

PM SHRI KENDRIYA VIDYALAYA PASCHIM VIHAR

IMPLEMENTATION OF VOCATIONAL EDUCATION

PM SHRI Kendriya Vidyalaya Paschim Vihar has taken initiatives towards the implementation of a **Vocational Lab under the PM SHRI Scheme** with the objective of providing students with practical, hands-on learning experiences. The vocational activities are designed to develop creativity, problem-solving ability, practical skills, teamwork, self-reliance and an understanding of real-life applications.

The vocational lab provides an experiential learning environment where students learn by **doing, making, observing and experimenting**. Various activities have been conducted under different vocational themes, including **Kitchen Garden, Maker Skills, Hydroponics Setup and Cooking without Fire**.

Objectives of the Vocational Lab

The major objectives of establishing and implementing the vocational lab are:

- To provide experiential and skill-based learning opportunities to students.
- To develop creativity, innovation and problem-solving skills.
- To connect classroom learning with real-life applications.
- To develop basic technical, agricultural and entrepreneurial skills.
- To encourage teamwork, responsibility and self-confidence among students.
- To introduce students to modern technologies and vocational practices.



1. Kitchen Garden Activity

The **Kitchen Garden** activity was conducted to introduce students to basic gardening practices and sustainable food production. Students were familiarized with different types of seeds, soil preparation, sowing, watering and plant care.

Students actively participated in preparing the garden area, planting seeds and observing the growth of plants. They learned about the importance of sunlight, water, nutrients and regular maintenance for healthy plant growth.

Skills Developed:

Gardening skills, observation, patience, environmental awareness, teamwork and responsibility.



2. Maker Skills

Under the **Maker Skills theme**, students were encouraged to design, create and experiment with different materials and simple tools. The activities focused on developing a maker mindset in which students identify problems and try to develop practical solutions.

Students worked on simple models and prototypes using commonly available materials. They were encouraged to explore concepts related to **design, measurement, construction, electronics and basic mechanisms**.

The activities provided opportunities for students to learn through trial and error and encouraged creativity and innovation.

Skills Developed:

Creativity, designing, problem-solving, technical skills, innovation, teamwork and logical thinking.



3. Hydroponics Setup

A **Hydroponics Setup** was developed as part of the vocational lab activities to introduce students to modern and sustainable methods of growing plants.

Students were introduced to the basic concept of hydroponics, in which plants can be grown with limited or no conventional soil by supplying essential nutrients through water. They learned about the requirements of plants, nutrient solutions, water circulation and the importance of monitoring plant growth.

The activity helped students understand the role of **science and technology in modern agriculture** and created awareness about efficient use of water and space.

Skills Developed:

Scientific observation, agricultural skills, technical understanding, experimentation, problem-solving and awareness of sustainable agriculture.



4. Cooking Without Fire

The **Cooking without Fire** activity was organised to develop basic food preparation and life skills among students while ensuring safety and creativity.

Students prepared simple food items without using fire or conventional cooking appliances. They learned about selecting ingredients, maintaining hygiene, proper food handling, presentation and nutritional value.

The activity encouraged students to work collaboratively and provided an enjoyable platform for learning practical skills. It also promoted awareness about **healthy eating habits, cleanliness and food safety**.

Skills Developed:

Food preparation, hygiene, nutrition awareness, creativity, presentation, teamwork and self-management.



5. Kaushal Mela

A **Kaushal Mela (Skill Fair)** was organised to provide students with an opportunity to showcase and demonstrate the vocational skills acquired through various activities conducted in the school.

The event provided a platform for students to display their **models, creative products, Tie & Dye work, Paintings, innovative ideas, hydroponics setup and other skill-based work**. Students actively participated in presenting their work and explaining the process, materials and purpose of their projects to teachers and fellow students.

The Kaushal Mela promoted the spirit of **learning by doing, creativity, entrepreneurship and self-reliance**. Students gained valuable experience in communication, teamwork, presentation and explaining their ideas to others.

