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Total No. of Questions: 09

B.Sc. Agriculture (2014 to 2018) (Sem.-6) PROTECTED CULTIVATION AND POST-HARVEST TECHNOLOGY

> Subject Code: BSAG-607 M.Code: 74350

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

# **SECTION-A**

### Write short notes on: 1.

- a) Paddy winnowers
- b) Maize Sheller
- n ERankei com c) Drying and dehydration
- d) Greenhouse effect
- e) Rotary dryers
- f) List green house types based on covering materials
- g) Hydroponics
- h) Fog cooling system
- i) Onion grader
- i) Bag and bulk storage



# **SECTION-B**

- 2. What are requirements of good storage structure?
- 3. What are the advantages of green house? What is criteria for selection of crops for green houses?
- 4. What is the utility of cleaning process in fruit and vegetables crops and what kind of equipment is used for cleaning of fruits?
- 5. Write a brief account of various growing media used in green house cultivation.
- 6. Discuss the role of quality standards in food industry? Write note on codex alimentarius.

# **SECTION-C**

- 7. Describe the criteria for designing the green house and procedure of erection of low cost green houses alongwith cost involved.
- 8. What are principles of evaporation and various types of evaporators? Give account of mode of operation of evaporators.
- 9. Discuss the response of plants to green house environment?

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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