

**School of Biomedical Science****Bachelor of Science in Clinical Nutrition and Dietetics  
Semester End Examination - Jun 2024****Duration : 180 Minutes  
Max Marks : 100****Sem IV - Q1UC404B - Production Technology for Vegetables and Spices**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)  | Define Brix and TSS.   | K1(2)  |
| 2)  | Explain Importance of vegetables in National economy.  | K2(4)  |
| 3)  | Explain Vegetable-forcing.   | K2(6)  |
| 4)  | Illustrate BACTERIAL DISEASES and NEMATODE DISEASES of GINGER.   | K3(9)  |
| 5)  | Illustrate Processing of pepper.   | K3(9)  |
| 6)  | Examine the Theories of Jelly Formation.   | K5(10) |
| 7)  | Analyze the principles and characteristics of farming system.  | K4(12) |
| 8)  | Examine Fenugreek in the following heads: Botanical name, family, climate, soil, varieties, sowing, manures, irrigation, use of growth regulators, harvesting-yields, and storage. | K5(15) |
| 9)  | Examine five main products of the ginger rhizome.  | K5(15) |
| 10) | Discuss Root crops (carrot) in the following heads: Introduction-importance –varieties-climate and soil-seeds and sowing-manuring-irrigation intercultivation- harvesting- yield.  | K6(18) |