

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Agriculture) (2014 to 2018) (Sem.-6)
POST-HARVEST MANAGEMENT OF FRUITS AND VEGETABLES
Subject Code : BSAG-609
M.Code : 74352

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. **Write short notes on :**
 - a) Horticultural maturity
 - b) Ripening
 - c) Hypobaric storage
 - d) Hydro cooling
 - e) Sorting
 - f) Waxing
 - g) Pack house unit
 - h) CFB boxes
 - i) Methods of fruit harvesting
 - j) Importance of post harvest management

SECTION-B

2. Give a brief account of different types of cushioning materials used in packages and their merits.
3. What is the criterion for the selection of site for the pack house unit?
4. What are the different chemical treatments used for delaying the ripening of fruits and vegetables?
5. Describe the packing for export of mango and Kinnow.
6. How Modified atmosphere storage differs from controlled atmosphere storage?

SECTION-C

7. Discuss the various steps involved in the handling of fruits and vegetables after harvesting.
8. Discuss the factors involved in ripening and maturity of fruits and vegetables.
9. What are the advantages of proper storage? What is the principle involved in the working of zero energy cool chamber?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.