

POST GRADUATE DIPLOMA IN PLANTATION MANAGEMENT (PGDPM)

Term-End Examination

December, 2019

MAM-003 : POST HARVEST MANAGEMENT AND VALUE ADDITION

Time : 3 hours

Maximum Marks : 100

Note : (i) All questions carry equal marks.

(ii) Answer any 10 questions.

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1. (a) Define the following : 1x5=5
- (i) Nata-de-coco
 - (ii) Tapping
 - (iii) Decaffeinated coffee
 - (iv) Theaflavin
 - (v) Spadix
- (b) Fill in the blanks with appropriate words. 1x5=5
- (i) Average yield of black pepper in India is _____.
 - (ii) The ideal ratio between TF:TR in good tea liquor should be around _____ to _____.
 - (iii) Arabica coffee is mainly processed by _____ method.
 - (iv) The first attempt to evolve tapping rubber trees was made by _____.
 - (v) The number of spadices produced by a high yielding coconut tree is upto _____ per year.
2. Substantiate the following statements (Any four) : 2½x4=10
- (a) Coconut oil is the king of vegetable oils.
 - (b) Anti coagulants are added to the latex prior to processing.
 - (c) Coffee should never be stored along with strong smelling substances.
 - (d) Withering plays an important role in the quality of the finished product.
 - (e) Harvest spice crops at the right stage of maturity.

3. (a) Give **one** word answer to the following : 1x5=5
- (i) Volatile oil content in black pepper.
 - (ii) A variety of black pepper tolerant to *Phytophthora Capsici*.
 - (iii) An instant tea available in the market.
 - (iv) Example of coffee from a single origin.
 - (v) The grade of cashew which fetches maximum price.
- (b) What is copra ? list out the steps for making cup copra. 5
4. Give **two** examples each for the following : 2x5=10
- (a) Food products from coconut
 - (b) Methods of concentration of latex
 - (c) Types of coffee driers
 - (d) Value added products of cashew nut
 - (e) Green pepper products
5. Write briefly on the following : 4x2½=10
- (a) Cardamom oleoresin
 - (b) Organic coffee
 - (c) Tea seed oil
 - (d) Frequency of harvest in coconut
6. (a) What are the different types of roasting in cashew processing ? 6
- (b) How is raw cashew nut judged for its quality for processing ? 4
7. (a) * Discuss about functioning of CTC machine. * 5
- (b) What are the factors influencing the quality of species ? 5
8. (a) What are the uses of coirpith ? 5
- (b) Discuss the methods of fermentation in CTC tea manufacturing. 5
9. (a) Write short notes on any **two** : 2x5=10
- (i) Technically Specified Rubber (TSR)
 - (ii) Cardamom Grades
 - (iii) Preservation of Spices

10. Write briefly on Low Frequency Tapping (LFT) and Controlled Upward Tapping (CUT). 10
11. Differentiate between : 10
- (a) Orthodox rolling and CTC rolling
 - (b) Orthodox withering and CTC withering
12. (a) What are the norms for grading of coffee beans ? 5
- (b) Write briefly on single origin coffee. 5
13. Discuss the steps involved in manufacturing of Green Tea-Japanese Style. 10
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