

School of Agriculture

Bachelor of Science Honours in Agriculture
Semester End Examination - Jun 2024

Duration : 180 Minutes
Max Marks : 100

Sem VI - A1UA605B - Post harvest Management and Value Addition of Fruits and Vegetables

General Instructions

Answer to the specific question asked

Draw neat, labelled diagrams wherever necessary

Approved data hand books are allowed subject to verification by the Invigilator

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| 1) | Name vegetables suitable for candy preparation. | K1(2) |
| 2) | Explain significance of grading in fruit crops. | K2(4) |
| 3) | Explain how post-harvest processing techniques help reduce postharvest losses and extend the shelf life of fruits and vegetables. | K2(6) |
| 4) | Identify gaps in production, transportation and marketing which leads to low processing and higher losses of fresh produce. | K3(9) |
| 5) | How will you solve problem of market availability of Mango after summer season? | K3(9) |
| 6) | Classify different fruits on ripening physiology. How ripening affect colour, flavour and taste of fruits? | K5(10) |
| 7) | State the importance of post-harvest processing of fruits and vegetables. | K4(12) |
| 8) | Explain 1. Blanching 2. Syruping 3. Sterilization 4. Grading 5.Fermentation | K5(15) |
| 9) | Discuss in details principles of preservation with respect to fruit crops. | K5(15) |
| 10) | Elaborate following terms 1. ZECC 2. Hypobaric 3.Value cold chain | K6(18) |