

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) A.B.M.

Semester	: III (New)	Term	: First	Academic Year	: 2023-24
Course No.	: HORT 232	Title	: Post-harvest Management and Value Addition of Fruits & Vegetables		
Credits	: 2 (1+1)	Time	: 9:00 to 11:00 hrs.	Total Marks	: 40
Day & Date	: Friday, 15.12.2023				

- 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 diagram wherever necessary.

SECTION 'A'

- Q.1 Write the importance of post-harvest processing of fruit and vegetables.
- Q.2 Define Respiration. Write about external factors affecting respiration rate.
- Q.3 Define Ripening. Write chemical changes occurring during ripening.
- Q.4 Describe the methods of harvesting of fruits and vegetables.
- Q.5 What are the principles of preservation? Enlist the methods of preservation of fruits and vegetables.
- Q.6 Define Jam. Give the flow chart of jam preparation.
- Q.7 Which are pre-harvest factors affecting the post-harvest quality of fruits and vegetables?
- Q.8 Define Packaging. Enlist the types of material used for packaging and explain about wood pallets.
- Q.9 Define Canning. Write in detail the process of canning.
- Q.10 Write short notes on (Any Two):
- a) Pasteurization b) Sterilization c) Jelly

SECTION 'B'

- Q.11 Do as directed:
- 1) Zero energy cool chamber is also known as _____.
 - 2) MAP stands for _____.
 - 3) Name any two preservatives.
 - 4) Fruit juices, which do not undergo alcoholic fermentation, are termed as _____.
- Q.12 Define the following terms:
- 1) Maturity 2) Dehydration 3) Cold storage 4) Fermentation

