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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 Storage.
- (b) Roles of fermentation.
- (c) Grading.
- (d) Forced air cooling.
- (e) Blanching.
- (f) Osmotic Drying.
- (g) Chemicals used for delaying ripening.
- (h) Pectin.
- (i) Pre-storage treatment.
- (j) Define Vegetable.

Section – B

(5 marks each)

- Q2. Classification of fruit on the basis of ripening and respiration process
- Q3. Which method of preservation is involved in pickling?
- Q4. Write the importance and scope of fruit and vegetable preservation in India.
- Q5. Write in brief about the method of preparation of mango pickle.
- Q6. Describe the process of making of apple jam and gave recipe.

Section – C

(10 marks each)

- Q7. Write the basic principles of food preservation. Describe briefly about some important methods of preservation.
- Q8. How can maturity of fruits and vegetables be judged? Enumerate the physico-chemical changes during ripening of fruits.
- Q9. What is food irradiation? Write some important uses of ionizing radiation. Describe the mechanism of action of food irradiation.