Q.26 Describe the principles and importance of drying of cereal and pulses.

Q.27 Describe the various types of insects that affect the stored grains.

Q.28 How the temperature and moisture will changes during the storage of cereals?

Q.29 Describe the controlled and modified atmosphere storage of cereals?

Q.30 Differentiate between Deep and Shallow bins.

Q.31 Write different storage conditions for fruits and vegetables.

Q.32 Define and explain the concept of Equilibrium Moisture Content (EMC).

Q.33 Explain the working principle of Fluidized bed dryer.

Q.34 Describe the Brown-Duvel fractional distillation method of moisture content determination.

Q.35 Differentiate between the Bag and Bulk storage of cereals and pulses.

SECTION-D

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

Q.36 Define Packaging and explain the different types of packaging used for fruits and vegetables in detail.

Q.37 Explain in detail cool-chain for handling, storage and marketing of fresh fruits and vegetables.

Q.38 Explain the working of different material handling equipment in details.

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4th Sem / Agri

Subject:- Post Harvest Technology

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

Q.1 Which of the following method is not involved in post-harvest technology?

a) Chilling b) Drying

c) Boiling d) Filtering

Q.2 During controlled atmospheric storage composition of which of the following set of gasses is controlled.

a) O_2+N_2 b) CO_2+N_2

c) CO_2+O_2 d) $C_2H_4+N_2$

Q.3 Moisture content attained by grain with respect to a set of atmospheric temperature and relative humidity is called

a) Moisture content

b) Equilibrium moisture content

c) Optimum moisture content

d) None of above

Q.4 C A Stands or_____

a) Controlled Atmosphere

b) Centrally Air conditioner

c) Completely Air conditioner

d) None of these

Q.5 Reduction of food grains into various end products is called

a) Milling b) Grading

c) Cleaning d) Storage

Q.6 Which of the following is not artificial drying method?

a) Convective drying b) Sun drying

c) Contact drying d) Radiation drying

Q.7 Factor affecting the drying process is

a) Air velocity b) Air temperature

c) Air exposure time d) All of these

Q.8 Angle of repose is associated to which property

a) Frictional b) Physical

c) Mechanical d) None of these

Q.9 Transit of agricultural products from producer to processor and from processor to consumer is known as

a) Milling b) Packaging

c) Storage d) None of these

Q.10 Bukhari is a _____storage structure

a) Traditional b) Modern

c) Permanent d) Improved

SECTION-B

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

Q.11 Thermal conductivity is a_____property of agricultural material

Q.12 Define Mechanical drying

Q.13 In Flat bed dryer the depth of drying layer of grain is_____as compared to deep bed dryer.

Q.14 Define Expelling.

Q.15 The process of excess moisture removal is called_____

Q.16 Define Blending.

Q.17 Equipment used to convey materials is called_____

Q.18 Define Terminal Velocity.

Q.19 What is pre-cleaning?

Q.20 Define Elasticity of grains.

SECTION-C

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

Q.21 What do you mean by post-harvest technology and its scope in India?

Q.22 How will you represent the moisture content of grains?

Q.23 Describe the Aero and Hydrodynamic properties of agricultural materials.

Q.24 Write a note on continuous Flow Drying system.

Q.25 Explain the Thermal Properties of agricultural materials