

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?

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

Time : 3 Hrs.

M.M. : 60

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 :

- i) Working of Fluidized bed dryer
- ii) Conduction drying and Convection drying.

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.

- a) Grading
- b) Cleaning
- c) Milling
- d) Sorting

Q.2 Separating liquid from a liquid solid system with the use of solvent is called

- a) Extraction
- b) Expression
- c) Both A and B
- d) None of these

Q.3 Drying of grain by blowing heated air through the grain mass is done by

- a) Heating
- b) Sun drying
- c) Blowing
- d) Mechanical drying

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Q.4 The packaging which results in accumulation of CO₂ and depletion of O₂ is

- a) Packaging
- b) Modified atmosphere packaging
- c) Putting
- d) None of these

Q.5 The losses in storage due to chemical change in protein, carbohydrates and fat are

- a) Qualitative
- b) Quantitative
- c) Weight
- d) None of these

Q.6 Density of the material can be represented by

- a) Weight/ Volume
- b) Weight/Length
- c) Mass/Volume
- d) 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.