

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

Term-End Examination

00621 December, 2014

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) Expand the following abbreviations : $5 \times 1 = 5$
- (i) CDB
 - (ii) PLC
 - (iii) CUT
 - (iv) FFA
 - (v) CTC
- (b) Name the following : $5 \times 1 = 5$
- (i) Two value added products from coconut shell
 - (ii) A mycotoxin strain that acts as nephrotoxic in coffee
 - (iii) The best grade of cashew
 - (iv) A rainguard
 - (v) Two grades of green tea

2. Define the following : 5×2=10
- (a) Washed coffee
 - (b) Withering
 - (c) Tapping
 - (d) Speciality coffee
 - (e) Khoker cloves
3. Write short notes on the following : $4 \times 2 \frac{1}{2} = 10$
- (a) Storage of coconut
 - (b) Tea seed oil
 - (c) Cinnamon quill
 - (d) Latex preservatives
4. (a) Describe the panel method of yield stimulant application in rubber. 3
- (b) How is green tea different from black tea ? 3
- (c) How is white pepper prepared ? 4
5. (a) What are the geographical factors influencing flowering of cardamom ? 5
- (b) Describe the standard methods of decaffeination in coffee. 5
6. (a) How is monsooned coffee prepared ? 5
- (b) What are the post harvest operations in spices for which Good Manufacturing Practices are to be followed ? 5

7. (a) Write briefly on harvesting and processing of clove. 5
 (b) What are spice extractives? 5
8. (a) Discuss the method and advantage of pipe curing of cardamom. 5
 (b) How is grading done in coffee? 5
9. (a) What is the difference between milling copra and ball copra? 5
 (b) What is CNSL? Discuss its uses. 5
10. (a) Discuss briefly the different methods of roasting in cashew processing. 5
 (b) Write briefly on Technically Specified Rubber. 5
11. (a) How does orthodox rolling differ from CTC rolling in tea? 5
 (b) Describe the methods of removing mucilage from pulped parchment coffee. 5
12. (a) Write briefly on tapping methods of rubber. 5
 (b) What are the factors affecting the keeping quality of tea? 5
13. Discuss the scope of product diversification and value addition in coconut. Describe the methods of making any two coconut products. 10
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