

220134

**3rd Sem.**  
**Branch : Agriculture**  
**Sub.: Post Harvest Technology**

M.M. : 60

**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)