

Time : 3 Hrs.

M.M. : 60

**SECTION-A**

**Note: Multiple type Questions. All Questions are compulsory. (6x1=6)**

- Q.1 All the country will have to maintain a buffer stock of food grains to provide consistent supply with demand by? (CO4)  
a) Storage                  b) Grading  
c) Sorting                  d) Conditioning
- Q.2 Angle of repose is a \_\_\_\_\_ property of agricultural material. (CO2)  
a) Mechanical              b) Thermal  
c) Frictional              d) Physical
- Q.3 Mechanically pressing liquid out of liquid containing solid is called \_\_\_\_\_ process. (CO1)  
a) Extraction              b) Expression  
c) Crushing                d) Rubbing
- Q.4 The term losses in fruits and vegetables includes the (CO5)  
a) Quality loss            b) Quantity loss  
c) Nutritional loss        d) All of these

- Q.5 Pusa bin and Bunker storage structure are \_\_\_\_\_ type of storage structure. (CO4)
- a) Modern
  - b) Improved
  - c) Traditional
  - d) Permanent
- Q.6 The insect which depends upon other insects are called (CO4)
- a) Minor
  - b) Major
  - c) Parasites
  - d) None of these

### **SECTION-B**

**Note:** Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Name any two type of packaging. (CO5)
- Q.8 Define size reduction. (CO1)
- Q.9 Drying of grain by blowing heated air through the grain mass is done by \_\_\_\_\_. (CO3)
- Q.10 Write any two components of cold chain. (CO5)
- Q.11 Define separation. (CO1)
- Q.12 Define milling. (CO1)

### **SECTION-C**

**Note:** Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

- Q.13 What is drying? Explain its principles and importance. (CO3)
- Q.14 Describe the working principle of Continuous Flow Drying system. (CO3)

- Q.15 Describe different factors affecting the drying of Cereals and Pulses? (CO3)
- Q.16 Write different storage conditions for fruits and vegetables. (CO5)
- Q.17 What is the influence of moisture content, relative humidity and temperature on stored product? (CO4)
- Q.18 Describe different types of modern storage structure. (CO4)
- Q.19 Differentiate between moisture content and equilibrium moisture content. (CO3)
- Q.20 Describe the different post harvest losses of fruits and vegetables. (CO5)
- Q.21 Explain the working of flat belt conveyor with a neat diagram. (CO1)
- Q.22 How will you differentiate between Deep and Shallow bins. (CO4)

### **SECTION-D**

**Note:** Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

- Q.23 Describe the different types of direct and indirect post harvest losses of fruits and vegetables? (CO5)
- Q.24 Explain in detail the cool chain for handling, storage and marketing of fresh fruits and vegetables. (CO5)
- Q.25 Enlist different types of dryer. Describe the working of Deep bed dryer with diagram. (CO3)