

- Q.29 Assess the space requirement of bag storage structure.
- Q.30 Explain any two modern storage structure.
- Q.31 What are the different factors affecting the drying of cereal and pulses?
- Q.32 What are the need and importance of Post-Harvest Technology?
- Q.33 Differentiate between tray and tunnel dryer.
- Q.34 Differentiate thermal conductivity and thermal diffusivity of agricultural products.
- Q.35 Describe the losses during the storage of cereals and pulses and their control.

SECTION-D

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

- Q.36 Explain the various post-harvest operations of agricultural products and their utility in agricultural processing.
- Q.37 Enlist different types of dryers. Explain in details the working principle of Deep bed dryer.
- Q.38 What are the different types of grain storage structures? Discuss their management in detail.

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Subject : Post Harvest Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

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

- Q.1 The insect which follows the destruction already started by the major insect is known as
 a) Major b) Minor
 c) Incidental d) Parasite
- Q.2 During harvesting the faulty tools _____ the quantity of fresh produce.
 a) Protect b) Damage
 c) Maintain d) None of these
- Q.3 Proper post harvest cooling can
 a) Slow the growth of decay
 b) Increase the decay
 c) Both A & B
 d) None of these
- Q.4 Which of the following is not post-harvest operation
 a) Sowing b) Grading
 c) Storage d) Milling
- Q.5 A good storage structure should provide/permit the
 a) Fumigation b) Aeration
 c) Easy inspection d) All of these

- Q.6 A bin whose relative dimensions are such that the plane of rupture meets the grain surface before it strikes the opposite side is called
 a) Deep bin b) Shallow bin
 c) Mud bin d) None of these
- Q.7 Scope of the post harvest technology
 a) Export earning
 b) Increase food supply
 c) Employment generation
 d) All of these
- Q.8 Removal of excess moisture content from the grain is called
 a) Milling b) Storage
 c) Drying d) Separation
- Q.9 Kinetic friction is a _____ property of agricultural material.
 a) Mechanical b) Physical
 c) Frictional d) Thermal
- Q.10 The solid particle of grains are cut or broken into smaller pieces in
 a) Expelling b) Drying
 c) Shorting d) Size reduction

SECTION-B

- Note :** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 The property of gaining or loosing of moisture as per atmospheric conditions is known as _____.
 Q.12 Define storage.

- Q.13 When temperature decreases and relative humidity of air increases the grain will _____ the moisture content.
- Q.14 Define Extraction.
 Q.15 What is cool chain?
 Q.16 Quantity of water present in any product is called _____.
 Q.17 Define Milling of grains.
 Q.18 Define Drying of grains.
 Q.19 What do you mean by scalping?
 Q.20 Define specific Gravity.

SECTION-C

- Note :** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Enlist different packaging materials of fruits and vegetables.
 Q.22 Write a note on Solar drying system.
 Q.23 Differentiate between Expelling and Extraction.
 Q.24 Describe the Infra-red method of moisture content determination.
 Q.25 What do you understand by Sun drying and Artificial drying.
 Q.26 Compare the Bag and Bulk storage of cereals and pulses.
 Q.27 Explain the working principle of Bucket Elevator with a neat diagram.
 Q.28 Describe the terminal velocity and angle of repose of the grains.