

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

Term-End Examination

June, 2019

00755

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

Time : 3 hours

Maximum Marks : 100

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- Note :** 1. Attempt any **ten** questions.
2. Question no. 1 is **compulsory**.
3. All questions carry equal marks.
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1. (a) Fill in the blanks : 5×1=5
- (i) Flowering in black pepper normally starts in _____ months.
 - (ii) Cardamom panicles emerge from the _____ of the clump.
 - (iii) A tapping rest is given to rubber trees for about _____ weeks under South Indian conditions.
 - (iv) Robusta coffee berries are ready for harvest between _____ months under Indian conditions.
 - (v) In cashew _____ days are required from flowering to harvest.
- (b) Write the full form of the following : 5×1=5
- (i) TGEB
 - (ii) MRL
 - (iii) CTC
 - (iv) CUT
 - (v) CNSL

2. Name any *two* byproducts of the following : $2 \times 5 = 10$
- (a) Tea
 - (b) Rubber
 - (c) Green pepper
 - (d) Coconut tree
 - (e) Cashew
3. Give any *two* names of the following : $2 \times 5 = 10$
- (a) Two International Standards bodies
 - (b) Value added products from Nutmeg
 - (c) Commercial grades of Indian Speciality Coffees
 - (d) Quantity parameters of Black Tea (CTC)
 - (e) Marketing forms of Natural Rubber
4. Answer briefly, what you understand by the following : $4 \times 2 \frac{1}{2} = 10$
- (a) Indian Spices Logo and Spice House Certificates.
 - (b) PFA Act, 1954 – Minimum quality standards for tea.
 - (c) Export and Import of Natural Rubber.
 - (d) Cutting test of raw cashew nut.
5. (a) Distinguish between (any *two*) : $2 \times 2 \frac{1}{2} = 5$
- (i) Parchment coffee and Cherry coffee
 - (ii) Pale latex crepe and Estate brown crepe
 - (iii) Milling copra and Ball copra

(b) State briefly, the reason/purpose of the following operations in plantations : $5 \times 1 = 5$

- (i) Harvesting of clove buds at the correct time and stage.
- (ii) Preventing mechanical damage to the freshly harvested tea leaves.
- (iii) Mixing/adding a short-term preservative to fresh rubber latex.
- (iv) Providing silos/waste chambers outside coffee mills.
- (v) Harvested coconuts are subjected to seasoning.

6. (a) Describe briefly with flow chart/sketch (any *two*) : $2 \times 3 = 6$

- (i) Marketing of processed rubber by estates.
- (ii) Stages in *cherry* coffee processing.
- (iii) Features of a raw cashew nut in cross-section.

(b) Explain briefly different factors influencing quality of spices and spice products. $1 \times 4 = 4$

7. (a) Mention value added products from tea and indicate the prospects of tea seed oil. $3 + 2 = 5$

(b) List out different byproducts from coconut. Elaborate any one of the byproducts manufactured and its uses. $2 + 3 = 5$

8. (a) Describe the impact of long period storage on processed rubber. State how concentrated rubber latex is despatched. 5
- (b) Define Good Agricultural Practices (GAP) and state briefly GAP guidelines for spices. 5
9. Write short notes on any *two* of the following : $2 \times 5 = 10$
- (a) Curing of Small Cardamom
- (b) Requirements for an Ideal Coffee Mill
- (c) Physical Properties (Grades) of Cashew Kernels
10. Discuss the need and mechanisms of rolling in CTC tea manufacturing. State the importance of temperature control during rolling. 10
11. Discuss the importance of yield stimulants in rubber. Write their concentrations and method of applications. 10
12. State how cinnamon quills are processed and stored. Mention the four ISO, ISI accepted grades. 10
13. Explain the scope, need and importance of technology development for product diversification and value addition in coconut and cashew. 10
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