MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) Agriculture

	B.Sc. (11013.) 11g. Teacher Academic Year : 2022-23
Semest	Torn Second Addition .
Course	Dog horvest Management and
Credits	; 2 (1+1) Addition of Final Marks : 40
Day &	Date : Wednesday, 12,07,2023
	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 scope for post-harvest management and value addition of fruits and vegetables
Z	with suitable examples.
Q.2	Explain zero energy cool chamber storage of fruits and vegetables with diagram.
Q.3	Define ripening. Write in brief about important physico-chemical changes occurring
	during ripening. Enlist modern methods of storage for fruits and vegetables. Write in brief about working
Q.4	of controlled atmospheric (CA) storage, its advantages and disadvantages.
Q.5	Full-t different pre-harvest factors affecting post-harvest quality of fruits and vegetables
	and elaborate impact of environmental factors on post-narvest life with examples.
Q.6	Write short notes on (Any Two):
	a) Importance of packaging material
	b) Methods for hastening delaying ripening process
	c) Modified Atmospheric Packaging (MAP)
Q.7	Write are the FPO specifications of tomato ketchup? Write the procedure for preparation of tomato ketchup.
Q.8	Describe the procedure for preparation of jelly from Guava fruits.
Q.9	Give flow sheet for preparation of Grape wine.
Q.10	Enlist different methods of preservation of fruits and vegetables. Describe preservation
	by salt.
	SECTION 'B'
Q.11	Fill in the blanks:
	1) Ethylene is produced from an essential amino acid, named as
	2) MOFPI stands for
	3) An ideal fruit for making jelly should be rich in
	4)is an example of Class II preservative used for preservation in frui products.
Q.12	Spell-out the following abbreviations:
	1) CFTRI 2) RTS 3) PLW 4) IIP