

Total No. of Printed Pages: 2

SUBJECT CODE NO: - BB-2406
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. (CBCGS) (Pattern 2022) T.Y SEM V
Examination November / December 2025
Horticulture-XVII Harvest Management of Fruits and Vegetables

[Time: 1:30 Hours]

[Max. Marks: 40]

Please check whether you have got the right question paper.

N. B

- a) Attempt all questions.
 b) Draw diagram whenever necessary.

Q1 Describe in detail Maturity indices of various fruits.**20****OR**

Explain in Brief factors responsible for ripening & pre-harvest

Q2 Explain in detail methods for prolonging shelf Life of harvested Fruits and vegetables.**10****OR**

Write short notes on (any two)

- a) Pre-harvest factors
 b) Respirations
 c) Package icing
 d) Air transportation
 e) Forced Air cooling
 f) Natural Fungicide

Q3 choose any one correct answer**10**

1) Melons for distant marketing are picked at –

- a) Half-slip stage
 b) Full-slip stage
 c) Green mature stage
 d) All of the above

2) Richest source of iron.

- a) Mango
 b) Beal
 c) Pomegranate
 d) dry karonda

3) Example of climacteric fruit

- a) Banana
 b) Citrus
 c) Litchi
 d) Grape

4) Common refrigerant used in cold storage in our country-----

- a) Ethylene
 b) Carbide
 c) Ammonia
 d) sodium Benzoate

- 5) staple vegetable in Indian diet-----
a) Tomato
b) Cauliflower
c) Potato
d) chilli
- 6) For distant marketing tomato Fruits are harvested at-----
a) Immature green stage
b) Turning stage
c) Mature green stage
d) None of the above
- 7) For longer storage, potato should be Store at-----
a) 0-5°C
b) 5-10°C
c) 10-15°C
d) 15-20°C
- 8) Example of non- climacteric Fruit-----
a) Pineapple
b) Litchi
c) Grape
d) All of these
- 9) The Limiting Amino acid in green vegetable is-----
a) Arginine
b) Lysine
c) Methionine
d) Tryptophan
- 10) Mango variety with strong flavour is-----
a) Dasheri
b) Sindhu
c) Langra
d) Fazli

