MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION
B.Sc.(Hons.) Horticulture

Semester	: VI (New)	Term	: Second	Academic Year	: 2023-24
Course No.	: H/PHT 362	Title	: Post-harvest Management of Horticultural Crops		
Credits	: 3 (2+1)				
Day & Date	: Tuesday, 16.04.2024	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 Write in short about importance of post-harvest technology of horticultural crops in India.

Q.2 Explain in brief the changes that occur during fruit ripening.

Q.3 What are the advantages of pre-cooling? Explain in brief about the pre-cooling methods used for fruits and vegetables.

Q.4 Explain the pre-harvest factors affecting the post-harvest quality of horticultural produce.

Q.5 Write short notes on (Any Two):

a) Modes of transport for horticultural produce

b) VHT

c) Maturity indices for pepper, watermelon, coconut and lemon grass

Q.6 a) Explain in short about the factors responsible for deterioration of horticultural produce.

b) Explain the concept of CA storage.

Q.7 What do you mean by Maturity index? Explain the factors affecting the maturity of fruits and vegetables.

Q.8 What are the benefits of packaging? State the advantages of CFB boxes over wooden boxes.

Q.9 What are the advantages of grading of horticultural produce? State the grades of pomegranate and gladiolus.

Q.10 Enlist the advantages of ZECC and explain its construction with suitable diagram.

(P.T.O.)

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SECTION 'B'

Q.11 Do as directed:

1) What do you mean by Horticultural maturity?

2) Define: Respiratory Quotient

3) Why is Ethylene called as 'Essential evil' in post-harvest science?

4) What do you mean by Ripening?

5) Why is irradiation known as cold sterilization?

6) The rate of respiration is doubled for every _____ °C increase in temperature.

7) Define: Quality

8) Who coined the term 'Climacterism' in1927?

Q.12 Match the pairs:

'A'	'B'
1) Guava	a) Allyl propyl disulphide
2) S-Methionine	b) Beta-thiopropionate
3) Radish	c) Diallyl disulphide
4) Beet root	d) Ethyl-2-methyl butyrate
5) Onion	e) Beta-caryophyllene
6) Apple	f) Betalain
7) Pineapple	g) Ethylene
8) Garlic	h) Iso-thiocyanate

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