00698

MAM-003

POST GRADUATE DIPLOMA IN PLANTATION MANAGEMENT (PGDPM)

Term-End Examination

June, 2012

MAM-003 : POST HARVEST MANAGEMENT AND VALUE ADDITION

| Time : 3 hours | Maximum | Marks | : 10 | 0 |
|----------------|---------|-------|------|---|
| | | | | |

Note : Attempt any ten questions. All carry equal marks.

| 1. | (a) | Expand the following abbreviations :5x(i)CUT(ii)MRL(iii)VCO(iv)HACCP | 1=5 | | |
|----|-----|--|-----|--|--|
| | | (v) RSS | | | |
| | (b) | Explain the uses of nutmeg. | 5 | | |
| 2. | (a) | How is large cardamom processed ? | 5 | | |
| | (b) | Explain GAP and GMP for parchment coffee | 5 | | |
| 3. | (a) | What is the purpose of roll breaking in tea manufacture ? | 5 | | |
| | (b) | List out the steps in Chinese style of green tea manufacture | 5 | | |
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| 4. | Wri | te short notes on <i>any two</i> 2 | x5=10 |
|-----|------|---|-------|
| | (a) | Single origin coffee | |
| | (b) | Desiccated coconut | |
| | (c) | Preservatives of field latex | |
| 5. | Brie | fly explain methods of copra processing | 10 |
| 6. | (a) | How is demucilaging done for preparing parchment coffee ? | g 5 |
| | (b) | What do you mean by theaflavin and thearubigin ? | d 5 |
| 7. | (a) | How are whole cloves graded ? | 5 |
| | (b) | What are the uses of pepper oleoresin ? | 5 |
| | | | |
| 8. | (a) | Describe notations for tapping method | 5 |
| | (b) | How is cashewnut useful in human diet ? | 95 |
| 9. | (a) | Describe harvesting technique of black pepper | k 5 |
| | (b) | List out value added products of mace | 5 |
| 10. | (a) | What are the factors infliuencing drying process in tea manufacture ? | g 5 |
| | (b) | What are Indian Estate Branded coffees ? | 5 |
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- **11.** Differentiate between :
 - (a) Pepper oil and pepper oleoresin
 - (b) Instant tea and flavoured tea
 - (c) W 210 and W 400
 - (d) BO 1 and BO 2
- 12. (a) How is reclaimed rubber manufactured
 - (b) Fill in the blanks.
 - (i) _____ is a mechanical device developed by the Kerala Agricultural University for dehusking of coconut.
 - (ii) Speciality tea prepared from fresh buds dried under sunlight is known as _____
 - (iii) The condition where in fruit development takes place without pollination is called _____
 - (iv) The approximate number of cardamom capsules/kg is _____
 - (v) Latex vessels are oriented at an angle of _____ to ____ °
- 13. (a) List out the methods of concentration of 5 latex
 - (b) What are the steps involved in processing 5 of raw cashewnut ?

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P.T.O.

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- 14. (a) What is cori geo-textiles ? What is it used 5 for ?
 - (b) What are the objectives of withering tea? 5

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