

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE  
SEMESTER END EXAMINATION

B.Sc. (Hons.) Agri. Business Management

Semester	: III (New)	Term	: I	Academic Year	: 2019-20
Course No.	: HORT 233	Title	: Post Harvest Technology of Horticultural Crops		
Credits	: 2(1+1)	Time	: 09.00 to 11.00	Total Marks	: 40
Day & Date	: Thursday, 07.11.2019				

- Note :
1. Solve ANY EIGHT questions from SECTION "A".
  2. All questions from SECTION "B" are compulsory.
  3. All questions carry equal marks.
  4. Draw neat diagrams wherever necessary.

SECTION "A"

- Q.1 What are the points to be considered while selecting the site for fruit and vegetable preservation unit?
- Q.2 Define precooling and explain the methods of precooling.
- Q.3 What is packaging? Write the principles of packaging.
- Q.4 Give short notes. (Any Two)
- a) Grading of fruits and vegetables.
  - b) Harvesting methods of fruits and vegetables.
  - c) Spoilages of processed product.
- Q.5 Enlist the methods of preservation and explain principles of preservation.
- Q.6 Write in detail the procedure of mango pickle.
- Q.7 Define respiration. Explain the factors affecting respiration.
- Q.8 How to determine or judge the maturity of fruits and vegetable? Explain maturity indices of Mango and Sapota.
- Q.9 Define ketchup. Give flow chart for ketchup preparation.
- Q.10 Give the flow chart for preparation of jelly.

SECTION "B"

- Q.11 State True or False.
- 1) Brine solution is the solution prepared from salt and water.
  - 2) Ethylene is a ripening hormone.
  - 3) Fruit juice powder is highly hygroscopic.
  - 4) Sugar acts as preservative on the principle of osmosis.

- Q.12 Match the following pairs.

'A'

- 1) Mango
- 2) Sugar
- 3) Sodium benzoate
- 4) Orange

'B'

- a) Marmalade
- b) Chemical preservative
- c) Natural preservative
- d) Nutan zela

