

***3rd BSc 1st sem. FE-20-21 (File#80)***

**BAGALKOT**

**Mar. 12, 2021**

UHS

Name of the Student & ID Number Set code - A

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**Part – A Question paper (2 pages):** **Answer within 30 min.**

**All answers should be written only in OMR Sheet. Total Marks : 20**

***Write the Correct Part-A Question paper Set Code in OMR sheet***.

Please return the OMR sheet **after 30 min** of start of examination to the invigilator.

**Post harvest management of horticultural produce : PHT-301(2+1)** Time: 14:30 -15:00

**Q.I. Select the most correct answer A/B/C/D for the following questions.**

**20 x 0.5 mark = 10 Marks**

1. Chemical which inhibits bio-synthesis of ethylene is
2. **AVG**  b. Activated charcoal c.KMnO4 d. 1-MCP
3. Refrigerant recommended for commercial installation of cold storage is

**(A) Ammonia** b. Liquid Nitrogen c. Freon -12 d. None of these

1. As fruits mature, the specific gravity will
2. Remain constant **b. Increase** c. Decrease d. Show no definite pattern
3. Vacuum precooling is most suitable for
4. Fruity vegetables **b. Leafy vegetables** c. Root vegetables d. Tubers
5. According to rate of respiration, Apple can classified as
6. **Low** b. Moderate c. High d. very high
7. Which of the following is floral preservative
8. **Silver thio sulphate** b. Mercuric chloride c. KMnO4d. All of these
9. The major postharvest disease of mango is
10. . Spongy tissue **b. Anthracnose** c. Crown rot d. Black rot
11. Secretion of\_\_\_\_\_\_\_\_ is associated with healing of potato

(A). wax **b. suberin** c. Lipid d. starch

 9. Fruit rich in vitamin C

**(A) Aonla** (B) Carambola (C) Ber (D) Guava

 10.Following fruit/s is /are non-climacteric in nature.

 (A) Grape (B) Pineapple **(C) Both a & b** (D) Sapota

1. Storage temperature of banana is ............. °C

(A) 5-10 **(B) 10-13** (C) 15-16 (D) 20

1. Malic acid is found highest in

(A) Citrus **(B)Apple** (C) Guava (D) Aonla

13. Oxalic acid is present in

(A) Litchi **(B) Carambola** (C) Chironji (D) Plum

1. Saffron is obtained from
2. **Dried stigma** (B)Dried ovary (C) Dried pistil (D)Dried carpel
3. CO2 absorber among the following is

(A) Silica gel (B) FeO (C)Silicon **(D) Activated charcoal**

1. Among the following high respiration rate is shown by
2. Citrus **(B)Sprouts** (C) Mushroom (D)Grape
3. Forced air pre-cooling is followed for
4. Leafy vegetables **(B) Cut flowers** (C) Root crops (D). None of these

**Post harvest management of horticultural produce : PHT-301(2+1)** SET-A

1. Netting is a maturity index of
2. Watermelon (**B) Muskmelon** (C)Cucumber (D). None of these
3. Tal prolong is a
4. **Wax formulation** (B) Fungicide (C) Bactericide (D) None of these
5. Pulsing of flowers helps to
6. Extend vase life (B) Improve color (C) Opening of bud (**D) All of these**

**Q.II. Enter TRUE (T) /FLASE (F) for the following statements in OMR sheet**

1. **0.5 mark = 05 Marks**

Set A Q.No 30

Set B Q.No 25

Set C Q.No 25

Set D Q.No 30

Set E Q.No 25

Bonus mark of 0.5 will be given

1. **Refractometer is used to assess the pectin content in fruit**

 **False**

**21**

**23**

**26**

**27**

**28**

**29**

1. NIR Spectroscopy is non destructional method used for TSS assessment

**23. Bitter pit in apple is due to boron deficiency**

24. Grape guard is a sulphur treated paper that absorbs moisture and release SO2

25. Breakdown of chlorophyll during ripening is due to chlorophylase enzyme.

**26. Specific gravity of mature mango is 1.5.**

**27.Caustic soda is one ethylene absorbent.**

1. **Onions, Garlic and dried produce are best suited to high humidity in storage**

29.**High physiological losses in weight of horticultural products is due to**

30.High relative humidity in the storage environment.

**Q.III. Match column A with column B for correct answer. 10 x 0.5 mark = 05 Marks**

**H**

**I**

**J**

**A**

**B**

**C**

**D**

**E**

**F**

**G**

|  |  |  |  |
| --- | --- | --- | --- |
| Q.No | Column A |  | Column B |
| 31 | Onion H | A | Bengaluru |
| 32 | Gibberlic acid I | B | Ludhiana |
| 33 | Okra J | C | T-stage |
| 34 | KAPPEC A | D | Climacteric fruit |
| 35 | CIPHET B | E | non climacteric fruit  |
| 36 | Apple C | F | Banana |
| 37 | Mango D | G | Muskmelon |
| 38 | Pomegranate E | H | Neckfall stage |
| 39 | Angularity of the fruit F | I | Parthenocarpy |
| 40 | Slip stage G | J | Snipping tips |

**END OF PART – A QUESTION PAPER march 12, 2021**

Student’s Signature…………………………….. Invigilator’s signature……………………