

**POST GRADUATE DIPLOMA IN PLANTATION
MANAGEMENT (PGDPM)
Term-End Examination
December, 2021**

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

Time : 3 hours

Maximum Marks : 100

*Note : Answer any **ten** questions. All questions carry equal marks.*

1. Define the following :

$5 \times 2 = 10$

- (a) Peaberry
- (b) Ball copra
- (c) CTC tea
- (d) Cinnamon quill
- (e) TSR

2. Substantiate any **four** of the following statements :

$4 \times 2 \frac{1}{2} = 10$

- (a) Seasoning of harvested coconuts is an important step in copra making.
- (b) Cured coffee should be stored in ideal and controlled conditions.
- (c) Spices, in their primary form, play a vital role in Indian economy.
- (d) Coconut oil is the king of vegetable oils.
- (e) Anticoagulants are added to the latex prior to processing.

3. (a) Give one word answers to the following : $5 \times 1 = 5$
- (i) DRC of field latex
 - (ii) Average yield of black pepper in India
 - (iii) Moisture content of dry tea
 - (iv) The source of the world's best quality specialty coffees
 - (v) Fat content of cashew kernels.
- (b) What is white pepper ? Describe any one method of producing white pepper. 5
4. Write **two** examples each for the following : $2 \times 5 = 10$
- (a) Innovative spice products
 - (b) Value-added products of cashew apple
 - (c) Whole leaf grades of orthodox tea
 - (d) Types of Japanese green tea
 - (e) Rain guards in rubber
5. Write briefly on the following : $4 \times 2 \frac{1}{2} = 10$
- (a) Concentration of latex by creaming
 - (b) Coconut coir pith
 - (c) Cardamom oil
 - (d) Single origin coffee
6. Write short notes on any **two** of the following : $2 \times 5 = 10$
- (a) Steps in wet processing of coffee at estate level
 - (b) Defective cloves
 - (c) Flowering phases in cashew

7. (a) What are the quality requirements of raw cashew nuts from the industry angle ? 4
- (b) How is drum roasting of cashews done ? Mention the advantages and disadvantages of this method. 6
8. (a) What is 'procure, store and release' principle in coconut trading ? 5
- (b) Write briefly on coconut jam. 5
9. (a) Write briefly on TPD. 5
- (b) What is CUT ? What are the situations under which CUT is adopted ? 5
10. (a) What are the various mechanical dryers used to dry black pepper ? 5
- (b) What are the three components of nutmeg fruit ? 5
11. Describe the different steps in orthodox tea manufacture. 10
12. Describe briefly the methods of de-mucilization in wet processing of coffee. 10
13. Briefly discuss Good Manufacturing Practices (GMP) in spices. 10
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