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Brainware University
Barasat, Kolkata -700125

Term End Examination 2024-2025

Programme – B.Sc.(Ag)-Hons-2021/B.Sc.(Ag)-Hons-2022

Course Name – Post-harvest Management and Value Addition of Fruits and Vegetables

Course Code - CC-BAG674 (T)/CC-BAG674(T)
(Semester VI)

Full Marks : 50

Time : 2:0 Hours

[The figure in the margin indicates full marks. Candidates are required to give their answers in their own words as far as practicable.]

Group-A

(Multiple Choice Type Question)

$$1 \times 20 = 20$$

1. Choose the correct alternative from the following :
 - (i) Choose the correct answer from the given options below, what is the actual meaning of RTS?
 - a) Ready To Serve.
 - b) Re Testing Substance.
 - c) Remaining Total Sugar.
 - d) Remaining Total Solid.
 - (ii) Fruits and vegetables preservation is the best way to increase shelf life. Choose the cheapest source of preservation method for fruits and vegetables.
 - a) Canning
 - b) Freezing
 - c) Drying
 - d) Fermentation
 - (iii) Preservation of food article in high temperature is done directly to kill the microbes. Choose the correct answer from the below in which process the term appertizing is used?
 - a) Syruping
 - b) Sterilization
 - c) Canning
 - d) Dehydration
 - (iv) Jelly is most suitable method for preservation of fruits. Select the correct Ph value among these which is generally used for jelly.
 - a) 2
 - b) 3
 - c) 4
 - d) 5
 - (v) Sugar percentage determine the sweetness and thickening of jelly. Choose the correct sugar percentage found in jelly.
 - a) 30-35%
 - b) 40-45%
 - c) 50-55%
 - d) 60-65%
 - (vi) Fruits with high pectin content are suitable for jelly making. Choose the actual instrument from the given options below which is used to measure the pectin content.
 - a) Jelly meter
 - b) Refractometer
 - c) Jel meter
 - d) Ph meter

- (vii) Refractometer is used for biochemical analysis of fruits. Select the actual use of hand refractometer from the options given below.
- a) Acid
b) TSS
c) Salt
d) Fibre
- (viii) Squash can be consumed after dilute them in water. Select the correct sugar percentage in making of squash.
- a) 10-15%
b) 20-25%
c) 30-35%
d) 40-45%
- (ix) Choose the correct answer from the given options below which one of these can be considered as class 1 preservative?
- a) KMS
b) Benzoic Acid
c) Salt
d) Potassium Chloride
- (x) Choose the correct answer: the maximum limit of sulfur dioxide allowed in making of squashes and cordials.
- a) 350 ppm
b) 500 ppm
c) 1000 ppm
d) 600 ppm
- (xi) Sugar percentage is crucial factor for ideal jam making. Select the actual TSS percentage value in making of jam.
- a) 62.5
b) 65.8
c) 68.5
d) 64
- (xii) Choose the actual end point temperature (in degree celsius) for making of jelly at sea level from the given options below.
- a) 106
b) 108
c) 105
d) 107
- (xiii) Acidity percentage determine the sourness of food products. Choose the actual acidity percentage for jelly making.
- a) 0.5
b) 0.75
c) 1
d) 1.25
- (xiv) Pickling is one of the cheapest way of preservation. Choose the correct answer from the given options below which is the national pickle of India?
- a) Mango pickle
b) Lemon pickle
c) Cucumber pickle
d) Carrot pickle
- (xv) Choose the correct answer from below, which one of is the actual name of CA.
- a) Controlled atmosphere storage.
b) Centre atmosphere storage.
c) Common Storage
d) Controlled automatic storage
- (xvi) Correct maturity indices indicate actual harvesting stage. Select the best maturity indices of orange from the given options below.
- a) Brix : Acid ratio
b) TSS
c) Sugar percentage
d) Acidity
- (xvii) Choose the best pineapple variety for canning from the given options below.
- a) Queen
b) Kew
c) Mauritius
d) Cayenne
- (xviii) Grape is considered as temperate fruit crop. Choose the most common method for grape preservation from the given option below.
- a) Jam making
b) Dehydration
c) Pickling
d) Candy
- (xix) Chemical preservatives are used to improve shelf life of any food commodity. Show which among these is the class 2 preservative.
- a) Sugar
b) Vinegar
c) KMS
d) Oil
- (xx) Canning is the method of preservation of food product in high temperature. Select the accurate fruit for canning which is not peeled before preservation.

- a) Pineapple
- c) Cherry

- b) Mango
- d) Litchi

Group-B

(Short Answer Type Questions)

2.5 x
10=25

2. Construct a short note on cold storage. (2.5)
3. Demonstrate briefly about different storage method in horticulture crops. (2.5)
4. Construct a short note on preservation. (2.5)
5. Demonstrate different types of maturity. (2.5)
6. Explain what is Post Harvest Loss? (2.5)
7. Demonstrate some main causes of post-harvest loss of fruits and vegetables. (2.5)
8. Illustrate some pre harvest factors affecting the post-harvest quality of horticultural crops. (2.5)
9. Explain different type of respiration in plants. (2.5)
10. Elaborate briefly on osmotic dehydration. (2.5)
11. Explain briefly about post-harvest management. (2.5)

OR

Explain briefly what is quantitative and qualitative loss? (2.5)

Group-C

(Long Answer Type Questions)

5 x 1=5

12. Estimate the process to reduce the post-harvest losses of horticultural crops. (5)

OR

Explain the post-harvest factors that influencing the post-harvest quality of fruits and vegetables. (5)

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