

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

**Term-End Examination**

**June, 2013**

**00371**

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

*Time : 3 hours*

*Maximum Marks : 100*

*Note : Answer any ten questions, all carry equal marks.*

1. (a) Define the following : 1.25x4=5
- (i) Geitonogamy in black pepper
  - (ii) Monoecious condition in coconut
  - (iii) Tapping notations for rubber
  - (iv) Monsooned Malabar Coffee
- (b) Distinguish between : 1.25x4=5
- (i) Khoker cloves and Headless cloves
  - (ii) Crepe rubbers and Reclaimed rubber
  - (iii) Parchment coffee and Cherry coffee
  - (iv) White fibre and Brown fibre of coconut
2. (a) State **True (T)** or **False (F)** : 1x4=4
- (i) Quality of tea mainly depends upon the standard of the green leaf.

- (ii) Wet method of coffee processing is mostly used for Robusta coffee.
  - (iii) Yield stimulation can be employed on all rubber trees irrespective of yield potential or seasons.
  - (iv) CTC method is more popular and efficient than the orthodox method for tea manufacture.
- (b) State briefly what is meant by : **1½x4=6**
- (i) AGMARK (Agri-Marketing)
  - (ii) Fortified Teas
  - (iii) Tapping Panel Dryness (TPD)
  - (iv) Organic Coffee
3. Comment critically on the following : **2x5=10**
- (a) 'Tea as a beverage is good for health', how ?
  - (b) Nutraceutical properties of black pepper
  - (c) Intensive tapping in rubber
  - (d) Speciality coffees
  - (e) Coir geo-textiles
4. Write briefly on **any four** : **2½x4=10**
- (a) Minimum quality standards for tea.
  - (b) Factors influencing tapping efficiency in rubber
  - (c) Alleppey Green Cardamom Bold (AGB)
  - (d) Cherry coffee dry husk utilization
  - (e) Infrastructure for cashew processing

5. Explain briefly the procedure for commercial production of the following : 2½x4=10
- (a) Cardamom powder
  - (b) Air dried rubber sheet
  - (c) Flavoured coffees
  - (d) Coconut milk/cream
6. (a) Discuss briefly the importance of quality for coffee in International market. 3
- (b) Explain the steps taken for production and processing of coffee at Estate level. 7
7. Describe the procedure for processing rubber latex in to RSS (Ribbed Smoked Sheets) and state the machinery required for the purpose. 10
8. (a) Describe the harvesting techniques/ procedure of black pepper and cardamom. 6
- (b) State how is freshly harvested cardamom capsules handled before curing. 4
9. (a) Enlist value added products of Tea and State the factors to be considered on value addition. 5
- (b) What are the natural products from tea ? Mention briefly production and uses of Tea Extract. 5

10. (a) Define tapping of rubber tree. Write briefly about latex and latex flow and explain the factors influencing tapping efficiency and latex production. 7
- (b) List out tapping tools and utensils used in rubber plantations. 3
11. (a) What are the traditional coconut products ? Explain the method of making ball copra. 5
- (b) Briefly discuss the characteristic features and uses of coconut oil as a food product and industrial oil. 5
12. State the importance of primary processing in spices. Explain briefly various important aspects of Good Manufacturing Practices (GMP) required to be observed in the primary processing of spices. 10
13. Write short notes on **any two** : 5x2=10
- (a) 'Silver Tips Tea'
- (b) Spices as Nutraceuticals
- (c) Physical properties (Grades) of cashew nut

14. (a) Mention the steps involved in processing of raw cashew nuts in factory and state how raw nuts are handled at processing sites. 5
- (b) What is CNSL ? How is this liquid extracted ? State the different uses of CNSL. 5
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