

- Q.20 Differentiate between Deep and Shallow bins.
- Q.21 Explain the working principle of Bucket Elevator with a neat diagram.
- Q.22 What are the various types of insects that affect the stored grains?

### SECTION-D

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

- Q.23 Define Packaging and explain the different types of packaging used for fruits and vegetables in detail.
- Q.24 What are the different types of grain storage structures? Discuss their management in detail.
- Q.25 Write a short note on :
- Working of Fluidized bed dryer
  - Conduction drying and Convection drying.

No. of Printed Pages : 4  
Roll No. ....

220134

### 3rd Sem./ Agriculture Subject : Post-Harvest Technology

Time : 3 Hrs.

M.M. : 60

### SECTION-A

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

- Q.1 The removal foreign or undesirable materials from the desired grain product.
- Grading
  - Cleaning
  - Milling
  - Sorting
- Q.2 Separating liquid from a liquid solid system with the use of solvent is called
- Extraction
  - Expression
  - Both A and B
  - None of these
- Q.3 Drying of grain by blowing heated air through the grain mass is done by
- Heating
  - Sun drying
  - Blowing
  - Mechanical drying

- Q.4 The packaging which results in accumulation of CO<sub>2</sub> and depletion of O<sub>2</sub> is
- Packaging
  - Modified atmosphere packaging
  - Putting
  - None of these
- Q.5 The losses in storage due to chemical change in protein, carbohydrates and fat are
- Qualitative
  - Quantitative
  - Weight
  - None of these
- Q.6 Density of the material can be represented by
- Weight/ Volume
  - Weight/Length
  - Mass/Volume
  - Mass/Length

### SECTION-B

**Note:** Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Morari type is a \_\_\_\_\_ storage structure.
- Q.8 During harvesting faulty tools \_\_\_\_\_ the quantity of fresh produce
- Q.9 Define terminal velocity.

- Q.10 Moisture content attained by grain with respect to a set of atmospheric temperature and relative humidity is called \_\_\_\_\_.
- Q.11 Define blending.
- Q.12 Thermal conductivity is a \_\_\_\_\_ property of agricultural material.

### SECTION-C

**Note:** Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Discuss the need and scope of Post-Harvest Technology.
- Q.14 Enlist and define different Thermal properties of agricultural materials.
- Q.15 Describe different factors affecting the drying of Cereals and Pulses?
- Q.16 Write a note on Continuous Flow Drying system.
- Q.17 How the temperature and moisture will changes during the storage of cereals?
- Q.18 Compare the Bag and Bulk storage of cereals and pulses.
- Q.19 Write different storage conditions for fruits and Vegetables.