

POST GRADUATE DIPLOMA IN PLANTATION
MANAGEMENT (PGDPM)

Term-End Examination

June, 2016

MAM-003 : POST HARVEST MANAGEMENT AND
VALUE ADDITION

Time : 3 hours

Maximum Marks : 100

- Note : (i) Question number 1 and 2 are compulsory.
(ii) Attempt **any eight** questions from question number 3 to 13.
(iii) All questions carry equal marks.

1. (a) Fill in the blanks (any five) : 5x1=5
- (i) _____ is called as the 'king of vegetable oils'.
 - (ii) Recovery of cardamom is _____% when capsules are physiologically mature.
 - (iii) The largest producer and exporter of green tea is _____.
 - (iv) Harvesting of latex in rubber is called _____.
 - (v) 'Kona' is a trade name of _____.
 - (vi) Cloves which undergo fermentation due to improper drying are called _____.

(b) Expand the following abbreviations
(any five) : 5x1=5

- (i) GMP
- (ii) PFA
- (iii) APCC
- (iv) CUT
- (v) BPS
- (vi) TSR

2. Name the following (any five) : 5x2=10

- (a) Two artificial methods of drying commonly adopted in pepper.
- (b) Two grades of orthodox tea.
- (c) Two tools used for tapping of rubber trees.
- (d) Two products made from coconut water.
- (e) Two by-products of cashew.
- (f) Two Indian specialty coffee.

3. Write short notes (any two) : 2x5=10

- (a) Instant tea
- (b) Rubber honey
- (c) Decaffeinated coffee

4. Write the harvesting techniques of the following crops (any two) : 2x5=10

- (a) Cinnamon
- (b) Clove
- (c) Nutmeg

5. (a) Mention the important points to be considered in post-harvest handling and processing of cardamom. 5
- (b) Explain the important grades of cardamom. 5
6. (a) Discuss the medicinal value of black pepper. 5
- (b) What are the pharmaceutical uses of tree spices ? 5
7. (a) Give the flow chart of bio-chemical changes taking place during fermentation of CTC tea. 5
- (b) What are the factors affecting keeping quality of tea ? 5
8. (a) Mention the standards of tapability of budded and seedling rubber trees. 5
- (b) Which are the marketable forms of natural rubber ? 5
9. (a) Name one variety for each of the following crops : 5
- (i) Cardamom
- (ii) Pepper
- (iii) Cinnamon
- (iv) Nutmeg
- (v) Rubber
- (b) What are the general quality attributes of spices ? 5

10. (a) List out the steps involved in preparation of cherry coffee at estate level. 5
- (b) Mention five GAP and GMP for parchment coffee. 5
11. (a) What is nato-de-coco ? How is it used ? 5
- (b) Write five health benefits of tender coconut water. 5
12. (a) What are the different methods of roasting in cashew processing ? Discuss the latest widely applied technology. 5
- (b) Mention the physical properties of cashew kernels which are considered for grading. Name five grades of cashew kernels. 5
13. Describe the Japanese style of green tea manufacture. 10
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