

- Q.24 Explain the various Post-harvest treatment to increase the self-life of fruits and vegetables.
- Q.25 Describe different types of domestic grain storage structure being used in India.

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Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 Which of the following is not a post-harvest operation.
a) Grading b) Milling
c) Storage d) Sowing
- Q.2 Transit of agricultural products from producer to processor and from processor to consumer is known as:
a) Packaging b) Storage
c) Milling d) None of these
- Q.3 A uniform grain moisture content after drying is obtained in
a) Batch drying
b) Sun drying
c) Continuous flow drying
d) All of these

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3rd Sem / Agriculture Engg.

Subject : Post Harvest Technology

- Q.4 The Solid particle of grains are cut or broken into smaller pieces in
 a) Size reduction b) Shorting
 c) Expelling d) Drying
- Q.5 In which storage structure the depth of grain is greater than the equivalent diameter
 a) Shallow bins b) Deep bins
 c) Pusa bins d) None of these
- Q.6 Self life of fruits and vegetables can be increased by adopting
 a) Pre harvest technology
 b) Crop production technology
 c) Post harvest technology
 d) None of these

SECTION-B

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

- Q.7 Name any two post-harvest operation.
- Q.8 Define moisture content of grains.
- Q.9 Bag storage has more operating cost as compared to bulk storage system. (True/False)
- Q.10 Define Packaging.
- Q.11 Removal of excess moisture content from the grain is called _____.
- Q.12 Mechanically pressing liquid out of liquid solid is called _____ process.

SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Discuss importance of Post-Harvest Technology.
- Q.14 Describe the Aero and Hydrodynamic properties of agricultural materials.
- Q.15 How the space requirement in bag storage is determined?
- Q.16 Define packaging. List any five packaging materials.
- Q.17 Explain the Cool-chain for handling, storage and marketing of fruits and vegetables.
- Q.18 Enlist various frictional properties of agricultural materials and define any one of them.
- Q.19 What is controlled and modified atmospheric storage?
- Q.20 Write the different losses during storage of grains and how will you control them?
- Q.21 Enlist various grains drying system and discuss the batch drying system.
- Q.22 Describe the factors affecting the storage the fruits and vegetables.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Explain the working of different material handling equipment in details.