Roll No…….. **Total No. of Printed Pages: 1**

Total No. of Questions: [09]

B.Sc. (Hons.) Agriculture (Semester-6th)
POST-HARVEST MANAGEMENT AND VALUE ADDITION OF FRUITS AND VEGETABLES
SUBJECT CODE: BAGRS1654
Paper ID: [19130158]

Time: 03 Hours **Maximum Marks: 60**

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A **(2 marks each)**

Q1. Attempt the following:

(a) Cold chain.
(b) ZECC.
(c) Importance of post-harvest management.
(d) Post-harvest practices.
(e) Physiological vs horticultural maturity.
(f) Non-fermented beverages.
(g) Hypobaric storage.
(h) Quality parameters of fruits.
(i) Packaging technology used for value addition.
(j) Principles of food preservation.

Section – B **(5 marks each)**

Q2. Explain drying? Explain different methods of Drying/ Dehydration used in fruits and vegetables?

Q3. Discuss about respiration? And what are the different factors that affecting the respiration rate?

Q4. Discuss CA and MA method of storage? How Modified atmosphere storage differs from controlled atmosphere storage?

Q5. What is a Maturity index? Explain the different methods of harvesting of fruits?

Q6. Describe the principles and method of preservation in fruits and vegetables?

Section – C **(10 marks each)**

Q7. Describe the concept of canning and its standards? Explain the Qualities/Characteristics of an ideal package**?**

Q8. Describe Intermediate moisture food and its advantages? Describe in detail method of preparation of jelly?

Q9. Discuss in detail the pre harvest factors responsible for deterioration of harvested fruits and vegetables? Discuss the various steps involved in the handling of fruits and vegetables after harvesting?