

# School of Agriculture

Agriculture  
ETE - Jun 2024

Time : 3 Hours

Marks : 50

## Sem VI - AGRI3014 - Post-harvest Management and Value Addition of Fruits and Vegetables

*Your answer should be specific to the question asked*

*Draw neat labeled diagrams wherever necessary*

1. Which fruit is used for preparation of fenny? K1 CO1 (4)
2. Interpret the meaning of the words sorting and grading. K2 CO1 (4)
3. Which fruit is used for preparation of cider? K1 CO1 (4)
4. Interpret the meaning of the words syruring and brining. K2 CO1 (4)
5. Where is National Institute of Food Technology, Entrepreneurship and Management located? K1 CO1 (4)
6. Identify the various kinds of preservatives used in food preservation and provide examples. K3 CO2(10)
7. Identify the different types of preservatives used for food preservation along with suitable examples. K3 CO2(10)
8. Simplify the steps involved in making of fermented beverages. K4 CO3(12)
9. Solve the following questions: How do additives work? What are the goals of adding additives throughout the food manufacturing process? K3 CO2(16)
10. Classify food additives and briefly describe each type with suitable examples. K4 CO3(16)
11. Explain the maturity indices of the following crops: okra and brocolli. K5 CO4(16)