

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

SECTION-B

- Q2. What is the importance of post harvest technology in horticulture? Discuss in detail.
- Q3. Explain the various methods of storage of fruits and vegetables.
- Q4. Differentiate between vacuum packaging and shrink packaging.
- Q5. What are the various pre-harvest factors affecting deterioration of fruits and vegetables?
- Q6. Discuss the role of ethylene in ripening.

SECTION-C

- Q7. What do you mean by harvesting of horticultural produce? What are the various methods used for harvesting? Explain mechanical harvesting in detail.
- Q8. Describe in detail the physiological changes occurring during ripening of fruits and vegetables.
- Q9. Describe the low cost structures for small scale storage of fruits and vegetables.