

Roll No.

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Total No. of Pages: 02

Total No. of Questions: 09

B.Sc. (Agriculture) (2014 & Onwards) (Sem. – 6)
POST-HARVEST MANAGEMENT OF FRUITS & VEGETABLES

M Code: 74352

Subject Code: BSAG-609

Paper ID: [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) Vacuum packing
 - b) Climacteric fruits
 - c) Ripening hormone
 - d) LDPE packing
 - e) CEPA
 - f) VHT
 - g) Cushioning materials
 - h) Sorting
 - i) Hypobaric storage
 - j) Grape guard

SECTION B

2. Discuss in detail the maturity indices of mango and grapes.
3. Discuss the various methods of pre-cooling used for enhancing storage life of vegetables.
4. Illustrate various chemical changes occur during ripening of fruits and vegetables?
5. Discuss the maturity indices of tomato for various market.
6. Discuss the important precautions for hygienic of packing house.

SECTION C

7. Describe the various methods for enhancing the post-harvest life of horticultural crops?
8. What do you understand by grading and packing? Discuss the various types of packing materials for fruits and vegetables.
9. Discuss packing standard required for export of Kinnow mandarin and Sweet oranges.