

- Q.28 Describe the different post-harvest losses in fruits and vegetables.
- Q.29 Write the different losses during storage of grains and how will you control them?
- Q.30 How the temperature and moisture will change during the storage of cereals?
- Q.31 Differentiate between tray and tunnel dryer.
- Q.32 Describe the concept of controlled and modified atmosphere storage.
- Q.33 Explain the oven drying method of moisture determination along with formulas.
- Q.34 Write the different losses during storage of grains and how will you control them?
- Q.35 Enlist various grains drying system and discuss the batch drying system.

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)

- Q.36 Explain in detail the Cool-Chain for handling, storage and marketing of fruits and vegetables.
- Q.37 Describe the various post-harvest treatments to increase the self-life of fruits and vegetables in detail.
- Q.38 Explain the various post-harvest operations of agricultural products and their utility in agricultural processing.

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4th Sem.
Branch : Agri
Sub.: Post Harvest Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- Q.1 The tillage in which the crop is planted in the residue of previous crop without seed bed preparation is
a) Zero Tillage b) Primary Tillage
c) Secondary Tillage d) None of the above
- Q.2 Weeds are controlled by chemicals called
a) Pesticides b) Fungicides
c) Weedicides d) Insecticides
- Q.3 Wheat is usually harvested in the month of
a) April b) July
c) September d) December
- Q.4 Formula for calculating the thermal conductivity is
a) $K \cdot DT$ b) $K \cdot A \cdot DT$
c) $K \cdot A$ d) None of these
- Q.5 Self life of fruits and vegetables can be increased by adopting
a) Post harvest technology
b) Pre harvest technology

- c) Crop production technology
d) None of these
- Q.6 Classification of cleaned grain into various quality fractions is called
- a) Cleaning b) Separating
c) Storage d) Grading
- Q.7 Which of the following is not postharvest operations?
- a) Sowing b) Grading
c) Milling d) Storage
- Q.8 Which method is used for potato harvesting
- a) Picking b) Reaping
c) Mowing d) Digging
- Q.9 Which of the following is not a medium of weed dispersal
- a) Birds b) Sunlight
c) Air d) Water
- Q.10 The losses in storage due to chemical change in protein, carbohydrates and fat are
- a) Qualitative b) Quantitative
c) Weight d) None of these

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 The chemicals used for the control of insect pests are called_____.
- Q.12 Mechanically pressing liquid out of liquid containing solid is called_____process.

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- Q.13 Terminal velocity is a _____ property of agricultural material.
- Q.14 Which nutrient is supplied by NPK fertilizer.
- Q.15 Define Thermal Diffusivity.
- Q.16 The method of irrigation where water is supplied drop by drop near the roots of plants is called_____.
- Q.17 Name any two pulse crop.
- Q.18 Define Drag coefficient.
- Q.19 Define Milling.
- Q.20 Cotton is usually harvested in the month of_____.

SECTION-C

Note: Short answer type Questions. Attempt any twelve questions out of fifteen Questions. (12x5=60)

- Q.21 Define expelling and extraction as a post-harvest operation.
- Q.22 What is the importance of drying of agricultural products?
- Q.23 What is drying? Explain its principles and importance.
- Q.24 Differentiate between moisture content and equilibrium moisture content.
- Q.25 Describe the factors affecting the storage of fruits and vegetables.
- Q.26 Give five difference between the Bag and Bulk storage of cereals and pulses.
- Q.27 Write a short note on thermal properties of Agricultural products.

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