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**School of Agriculture**  
**Bachelor of Science Honours in Agriculture**  
**Mid Term Examination - May 2024**

**Duration : 90 Minutes**  
**Max Marks : 50**

**Sem VI - A1UA605B - Post harvest Management and Value Addition of Fruits and Vegetables**

General Instructions

*Answer to the specific question asked*

*Draw neat, labelled diagrams wherever necessary*

*Approved data hand books are allowed subject to verification by the Invigilator*

- 1) Outline various factors that affect post harvest quality of vegetables during transportation. K2 (2)
- 2) Define post-harvest processing. K1 (3)
- 3) Explain challenges in post-harvest handling of non climacteric fruits. K2 (4)
- 4) What role do temperature and humidity play in post-harvest handling and storage of fruits and vegetables? K2 (6)
- 5) Identify major five fruit and five vegetable crops in Uttar Pradesh which can be processed in small processing industry. K3 (6)
- 6) Choose methods to calculate maturity on the basis of physiological methods. Give example of crops with their specific physiological condition. K3 (9)
- 7) Classify vegetable crops on the basis of temperature requirement in cold chamber. K4 (8)
- 8) Conclude your thoughts and learning from subject on topic "Artificial ripening of fruits and its impact on Fruit availability in market". K4 (12)

**OR**

How to test physiological maturity of following fruits? 1. Kiwifruit, 2. Grapes 3. Orange 4. Mango 5. Pineapple 6. Apple K4 (12)