MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, [redacted]
SEMESTER END EXAMINATION

B.Sc. (Hons.) Horticulture

Semester	: IV (New)	**Term**	: II	**Academic Year**	: 2018-19
Course No.	: H/VS 243	**Title**	: **Spices and Condiments**		
Credits	: 3 (2+1)				
Day & Date	: Wednesday, 08.05.2019	**Time**	: 14.00 to 17.00	**Total Marks**	: 80

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 Write in brief importance and constraints in production of spices and condiments in India.

Q.2 Give the detailed classification of spices based on plant part used and their economic importance.

Q.3 Describe the cultivation of black pepper on the following aspects.

a) Soil and climate
b) Varieties
c) Harvesting and yield
d) White pepper preparation

Q.4 Describe the cultivation of turmeric on the following aspects.

a) Soil and climate
b) Manures and fertilizers
c) Harvesting
d) Curing

Q.5 Describe the cultivation of ginger on the following aspects.

a) Soil and climate
b) Varieties
c) Manures and fertilizers
d) Harvesting and yield

Q.6 Describe the cultivation of nutmeg on the following aspects.

a) Soil and climate
b) Varieties
c) Propagation
d) Harvesting and yield

Q.7 Write short notes (Any Two).

a) Curing in cardamom
b) Clove processing
c) Vanilla pollination

Q.8 Describe the cultivation of coriander on the following aspects.

a) Soil and climate
b) Varieties
c) Use of growth regulator
d) Harvesting and yield

Q.9 Comment on peeling and extraction of bark, rolling, piping of cinnamon.

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Q.10 Describe the cultivation of fenugreek on the following aspects.

a) Soil and climate
b) Varieties
c) Harvesting and yield
d) Value added products

SECTION "B"

Q.11 Match the following pairs.

'A'	'B'
1) Black pepper	a) Umbelliferae
2) Cardamom	b) Rio-de-Janeiro
3) Clove	c) Guttiferae
4) Saffron	d) Labiatae
5) Rosemary	e) Stigma
6) Kokum	f) Unopened flower bud
7) Ginger	g) Queen of spices
8) Bay leaf	h) King of spices

Q.12 State True or False.

1) The active principal of the coriander is linalool.
2) Punjab is the major celery producing state.
3) Sel.7-3 variety of cumin (IARI) is wilt resistant.
4) The fennel seeds from Lucknow are higher priced than those from other areas.
5) Dill is propagated by seed.
6) Vanilla commercially propagated by stem cutting.
7) All spices are structurally hermaphrodite, but functionally dioecious.
8) Nutmeg fruits are ripe and ready for harvesting, when pericarp splits open.

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