MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Hort.)

Semester	: VI (Old)	Term	: II	Academic Year	: 2017-18
Course No.	: H/PHT 362	Title	: Processing and Value Addition of Horticultural Crops		
Credits	: 3 (1+2)				
Day & Date	: Saturday, 28.04.2018	Time	: 09.00 to 11.00	Total Marks	: 40

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.

Shri Shivaji College of Horticulture
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Library Department

SECTION "A"

Q.1 Discuss in brief importance and scope of fruits and vegetable preservation in India.

Q.2 Write in short basic principles of preservation. Explain preservation by using pasteurization method.

Q.3 Write in brief procedure for preparation of lime cordial.

Q.4 Comment on the procedure for preparation of Guava jelly.

Q.5 Write in brief procedure for preparation of aonla candy.

Q.6 Describe the procedure for preparation of orange juice.

Q.7 Comment on the following (Any Two).
a) Problems in pickle making
b) Problems in preparation preserves and candied fruits
c) Role of blanching

Q.8 Write in brief procedure for preparation of grape wine.

Q.9 Discuss guidelines for establishment of processing units.

Q.10 Discuss the general procedure for canning of mushrooms.

SECTION "B"

Q.11 Answer the following.
1) Write the use of salinometer.
2) Name two methods of temporary preservation.
3) Write the alcohol content in desert wine.
4) In which year FPO was promulgated?

Q.12 Define the following terms.
1) Blanching
2) Irradiation
3) Syrup
4) Fermentation

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