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BFTFTCN 202

II Semester B.Sc. Basics and Hons. (Food Technology) (NEP – 2020)
Examination, September 2022
POST-HARVEST HANDLING (DSCC)
(2021-22 Batch Onwards)

Time : 2 Hours

Max. Marks : 60

Instruction : Answer any four of the following choosing one full question from each Unit.

UNIT – 1

1. a) Write down the causes for post harvest losses.
- b) Explain the importance of post harvest management.
- c) Illustrate the physical, chemical, physiological and electronic methods of maturity determination in fruits and vegetables. **(3+5+7)**

OR

2. a) Explain fruits and vegetables as living products.
- b) Write a short note on pre and post harvest changes.
- c) Briefly explain post harvest physiology, biological factors and environmental factors. **(4+4+7)**

UNIT – 2

3. a) Write about the cocoa processing.
- b) Write about the preparation of syrups.
- c) Discuss the processing of tea. **(4+4+7)**

OR

4. a) Write a short note on food additives.
- b) Explain concentration and drying methods of juices.
- c) Illustrate the production and processing of coffee. **(3+5+7)**

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UNIT – 3

5. a) Short note on moisture migration.
b) Explain the role of moisture in spoilage of stored grains.
c) Briefly explain the post harvest losses in India. **(3+5+7)**

OR

6. a) Explain the factors responsible for the storage losses at farm level.
b) Explain the factors responsible for the storage losses at commercial level.
c) Discuss on the measurement of moisture content in food grains. **(4+4+7)**

UNIT – 4

7. a) Write about rodenticides and fungicides.
b) Explain about antidotes, precautions and safe handling of pesticides.
c) Illustrate on integrated insect pest management. **(4+4+7)**

OR

8. a) Explain mode of action of insecticides.
b) Write about the tolerance limit of pesticide residues.
c) Discuss about consumer protection act and stress management. **(3+5+7)**
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