Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Voc. (Agriculture) (Sem.-6)

POST HARVEST MANAGEMENT OF FRUITS & VEGETABLES

Subject Code: BVAG-605-18

M.Code: 79431

Date of Examination: 12-07-22

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 briefly:

- a) Horticultural maturity
- b) Ripening
- c) Hypobaric storage
- d) Hydro cooling
- e) Sorting
- f) Waxing
- g) Pack house unit
- h) CFB boxes
- i) Maturity indices
- j) Importance of post harvest management.

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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 banana and grapes?
- 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 pack house unit layout selection of site and precautions for hygienic conditions?
- 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.

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