



Olericulture

Olericulture is the study, production, storage, processing, and marketing of vegetables. It includes cultivating vegetables on a small garden or large commercial scale.

Common crops in olericulture include leafy vegetables (spinach, lettuce, kale, cabbage), fruit vegetables (tomatoes, cucumbers, peppers, eggplants), root vegetables (carrots, radishes, beets, turnips), bulb vegetables (onions, garlic, leeks), leguminous vegetables (beans, peas), tuber crops (potatoes, yams, sweet potatoes).

Olericulture practices include seed selection and propagation, soil preparation and fertilization, irrigation and water management, pest and disease management, harvesting and post-harvesting handling, and storage and processing (canning, freezing, drying).

Olericulture provides jobs in farming, research, agribusiness, and marketing.

Olericulture career options include:

- **Vegetable Grower/Olericulturist:** Cultivates and manages vegetable crops, from planting to harvest.
- **Crop Scientist/Vegetable Breeder:** Develops new, high-yielding, disease-resistant vegetable varieties.
- **Post-Harvest Technologist:** Manages the handling, storage, packaging, and transport of vegetables to reduce spoilage.
- **Vegetable Marketing Specialist:** Plans and manages the marketing and distribution of vegetables.
- **Farm Manager/Agronomist:** Oversees daily operations of a vegetable farm, ensuring productivity and sustainability.
- **Agribusiness Entrepreneur:** Starts a business related to vegetable production, processing, or distribution.



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si=UPyWILaPyviPWpt2](https://youtu.be/W_Mz0lCoZ0Y?si=UPyWILaPyviPWpt2)