



## The Mari garden Curriculum Program February 2012



- 1) Organizational Visit
  - 1.1 The Planning and Logistics of The Sessions
  - 1.2 The Concepts of Great Sessions
  - 1.3 The Group of Women Gardeners
- 2) Compost, Hoeing, Maintenance and Organic Pesticides
  - 2.1 Compost
  - 2.2: Preparation and Application
  - 2.3 Hoeing
  - 2.4 Organic Pesticides
- 3) Fighting Pests with Repellents
  - 3.1 Categories of Pests
  - 3.2 Pests and solutions
  - 3.3 Preparation of repellents: Chili-Beans, Neem and Tobacco
- 4) Fighting Pests with Fumigation
  - 4.1 Fumigation
  - 4.2 Preparation of 2 Examples of Konaka Canaria
- 5) Organic Agriculture and Nutrition
  - 5.1 Trees, Plants and the Environment
  - 5.2 Food, Vitamins and Nutrition
  - 5.3 Food Categories: Builder, Energizer and Protector
  - 5.4 Demonstration of 2 preparations of Nutritious Meals
- 6) Nutrition and Health
  - 6.1 Thinking and Living Healthy
  - 6.2 Vegetables, Condiments, Vitamins and Mineral
- 7) The Harvest, Storage and Preparation
  - 7.1 Harvesting and Seed Production
  - 7.2 Crop Conservation
  - 7.2 Preparation to Maximize Nutritive Value
  - 7.3 Demonstration of two preparations of Nutritious Meals
- 8) Production and Marketing
  - 8.1 Production: Economics and Management of the Garden Business
  - 8.2 Marketing
  - 8.3 Demonstration of two preparations of Nutritious Meals
- 9) Evaluation of Business Skills
  - 9.1 Comparing input and yield
  - 9.2 Summary of Major Concepts
  - 9.3 The Gardeners Explain Their Comprehension
- 10) Seed Technology [after harvesting]
  - 10.1 Direct Seed
  - 10.2 Transplanting Seedlings
  - 10.3 Inter-cropping and crop-rotation

