

Roll No.

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. (Agriculture) (Sem.-6)
POST-HARVEST MANAGEMENT AND VALUE ADDITION OF
FRUITS AND VEGETABLES

Subject Code : BSAG604-19

M.Code : 91795

Date of Examination : 08-07-22

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) Osmotic drying
- b) Drying and dehydration
- c) Hypobaric storage
- d) Cold chain
- e) Curing
- f) Waxing
- g) Pack house unit
- h) Edible coatings
- i) Fog cooling system
- j) Irradiation.

SECTION-B

2. Give a brief account of Zero Energy Cold Chamber (ZECC)?
3. Describe in detail method of preparation of marmalade?
4. What are the concept and methods of dehydration of fruits and vegetables?
5. Describe the principles and method of preservation.
6. Explain fermented and non fermented beverages with examples.

SECTION-C

7. Discuss the importance of post harvest processing of fruits and vegetables after harvesting.
8. Discuss in detail the pre harvest factors affecting fruits and vegetables quality, maturity and ripening.
9. Write in detail about the canning concepts, standards and packaging of products.

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.