

# School of Agriculture

Agriculture  
ETE - Jun 2023

Time : 3 Hours

Marks : 50

## Sem VI - AGRI3014 - Post-harvest Management and Value Addition of Fruits and Vegetables

*Your answer should be specific to the question asked*

*Draw neat labeled diagrams wherever necessary*

1. Interpret the meaning of the words sparkling wine and still wine. K2 CO1 (2)
2. Where is ICAR-Central Institute of Post-Harvest Engineering and Technology located? K1 CO1 (2)
3. Demonstrate the difference between blanching and sulphuring. K2 CO1 (2)
4. Which fruit is used for preparation of brandy? K1 CO1 (2)
5. Who is the father of canning? K1 CO1 (2)
6. Simplify the steps of preparation of non-fermented beverages. K4 CO3 (6)
7. Identify the common problems associated with pickle manufacturing. K3 CO2 (5)
8. Develop the flowchart for formation of fruit jam. K3 CO2 (5)
9. Simplify the classification of food additives with little description of the types along with worthy examples. K4 CO3 (8)
10. Solve the following questions: What are additives? What are the objectives of addition of additives in food processing? K3 CO2 (8)
11. Recommend the maturity indices of the mentioned crops: water melon and apple. K5 CO4 (8)