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

**Term-End Examination**

**June, 2018**

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

*Time : 3 hours*

*Maximum Marks : 100*

- Note :** (i) *All questions carry equal marks.*  
(ii) *Answer 10 Questions.*  
(iii) *Question No. 1 (one) is compulsory.*

1. (a) Define the following : 1x5=5
- (i) Geitonogamy in Black Pepper,
  - (ii) Crepe Rubber,
  - (iii) Speciality coffee according to Indian Coffee Board,
  - (iv) Maximum Residual Limit (MRL),
  - (v) Pleoanthy in coconut.
- (b) Fill in the blanks with appropriate words : 1x5=5
- (i) Scientific name of Large cardamom is \_\_\_\_\_.
  - (ii) Green teas are broadly classified as \_\_\_\_\_ and \_\_\_\_\_.
  - (iii) Latex Vessels in rubber bark run in \_\_\_\_\_ wise direction.
  - (iv) Milling capacity of a coffee works generally ranges from \_\_\_\_\_ tonnes per hour.

2. Substantiate the following statements (**Any four**). 10
- (a) "Clean spices are preferred to cleaned spices" in the present global markets.
  - (b) 'Tea is more a health drink than a beverage'.
  - (c) 'Monsooned Malabar Coffees are protected under geographical Indications'.
  - (d) Application of yield stimulants is essential in Rubber estates.
  - (e) Preventing fungal growth on raw coconut is important.
3. (a) Give **one** word answer to the following : 5x1=5
- (i) Cured cardamom yield from one healthy plant per year.
  - (ii) World's biggest buyer of green tea.
  - (iii) Tapping knife for CUT in Rubber.
  - (iv) Coffee processed by Dry method.
  - (v) Cashew inflorescence on which flowers are borne.
- (b) List out four value added products 4+1 of coconut. What do you understand by Neera ?
4. Give two examples each for the following : 2x5=10
- (a) CTC tea Driers
  - (b) Sorting machines for dried coffee
  - (c) Quality Management systems for spices at National Level.
  - (d) Concentration of field latex.
  - (e) Methods of raw cashew roasting.

5. Write briefly what do you know about the following : 2½x4=10
- (a) Stage of harvest and type of processed pepper.
  - (b) Withering of tea leaves for black tea,
  - (c) Rubberised bitumen,
  - (d) Flavoured coffees.
6. (a) Mention the reason why Robusta coffee berries are processed by Dry method. Suggest an easy method to sort out undesirable berries before processing. 4
- (b) State the medicinal uses of : 2x3=6
- (i) Pepper
  - (ii) Nutmeg
  - (iii) Clove
7. (a) Explain briefly Grading of spices, Indian Spices Logo and Spice House Certificate. 5
- (b) Mention three value added pepper products. Explain production of one item. 5
8. (a) State what is rolling in CTC tea manufacture and explain briefly mechanism of rolling and the importance of temperature control during rolling. 6
- (b) Mention two natural products from tea and give details of one such product. 4
9. Write short notes on any two : 5+5
- (a) Rubber marketing by small holders.
  - (b) GAP guidelines (Good Agri Practices) for spices.
  - (c) Packaging and Quality Maintenance of Cashew Kernels.

10. State what are speciality teas ? Explain the steps involved in speciality (Silver tips teas) manufacture, drying and packing. 10
11. List out the requirements for an ideal coffee mill and indicate what additional requirements a coffee mill should possess as per Coffee Act 1947 ? State the importance of Aspirators in coffee mill. 10
12. (a) Discuss fruit development in coconut and mention the structure of a fruit with a diagram. 5
- (b) Enlist the quality improvement programmes followed by the Indian cashew industry. How is adulteration in processed Kernels checked ? 5
13. Define ideal tapping in Rubber. State the standards for tappability and discuss the factors influencing tapping and latex production. 10
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