

- Q.28 What are the different factors affecting the drying of Cereals and Pulses?
- Q.29 How the space requirement in bag storage is determined?
- Q.30 Write a note on Batch drying system.
- Q.31 Differentiate between Deep and Shallow bins.
- Q.32 Define Packaging. List any five packaging materials.
- Q.33 What do you understand by the Terminal Velocity and Drag Coefficient.
- Q.34 Explain the Cool-chain for handling, storage and marketing of fruits and vegetables.
- Q.35 What are the various types of insects that affect the stored grains?

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 What are the different types of grain storage structures? Discuss their management in detail.
- Q.37 Write a short note on:
- Terminal Velocity and Drag Coefficient
 - Conduction drying and Convection drying.
- Q.38 Explain the working of different material handling equipments in details.

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Roll No.

4th Sem / Agri Engg. 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 is not postharvest operation?
- Sowing
 - Grading
 - Milling
 - Storage
- Q.2 Density of the material can be represented by
- Weight/Length
 - Mass/Volume
 - Mass/Weight
 - None of these
- Q.3 The losses in storage due to chemical change in protein, carbohydrates and fat are
- Qualitative
 - Quantitative
 - weight
 - None of these
- Q.4 Moisture migration takes place in stored grain due to
- Quantity of storage
 - Storage structure
 - Temperature change
 - None of these
- Q.5 Self life of fruits and vegetables can be increased by adopting
- Post harvest technology
 - Pre harvest technology

- c) Crop production technology
d) None of these
- Q.6 Classification of cleaned grain into various quality fractions is called
a) Cleaning b) Separating
c) Storage d) Grading
- Q.7 The insect which depends upon other insects are called
a) Minor b) Major
c) Parasites d) None of these
- Q.8 Separating liquid from a liquid solid system with the use of solvent is called
a) Extraction b) Expression
c) Crushing d) None of these
- Q.9 Formula for calculating the thermal conductivity is
a) $K \cdot A \cdot \Delta T$ b) $K \cdot \Delta T$
c) $K \cdot A$ d) None of these
- Q.10 Moisture content can be represented by
a) Wet basis b) Dry basis
c) Both A and B d) None of these

SECTION-B

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

- Q.11 Define Storage.
Q.12 Define Blending.
Q.13 Kinetic friction is a _____ property of agricultural material.

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- Q.14 When temperature rises and relative humidity of air decreases the grain will _____ the moisture content.
Q.15 Define Terminal velocity.
Q.16 Name any two physical properties of agricultural materials.
Q.17 Mechanically pressing liquid out of liquid containing solid is called _____ process.
Q.18 Define Thermal Diffusivity.
Q.19 Modern storage structure comparatively requires _____ space. (More/Less)
Q.20 Define specific gravity.

SECTION-C

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

- Q.21 What are the need and importance of Post Harvest Technology.
Q.22 How will you represent the moisture content of grains?
Q.23 Describe the principles of operation of LSU Dryer.
Q.24 Explain the working principle of Bucket Elevator with a neat diagram.
Q.25 Describe the factors affecting the storage the fruits and vegetables.
Q.26 Differentiate the Bag and Bulk storage of cereals and pulses.
Q.27 Describe the Aero and Hydrodynamic properties of agricultural materials.

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