

Roll No.

Total No. of Pages : 02

Total No. of Questions : 18

B.Sc. Honours (Agriculture) (Sem.-3)

PRODUCTION TECHNOLOGY FOR VEGETABLES AND SPICES

Subject Code : BSAG-306-19

M.Code : 78661

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

Write short notes on :

- 1) Antioxidants
- 2) Root forking
- 3) Indeterminate tomato
- 4) Selective herbicide
- 5) Earthing up
- 6) Blanching in cauliflower
- 7) Dioecious
- 8) Hardy vegetables
- 9) Vegetable forcing
- 10) Biennial vegetables

SECTION-B

- 11) Discuss nutrients and irrigation management in carrot and sweet potato.
- 12) Write a short note on 'River bed cultivation'.
- 13) Write a short note on "A year round cultivation of radish".
- 14) Discuss the causes and remedies of any two physiological disorders in potato.
- 15) What are the criteria for harvesting of onion and garlic?

SECTION-C

- 16) Write down botanical name, family, common varieties, seed rate and time of sowing/transplanting in Punjab of following vegetables :
 - a) Chilli
 - b) Cow pea
 - c) Cucumber
 - d) Carrot
 - e) Cabbage
- 17) Discuss the cultivation of pea or radish under Punjab conditions with reference of choice of variety, climate, crop raising methods, nutrients and irrigation management and harvesting.
- 18) Discuss the importance and scope of vegetable and spice cultivation in improving the health of Indian population and diversifying in agriculture.

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.