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School of Agriculture
Master of Science in Fruit Science
Semester End Examination - Jun 2024

Duration : 180 Minutes
Max Marks : 100

Sem II - A1PE201B - Post harvest technology for fruit crops

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

- 1) Name some important fruit crop for dried and dehydrated product K1 (2)
- 2) Explain the basic principle of vaccum cooling K2 (4)
- 3) Examine the nature of preservation of fruit crops K2 (6)
- 4) Explain the process involved in packaging of fruits crops K3 (9)
- 5) Construct the different method involved in judging the maturity of fruit crops K3 (9)
- 6) Evaluate the factors affecting post harvest handling K5 (10)
- 7) Campare the production and post harvest losses of Mango, Citrus, Banana, Papaya and Grapes K4 (12)
- 8) Conclude the advantages and disadvantages of canning K5 (15)
- 9) Determine the principle of food preservation by heat K5 (15)
- 10) Discuss the products can be made from Mango, Apple, Pineapple, Guava and Grapes K6 (18)