

00221

**POST GRADUATE DIPLOMA IN PLANTATION
MANAGEMENT (PGDPM)**

Term-End Examination

December, 2015

**MAM-003 : POST HARVEST MANAGEMENT AND
VALUE ADDITION**

Time : 3 hours

Maximum Marks : 100

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- Note :** (i) Question number 1 and 2 are **compulsory**.
(ii) Attempt **any eight** questions from question number 3 to 13.
(iii) All questions carry **equal** marks.
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1. (a) Fill in the blanks (**any five**) : **5x1=5**
- (i) For preparing white pepper, berries should be _____.
 - (ii) Vibro Fluid Bed Drier is associated with processing _____.
 - (iii) Under proper management, economic life of rubber tree is _____.
 - (iv) The dried coconut endosperm (meat) is called _____.
 - (v) In India, coffee is harvested during _____.
 - (vi) After drying, moisture content in raw cashew nuts should be _____.

(b) Expand the following abbreviations :
(any five) 5x1=5

- (i) GAP
- (ii) CTC
- (iii) CDB
- (iv) CFTRI
- (v) DRC
- (vi) RSS

2. Name the following (any five) : 5x2=10

- (a) Two value added products of black pepper.
- (b) Two grades of CTC tea.
- (c) Two chemicals added to latex for processing into sheet rubber.
- (d) Two examples of best known speciality coffee.
- (e) Two byproducts from coconut shell.
- (f) Two methods of roasting of cashew.

3. Write short notes (any two) : 2x5=10

- (a) Green tea
- (b) Rainguarding in rubber tree
- (c) Coconut water products

4. (a) Explain briefly the harvesting techniques of black pepper and clove. 5

(b) How are blanching and drying of black pepper carried out ? 5

5. (a) What is bleached cardamom ? Mention the factors determining preservation of quality of cardamom during storage. 5
(b) Discuss drying of cardamom by pipe curing method. 5
6. (a) Briefly describe the different types of withering in tea. 5
(b) What are the factors influencing drying process of tea ? 5
7. (a) What is controlled UPWARD Tapping ? What are the different situations under which CUT can be adopted ? 5
(b) Mention the factors influencing tapping efficiency. 5
8. (a) List out the enzymes employed in solvent free extraction of spices. 5
(b) Mention the techniques involved in development of the following spice varieties. 5
 - (i) Panniyur - 1
 - (ii) Panniyur - 5
 - (iii) ICRI - 5
 - (iv) IISR - Navashree
 - (v) Viscoashree
9. (a) Give the flow chart of wet method of processing of coffee. 5
(b) Discuss the care to be taken during transport and storage of coffee. 5

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| 10. | (a) | Why coconut oil is called as the 'king of vegetable oils' ? | 5 |
| | (b) | Differentiate between cup copra and ball copra. | 5 |
| 11. | (a) | What are the factors influencing quality of spice and spice products ? | 5 |
| | (b) | Discuss the methods for preservation of spices and spice products. | 5 |
| 12. | (a) | What are the quality requirements of raw cashew nuts from industry angle ? | 5 |
| | (b) | How is roasting of raw cashew nuts done by steam cooking method ? What are its advantages ? | 5 |
| 13. | | What are the differences between processing of orthodox and CTC black tea ? Explain in detail. | 10 |
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