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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.

## **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.**