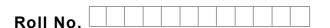
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B.Sc. Agriculture (2014 & Onwards) (Sem.–6) POST -HARVEST MANGEMENT OF FRUITS AND VEGETABLES Subject Code : BSAG-609 Paper ID : [74352]

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

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- **Q.** Write short notes on :
 - a) Maturity indices in Kinnow.
 - b) Curing of Potato.
 - c) Small packhouse vs. large packhouse.
 - d) Waxing.
 - e) Cushioning material for packaging of fruits.
 - f) Vapour heat treatment and hot water treatment.
 - g) Maturity and ripening.
 - h) Packaging of banana for export.
 - i) Selection of site for packhouse.
 - j) Containers for manual harvesting of fruits and vegetables.



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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.