

Q.21 What are the losses encountered during the storage of cereals? (CO4)

Q.22 Discuss the need for storage of fruits and vegetables. (CO5)

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Elaborate on the engineering properties of agricultural materials and their impact on post harvest operations. (CO1)

Q.24 Describe the various drying systems for cereals and pulses, including their principles of operation. (CO3)

Q.25 Explain the post harvest treatment methods to increase the shelf life of fruits and vegetables, including cool-chain handling. (CO5)

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Roll No.

3rd Sem. / Agriculture Sub : Post Harvest Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 What is the primary purpose of post harvest technology? (CO1)

- a) Planting crops
- b) Manufacturing tools
- c) Preserving agricultural produce
- d) Soil testing

Q.2 Which of the following is a post harvest operation? (CO2)

- a) Irrigation
- b) Cleaning
- c) Fertilization
- d) Sowing

Q.3 What property affects the drying process of agricultural materials? (CO3)

- a) Color
- b) Density
- c) Taste
- d) Odor

- Q.4 Which drying methods involves the use of heat from the sun? (CO3)
 a) Artificial drying b) Vacuum drying
 c) Microwave drying d) Solar drying
- Q.5 What is a key factor in the storage of cereals? (CO4)
 a) High temperature
 b) Low moisture content
 c) High humidity
 d) Direct sunlight
- Q.6 Which technique is used to extend the shelf life of fruits? (CO5)
 a) Heating b) Freezing
 c) Planting d) Weeding

SECTION-B

- Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 The engineering property that measures the resistance to deformation is called _____. (CO1)
- Q.8 The process of removing moisture from cereals is known as _____. (CO2)
- Q.9 The storage structure requiring controlled temperature is called _____. (CO3)
- Q.10 The term for the loss of produce due to improper storage is _____. (CO4)

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- Q.11 The type of drying system using continuous flow is _____. (CO5)
- Q.12 The controlled atmosphere storage method for fruits involves _____. (CO5)

SECTION-C

- Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)
- Q.13 Explain the importance of post harvest technology in agriculture. (CO1)
- Q.14 Describe the process of cleaning and sorting in post harvest operations. (CO1)
- Q.15 What are the physical properties affecting post harvest processing? (CO2)
- Q.16 Discuss the principles of drying cereals and pulses. (CO2)
- Q.17 Explain the factors affecting the drying rate of agricultural materials. (CO3)
- Q.18 What are the different types of grain drying systems? (CO3)
- Q.19 Describe the influence of moisture content on cereal storage. (CO2)
- Q.20 Explain the concept of deep and shallow storage structures. (CO4)

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