MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION

B.Sc.(Hons.) Horticulture

Semester	: **IV (New)**	Term	: **Second**	Academic Year	: **2021-22**
Course No.	: **H/VS 243**	Title	: **Spices and Condiments**		
Credits	: **3 (2+1)**				
Day & Date	: **Monday, 19.09.2022**	Time	: 14:00 to 17:00 hrs	**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 diagram wherever necessary.

SECTION 'A'

Q.1 Explain in brief the importance and scope for the cultivation of spices and condiments in India.

Q.2 Describe the cultivation of small cardamom on the following points:

a) Soil and climate
b) Improved varieties
c) Shade management
d) Use of growth regulators

Q.3 Describe the cultivation of turmeric on the following aspects:

a) Soil and climate
b) Propagation and planting
c) Harvesting and yield
d) Curing and polishing

Q.4 Write short notes on (Any Two):

a) Harvesting and grading in nutmeg
b) Varieties, training and pruning in curry leaf
c) Harvesting and processing in thyme

Q.5 Write the cultivation of vanilla on the following aspects:

a) Soil and climate
b) Propagation and planting
c) Manures and fertilizers
d) Harvesting and grading

Q.6 Discuss the cultivation of cumin on the following points:

a) Soil and climate
b) Seed rate and sowing
c) Manures and fertilizers
d) Harvesting and yield

Q.7 Describe the cultivation of cinnamon on the following aspects:

a) Soil and climate
b) Propagation and planting
c) Improved varieties
d) Harvesting and yield

Q.8 Discuss the cultivation of fennel on the following aspects:

a) Soil and climate
b) Seed rate and sowing
c) Manures and fertilizers
d) Harvesting and yield

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Q.9 Write the cultivation of fenugreek on the following points:

a) Soil and climate

b) Propagation and planting

c) Manures and fertilizers

d) Improved varieties

Q.10 Describe the cultivation of clove on the following points:

a) Propagation and planting

b) Grading and value added products

c) Varieties

d) Harvesting and yield

SECTION 'B'

Q.11 Match the pairs:

'A'	'B'
1) Cardamom	a) *Anethum graveolens*
2) Celery	b) Konkan Amrita
3) Saffron	c) *Apium graveolens*
4) Mint	d) *Trigonella foenum-graecum*
5) Ginger	e) *Mentha arvensis*
6) Dill	f) Katte disease
7) Black Pepper	g) Rio-de-Janerio
8) Fenugreek	h) Dried stigma

Q.12 Fill in the blanks:

1) *Myristica fragrans* is the botanical name of _____ crop.

2) The biting taste of black pepper is due to _____ chemical.

3) _____ is known as the 'Queen of spices'.

4) The family of clove is _____.

5) Ginger is commercially propagated by_____.

6) Curcumin is a pigment present in _____.

7) _____ is an unopened flower bud.

8) The botanical name of curry leaf is _____.

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