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 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.