

**Exam. Code : 107703**  
**Subject Code : 1891**

**Bachelor of Food Science & Technology (Hons.) 3rd Sem.**  
**FST-304 POST HARVEST MANAGEMENT OF**  
**FRUITS AND VEGETABLES**

Time Allowed—3 Hours] [Maximum Marks—50

**Note :—Attempt all FIVE questions.**

1. Can post harvest technology reduce post harvest losses ? What are the reasons of heavy post harvest losses in India ? 10
2. What are the important changes that take place in fresh fruits during ripening process ? Explain with a example. 10
3. What are the advantage and disadvantages of manual harvesting in comparison to mechanical harvesting ? 10
4. What are climacteric and non climacteric fruits ? How does it help to manage the post harvest life of the fresh fruits and vegetables ? 10
5. What is ethylene ? How does it help to increase the profitability of fresh fruits and vegetables ? 10
6. Explain the role of washing in post harvest storage of fresh fruits and vegetables ? What do you mean by quality of water meant for washing fruits and vegetables ? 10
7. What is the mechanism of extending storage life of fresh fruits and vegetables by cold storage ? What are the ill effects of cold storage ? 10
8. Explain two physical treatments to increase the post harvest life of the fruit and vegetables ? 10

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