

Roll No.....

Total No. of Printed Pages: 1

Total No. of Questions: [09]

B. Sc. Agriculture (Semester – 7th)
COMMERCIAL VEGETABLE PRODUCTION
Subject Code: BAGE3704
Paper ID: [130163]

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. Define preservation.
 - b. Enlist principles of preservation.
 - c. Physiological maturity
 - d. Enlist factors affecting maturity.
 - e. Value addition
 - f. Curing
 - g. Drying of foods
 - h. Canning
 - i. Blanching
 - j. Enlist Simple primary processing operations

Section – B

(5 marks each)

- Q2. Physical maturity criteria for any five fruits for harvesting
- Q3. What are the different types of maturity indices?
- Q4. Explain different principles of food preservation.
- Q5. What is harvesting? Explain types of harvesting.
- Q6. Explain Method for preparation of fruit juice beverages.

Section – C

(10 marks each)

- Q7. Pre-harvest and post-harvest factors affect the quality of horticultural crops.
- Q8. Scope of food preservation in India, the present scenario of India in the production and processing of horticultural products.
- Q9. Explain in detail maturity, maturity indices, harvesting and post harvest handling of fruits and vegetables.