



## Course Curriculum - Indoor Saffron Cultivation

| Sessions  | Timing         | Contents  |
|-----------|----------------|---|
| Session-1 | 10.30 to 11.30 | <b># Introduction Saffron</b><br>Saffron and it's properties, Demand vs Supply, Traditional Saffron Farming, Greenhouse based Aeroponics Farming.<br><br><b># Greenhouse Project</b><br>Making and preparing a Greenhouse, Climatic requirements, Greenhouse facilities requirements, pricing, turnkey project.   |
|           | 11.30 ~ 11.45  | Short break   |
| Session-2 | 11.45 to 1.30  | <b># Preparation</b><br>Seeds (bulbs) introduction, size, quality and health check, Seeds procurement and pricing, packing and transportation, treatment of Saffron bulbs, aeration, silvering, stacking and Storage<br><br><b># Saffron growing / cultivation process</b><br>Transfer of bulbs to Greenhouse, climate control, plants germination, crop health, Flowering,<br><br><b># Harvesting of Kesar,</b><br>Harvesting of flowers, extracting kesar, drying of kesar, Packing and preservation, water test. |
| Break     | 1.30 to 2.30   | Lunch   |
| Session-3 | 2.30 to 3.30   | <b># Bulbs planting to Ground (Seeds multiplication)</b><br>Land preparation, seeds planting to ground, irrigation, fertigation, diseases prevention, diseases treatment, digging of seeds, preparation for next crop.  |
|           | 3.30 to 3.45   | Short break   |
| Session-4 | 3.45 to 4.30   | <b># Marketing &amp; Selling</b><br>Potential buyers, pricing, marketing techniques, packing / packaging, transporting.   |
| Session-5 | 4.30 to 5.30   | <b># Open house session</b><br>Questionnaire and closing  |

**Fees:** 20K for offline, 13.5K for online program.

### Terms and Conditions

- 1- All the registered candidates shall maintain a level of discipline in the entire program.
- 2- All queries from the candidates shall be answered during the open house session only, candidates wouldn't be permitted to raise questions in-between.
- 3- Protected soft copy of training material shall be send to all candidates through mail the next day after the training.
- 4- We shall not enter into any WhatsApp group of batch candidates.



# Akarshak Saffron Institute

M 176, Sector 25, Jalvayu Vihar, Noida



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## Trainer

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### **Ramesh Gera (Founder Director, Akarshak Saffron Institute)**

**B. Sc. Engg. (Elect.) NIT Kurukshetra, 1980.**

36 Yrs. of rich and diversified work experience in Corporate Sector with MNCs of high repute

### **Added qualifications / Certifications (during working)**

- ✓ **MBA - Op. Management (2008), Mumbai University**
- ✓ Advanced Diploma - Professionals Development in Training (2014)
- ✓ Certified Master Black Belt (Six Sigma) – ASQ (American Society for Quality)
- ✓ Certified Lead Assessor (ISO-9000)



### **International exposure:**

Visited Japan, Korea, Taiwan, UAE, Nigeria, Libya & Bosnia, UAE

- ✓ **Year 2002 – visited South Korea (6 months)**
  - ✓ Learned about Saffron Farming, Hydroponic Farming, Multilayer Organic Farming, Other advanced farming systems in S. Korea
  - ✓ Since 2017 full time into Hydroponics,
  - ✓ **Year 2019 and 2020 Visited Srinagar and Pampore (Kashmir),**
  - ✓ learned more deeper about Greenhouse cultivation of Saffron.
  - ✓ Since 2019 into Saffron growing
  - ✓ Supported by: Shere Kashmir agriculture University, Srinagar.
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