

Roll No. 

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

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc. Agriculture (2014 &amp; Onwards) (Sem.-6)

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

Subject Code : BSAG-609

M.Code : 74352

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****Q1. Write short notes on :**

- a) Horticultural and physiological maturity
- b) Climacteric and non climacteric fruits
- c) Fruit ripening
- d) Onion storage
- e) Shrink packing
- f) Functional Pack house
- g) Low temperature storage
- h) Sorting and grading
- i) Curing and sprouting
- j) Harvesting tools

### SECTION-B

- Q2. Define growth regulators. Explain the role of growth regulators on the storage life of fruits and vegetables.
- Q3. List the various methods used for storage of fruits and vegetable and describe the important factors that are vital for the safe storage of horticultural produce for longer period.
- Q4. What are the causes of post harvest losses in fruits and vegetables?
- Q5. Write the importance of surface coating and waxing of fruits and vegetables.
- Q6. Discuss the effects of ethylene on fruits and vegetables.

### SECTION-C

- Q7. Describe the transportation requirements for fruits and vegetables after harvest for tomatoes.
- Q8. Discuss the major deteriorations on fruits and vegetables and their causes and controls.
- Q9. What do you understand by packaging of horticultural produce? Define corrugated fiber board boxes. Also discuss their advantages and disadvantages.

**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.**