

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

Term-End Examination

December, 2013

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

Time : 3 hours

Maximum Marks : 100

Note : *Attempt any ten questions. All questions carry equal marks.*

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1. (a) Expand the following abbreviations : 5x1=5
 - (i) CFTRI
 - (ii) VCO
 - (iii) RSS
 - (iv) TPD
 - (v) GAP
 - (b) What are the uses of Pale Latex Crepe (PLC) ? 5

 2. (a) What is the frequency of harvesting of mature coconut ? 5
 - (b) What is Keramithra ? 5

 3. (a) How is maturity of cashew apple judged ? 5
 - (b) List out Cashew kernel grades. 5

 4. (a) Why is cherry coffee associated with family flavour ? 5
 - (b) What is Kopi Luwak ? 5

5. (a) How is withering percent calculated in tea ? 5
 (b) What is the ideal ratio between TF : TR in good tea liquor ? 5
6. (a) What are Khoker Cloves ? 5
 (b) List out Ideal requirements for coffee curing works. 5
7. (a) What are the parameters required to be satisfied for quality maintenance of raw cashewnut ? 4
 (b) What is Parchment Coffee ? 6
8. Write short notes on **any two** : 2x5=10
 (a) Coconut jaggery
 (b) Nutrition value of cashew kernels
 (c) Rubber wood processing
9. (a) What are the merits of low frequency tapping in rubber ? 5
 (b) What does S/2 d₃ 6d/7 indicate ? 5
10. Write an account on value added products of black pepper. 10
11. (a) Which is the most commonly employed method of encapsulation ? 5
 (b) How are whole cloves graded ? 5
12. Write briefly on diversification and value addition in coconut food processing sector. 10
13. (a) What is flavoured coffee ? 5
 (b) How is instant tea manufactured ? 5
14. (a) What are the uses of coir pith ? 5
 (b) How is clarified cahsew apple juice prepared ? 5
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