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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc (Agriculture) (Sem.–6)

**POST-HARVEST MANAGEMENT OF FRUITS AND VEGETABLES**

Subject Code : BVAG-605-18

M.Code : 93481

Date of Examination: 27-05-2023

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**

**I. Write a short note on the following:**

- a) VHT
- b) Physiological maturity
- c) Heat Units
- d) Field Heat
- e) Ripening
- f) Pre-cooling
- g) Sorting and grading
- h) Maturity indices of Mango
- i) Pack house unit
- j) Importance of post-harvest management.

### **SECTION-B**

2. Define ripening. What are the different chemicals that can delay the ripening of fruits and vegetables?
3. What are different cushioning materials that are commercially used in packaging? Also mention their merits.
4. Describe the packing for export of mango and Kinnow.
5. What is the criterion for the selection of site for the pack house unit?
6. What are maturity indices? What is significance of maturity indices?

### **SECTION-C**

7. Discuss the various approaches involved in postharvest handling of fruits and vegetables.
8. What are the advantages of proper storage? Discuss the working principle of zero energy cool chambers.
9. Discuss the different factors which affects ripening and deterioration of fruits and vegetables. What approaches can be followed to delay ripening?

**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.**