



Term End Examination 2025-2026

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

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

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.
c) Remaining Total Sugar.
- b) Re Testing Substance.
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
c) Drying
- b) Freezing
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
c) Canning
- b) Sterilization
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
c) 4
- b) 3
d) 5
- (v) Sugar percentage determine the sweetness and thickening of jelly. Choose the correct sugar percentage found in jelly.
- a) 30-35%
c) 50-55%
- b) 40-45%
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
c) Jel meter
- b) Refractometer
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. Characterize briefly about post-harvest management. (2.5)
3. Describe cold storage. (2.5)
4. Demonstrate briefly about different storage method in horticulture crops. (2.5)
5. Describe the process of preservation. (2.5)
6. Characterize-Post Harvest Loss. (2.5)
7. Compare between jam vs. jelly (2.5)
8. Characterize- jelly. (2.5)
9. Explain two problems associated with jam making. (2.5)
10. Explain the problems associated with jelly making. (2.5)
11. Explain briefly what is quantitative and qualitative loss? (2.5)

OR

Explain different type of respiration in plants. (2.5)

Group-C

(Long Answer Type Questions)

5 x 1=5

12. Elaborate what is ZECC, CA, MA and hypobaric storage? (5)

OR

Discuss about pasteurization, canning and irradiation method of fruit and vegetables preservation. (5)
