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*PRODUCTION TECHNOLOGIES FOR SELECTED
HIGH-VALUE VEGETABLES AT GALILEE'S
FARM - SILANG, CAVITE*

Farm Practice

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*College of Agriculture, Forestry, Environment
and Natural Resources*

CAVITE STATE UNIVERSITY

Indang, Cavite

April 2009

**PRODUCTION TECHNOLOGIES FOR SELECTED
HIGH-VALUE VEGETABLES AT GALILEE'S
FARM - SILANG, CAVITE**

Farm Practice Report
Submitted to the Faculty of the
Cavite State University
Indang, Cavite

In partial fulfillment
of the requirements for the degree of
Bachelor of Science in Agriculture
(Major in Horticulture)



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AND NATURAL RESOURCES**

Farm Practice Report of : **MARYCAR D. ALAM**

Title : **PRODUCTION TECHNOLOGIES FOR SELECTED
HIGH-VALUE VEGETABLES AT GALILEE'S
FARM – SILANG, CAVITE**

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ABSTRACT

ALAM, MARYCAR DETRUZ. Production Technologies for Selected High-value Vegetables at Galilee's Farm-Silang, Cavite. Farm Practice Report. Bachelor of Science in Agriculture, Major in Horticulture. Cavite State University, Indang, Cavite. Adviser: Dr. Reynaldo C. Ersando.

The study on the production technologies of selected high-value vegetables was performed at the Farm of Galilee located at Sitio Bulwagan Brgy. Paligawan, Silang, Cavite from November 17, 2008 to February 7, 2009. This farm practice aimed to provide the student hands-on experience in various production management aspects inside the farm and to develop the skills of the student in the production technologies of selected high-value vegetables. This farm practice enabled her to apply the knowledge she gained in the classroom to actual production of selected high-value vegetables like tomato and bell pepper. Her production skills were further enhanced. She also had the chance to be introduced to the different machines and gadgets the farm is using.

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FARM- SILANG, CAVITE**

Marycar D. Alam

A Farm Practice report presented to the faculty of the Department of Crop Science, College of Agriculture, Forestry Environment and Natural Resources, Cavite State University, Indang, Cavite in partial fulfillment of the requirements for the degree of Bachelor of Science in Agriculture major in Horticulture with Contribution No.CS-FP-2009-083. Prepared under the supervision of Dr. Reynaldo Ersando.

INTRODUCTION

Vegetables are plants considered fit for human consumption, although they may also double as fodder crops for domesticated animals. In the broader sense, vegetables are all plant life and plant products (vegetable matter); in common, narrow usage, the fresh edible portion of herbaceous plants (roots, stems, leaves, flowers, or fruit). It is either eaten fresh or prepared in some way.

Vegetables as part of Filipino subsistence, be it as food or as source of livelihood cannot be undermined. All 43 kinds and 250 lesser-known species of Philippine vegetables are important sources of minerals, vitamins, fiber, and proteins. In the crop category, vegetable ranks second to ornamentals in terms of income generated per unit area and time (Pabuayon, 2001).