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Total No. of Printed Pages: 1

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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?