) Pottery Making

B) Making models of various Archaeological sculptures

C) Making of Huts & Cottages

D) Adventure & Traditional Games

Paper II

Introduction to Agriculture

Marks : Practical 80, Theory – 20

Unit I: Agronomy

- A) Cultivation of Various seasonal crops, pulses, nuts, oil seeds, cotton, kharip, & rabbi
- B) The preparation of land by plugging, harrowing
- C) Sowing & Harvesting

Unit II: Horticulture –Pomology and Olericulture

- A) Cultivation of fruit crops, Propagation methods like cutting, budding & grafting.
- B) Cultivation of vegetables, spices and condiments, cutting.

Unit III: Floriculture

- A) Cultivation of Flowers and ornamental plants.
- B) Green Houses, Glass Houses, Poly House

Unit IV: Preservation and Processing of Agricultural Products

- A) Making of Jam, jelly, pickles etc.
- B) Allied activities like dairy, poultry, fishery, piggery
- C) Local fresh seasonal food like Hurda, green gram, Bengal gram, roasted or boiled pulse & nuts, sugarcane juice

Paper III

Ecotourism

Marks : Practical 80, Theory – 20

Unit I: Introduction to Tourism and Eco- Tourism – Global context:

- A) Introduction and definition
- B) Tourism and Global Environment
- C) Forms and Evolution of Tourism ad a Business

Unit II: Introduction to Tourism and Ecotourism 0 Indian Context:

- A) Evolution and History of Tourism in India
- B) National Laws of Tourism
- C) Interpretation and Linkages between Tourism and Environments Laws

Unit III: Sustainable Tourism Concept

- A) Tourism and ‘ Five Year Plans’ in India
- B) Tourism and Infrastructure Development
- C) Flora and Fauna and cultural heritage
- D) Tourism and its Impacts on Society and Environment
- E) Natural disasters and Tourism, Man – made Disasters and Tourism

Unit V: Ecotourism and Development Issues:

- A) Ecotourism and protected areas, Ghats, malran, Sanctuaries, Coastal areas
- B) Ecotourism and competing resource users
- C) Case studies if ecotourism and carries in Ecotourism