

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

## B.Sc. Agriculture (Sem.-6)

# POST-HARVEST MANGEMENT OF FRUITS AND VEGETABLES

**Subject Code : BSAG-609**

**M.Code : 74352**

**Date of Examination : 03-01-2023**

**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

- 1. Write short notes on :**
- a) Physiological maturity
  - b) Respiration
  - c) Water loss
  - d) Hydro cooling
  - e) Sorting
  - f) Waxing
  - g) Pack house unit
  - h) Shrink packing
  - i) Curing
  - j) Postharvest pathogens.

### **SECTION-B**

2. Explain maturity and ripening process of fruits and vegetables.
3. What are the factors affecting ripening and deterioration of fruits and vegetables?
4. What are the different chemical treatments used for delaying the ripening of fruits and vegetables?
5. Describe the packing for export of mandarin and mango.
6. How controlled atmosphere storage differs from modified atmosphere storage?

### **SECTION-C**

7. Discuss various types of packing methods, packaging materials used in packages and their merits.
8. Discuss the factors involved in ripening and maturity of fruits and vegetables.
9. What are the various steps involved in the handling of fruits and vegetables after harvest? What is the principle involved in the working of zero energy cool chamber?

**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.**