

## **SECTION-D**

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

- Q.23 Enlist various types of dryers used for post-harvest drying of agricultural products. Explain the principle and operation of fluidized bed Dryer. (CO3)
- Q.24 Elaborate the various post-harvest treatments to increase the self-life of fruits and vegetables in details. (CO5)
- Q.25 Describe the functions and use of various post-harvest operation in the post-harvest processing. (Co1)

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## **3rd Sem. / Agriculture Engineering Subject : Post Harvest Technology**

Time : 3 Hrs.

M.M. : 60

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Scope of the post-harvest technology (CO1)  
a) Increase food supply  
b) Employment generation  
c) Export earning  
d) All of these
- Q.2 Moisture content can be represented by (CO3)  
a) Wet basis b) Dry basis  
c) Both (i) and (ii) d) Moisture
- Q.3 Cold storage, preservation and distribution system in known as (CO5)  
a) Cool chain b) Freezing  
c) Chilling d) Storing
- Q.4 Bag storage has \_\_\_\_\_ operating cost as compared to bulk storage system. (CO4)  
a) Lower b) Higher  
c) Optimum d) None of these

Q.5 Which of the following is not related to post Harvest losses? (CO1)

- a) Mechanical injury b) Cost of transport
- c) Storage d) Chemical loss

Q.6 Separating liquid from a liquid solid system with the use of solvent is called (CO1)

- a) Extraction b) Expression
- c) Both A and B d) None of these

### SECTION-B

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

Q.7 Transit of agricultural products from producer to processor and from processor to consumer is known as \_\_\_\_\_. (CO4)

Q.8 Write the formula for calculating the thermal conductivity. (CO2)

Q.9 Define size reduction. (CO1)

Q.10 Moisture content attained by grain with respect to a set of atmospheric temperature and relative humidity is called \_\_\_\_\_. (CO3)

Q.11 Define storage. (CO4)

Q.12 Define drying. (CO3)

### SECTION-C

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

Q.13 What are the need and importance of post-harvest technology? (CO1)

Q.14 Discuss about various types of insects that affect the stored grains. (CO4)

Q.15 Give five differences between the bag and bulk storage of cereals and pulses. (CO4)

Q.16 Write a short note on frictional properties of agricultural products. (CO2)

Q.17 Describe the factors affecting the storage of fruits and vegetables. (CO5)

Q.18 What do you mean by controlled atmospheric storage ? List its benefits.

Q.19 Describe the over drying methods of moisture determination along with formulas. (CO3)

Q.20 Describe the various components of cold-chain. (CO5)

Q.21 Explain the working principle of pneumatic conveyor with a neat diagram. (CO1)

Q.22 Describe the management of storage structure of cereals and pulses. (CO4)