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**MAM-003**

**POST GRADUATE DIPLOMA IN  
PLANTATION MANAGEMENT**

**(PGDPM)**

**Term-End Examination**

**December, 2022**

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

*Time : 3 Hours*

*Maximum Marks : 100*

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**Note :** (i) Attempt any **ten** questions.

(ii) All questions carry equal marks.

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1. (a) Fill in the blanks with appropriate words :

5×1=5

(i) Pepper berries are produced on  
..... branches.

**P. T. O.**

- (ii) Cardamom should be harvested when the seeds inside the capsule turn ..... in colour.
  - (iii) The TF : TR ratio in tea liquor should be .....
  - (iv) ..... is the most popular preservative of latex in rubber.
  - (v) ..... is called as the 'king of vegetable oil'.
- (b) Expand the following abbreviations :

5×1=5

- (i) CTC
- (ii) PFA
- (iii) RSS
- (iv) ASTA
- (v) CDB

2. Define the following (any *five*) : 5×2=10

- (a) Apomixis
- (b) Good Agricultural Practices
- (c) Controlled Upward Tapping
- (d) Aspiration in Coffee

- (e) Mycotoxins
- (f) Case hardening

3. Write the following : 5×2=10

- (a) *Two* artificial methods of drying of cardamom
- (b) *Two* microbial contaminants of spices
- (c) *Two* uses of cloves
- (d) *Two* grades of CTC tea
- (e) *Two* marketable forms of natural rubber

4. Write short notes on the following (any *four*) :

4×2  $\frac{1}{2}$  =10

- (a) HACCP
- (b) Blanching of black pepper
- (c) Tea tasting
- (d) Synthetic rubber
- (e) Ball copra

5. (a) What are the different steps involved in cinnamon harvesting ? 5

- (b) What are the aspects to be considered during primary processing of spices to ensure quality ? 5
6. (a) Discuss about different methods of black pepper drying. 5
- (b) Distinguish between Cryogrinding and Freeze drying. 5
7. (a) Why is rolling done in CTC tea processing ? 5
- (b) Give the flow chart of biochemical changes during fermentation of CTC tea. 5
8. Describe the manufacturing process of green tea in Japanese style. 10
9. Write about the care to be taken in post-harvest handling and processing of cardamom. 10
10. (a) What is de-mucilization in processing of coffee ? Mention different methods of de-mucilization. 5
- (b) What care should be taken during transport and storage of coffee ? 5

11. (a) What are the main tools used for tapping of rubber trees ? 5
- (b) Mention the factors influencing tapping efficiency and latex production in rubber. 5
12. Which are the *four* grades of Malabar Monsooned Coffee ? Mention the essential prerequisites of production of speciality coffee. 4+6
13. (a) List any *five* value added products prepared from matured coconut. 5
- (b) How is raw cashewnut judged for its quality suitable for processing ? 5