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MAM-003

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

Term-End Examination

June, 2023

**MAM-003 : POSTHARVEST MANAGEMENT AND
VALUE ADDITION**

Time : 3 Hours

Maximum Marks : 100

Note : (i) Answer any **ten** questions.

(ii) All questions carry equal marks.

1. (a) Fill in the blanks with appropriate words :

5×1=5

- (i) Flowering in pepper starts in the month of _____.
- (ii) Cinnamon is harvested _____ year after planting.
- (iii) Macha is a class of _____ green tea.
- (iv) For preparation of cherry coffee, fruits should be harvested when _____ % of the fruits are ripen.

P. T. O.

- (v) Maximum output of copra is obtained from fully matured _____ months old nuts.
- (b) Expand the following abbreviations : $5 \times 1 = 5$
- (i) CPCRI
 - (ii) HACCP
 - (iii) USFDA
 - (iv) CAC
 - (v) TSR
2. Define the following (any *five*) : $5 \times 2 = 10$
- (i) Perennial crop
 - (ii) Geo-textile
 - (iii) Protogyny
 - (iv) Espresso coffee
 - (v) Fermentation in tea
 - (vi) Seasoning of coconut
3. Write the following : $5 \times 2 = 10$
- (i) Yield potential of two tree spices.
 - (ii) *Two* objectives of rolling tea for processing black tea
 - (iii) *Two* main tools used for tapping rubber trees.

- (iv) *Two* benefits of drinking tender coconut water
- (v) *Two* world's best known speciality coffee.

4. Write short notes on the following (any *four*) :

$$4 \times 2\frac{1}{2} = 10$$

- (i) Bleached cardamom
 - (ii) Rainguarding in rubber
 - (iii) Cherry coffee
 - (iv) Activated carbon
 - (v) Adulteration in cashew
5. (a) Mention the GAP guideline for spices. 5
- (b) Write about harvesting techniques of black pepper and cinnamon. 5
6. Discuss about the factors influencing quality of spices. 10
7. (a) What are the factors influencing fermentation of black tea ? 5
- (b) Write about the working principle of ECP driver used in tea processing. 5
8. Discuss green tea manufacturing in Chinese style. 10
9. Discuss about dry method of processing coffee.

10

10. (a) Write briefly about requirements for storing of clean coffee. 5
- (b) What are 'Decafs' ? Write about standard methods for decaffeination of coffee. 5
11. (a) Write about slope, direction of cut and depth of tapping of rubber tree. 5
- (b) What is the impact of storing natural rubber in adverse conditions on its properties ? 5
12. (a) What is copra ? How is milling of copra done ? 5
- (b) Write briefly about coconut shell charcoal and *Nata-de-coco*. 5
13. Explain different methods of roasting in cashew processing. 10