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**B. TECH**  
**(SEM-V) THEORY EXAMINATION 2020-21**  
**EPAP, POST HARVEST ENGG OF HORTICULTURAL, MEDICINAL AND**  
**AROMATIC PLANTS**

**Time: 3 Hours****Total Marks: 100****Note:** Attempt all Sections. If require any missing data; then choose suitably.**SECTION A**

- 1. Attempt all questions in brief. 2 x 10 = 20**
- Define terminal velocity.
  - What is angle of repose?
  - Write the importance of post harvest technology.
  - What is Pseudo-plastic?
  - List causes for pre and post harvest defects in horticultural produces.
  - Define peeling and slicing?
  - What are the objectives of Blanching?
  - Write the application of refrigeration in different perishable food products.
  - What is the difference between medicinal and aromatic plants?
  - What are the advantages of medicinal plants?

**SECTION B**

- 2. Attempt any three of the following: 10 x 3 = 30**
- Write short notes on
    - Aero and Hydrodynamic properties of agricultural products
    - Friction in gricultural materials.
  - Write in detail about the post harvest factors affecting the quality of fruits and vegetables.
  - What is peeling of fruits and vegetables?
  - Write in detail about the different methods of freezing of fruits and vegetables.
  - Importance of medicinal plants in Indian agriculture.

**SECTION C**

- 3. Attempt any one part of the following: 10 x 1 = 10**
- What is the difference between \_\_\_\_\_ ?
  - Explain in detail about the different parameters used to determine the harvesting indices of fruits and vegetables.
- 4. Attempt any one part of the following: 10 x 1 = 10**
- Explain in detail about the quality characteristics of fruits and vegetables required for processing.
  - Write short notes on: (i) Rheological properties, (ii) Newtonian and Non-Newtonian fluid.
- 5. Attempt any one part of the following: 10 x 1 = 10**
- Discuss different peeling methods and devices in detail.
  - What are various types of graders? Explain any three of them.
- 6. Attempt any one part of the following: 10 x 1 = 10**
- Discuss briefly the effect on food during chilling and freezing.
  - Write in detail about the principles of preservation of fruits and vegetables.
- 7. Attempt any one part of the following: 10 x 1 = 10**
- Discuss the propagation and nursery techniques in the cultivation and utilization of medicinal And aromatic plants.
  - Discuss harvesting, processing and economics of important medicinal and aromatic plants.