

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

Term-End Examination

December, 2016

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

Time : 3 hours

Maximum Marks : 100

Note : (i) Answer any ten questions.

(ii) All questions carry equal marks.

1. (a) Define the following : 1x5=5
- (i) Self Pollination in Pepper.
 - (ii) Speciality Coffee as per Coffee Board.
 - (iii) Crepe Rubber.
 - (iv) Maximum Residue Limit.
 - (v) Pleonanthy in coconut.
- (b) Fill in the blanks : 1x5=5
- (i) In pepper inflorescences are borne on the lateral _____ branches.
 - (ii) The best period for rubber tapping in India is _____ months.
 - (iii) Scientific name of large cardamom is _____.
 - (iv) _____ are mainly responsible for black pigments in processed tea.
 - (v) Generally Arabica coffee is processed by the _____ method.

2. (a) State True (T) or False (F) : 1x5=5
- (i) Cardamom flowers are self pollinated.
 - (ii) Botanically coffee berry is a drupe.
 - (iii) Standards and age for rubber tapping are same in budded and seedling rubber.
 - (iv) In cashew the swollen cashew apple is not the real fruit.
 - (v) In coconut male and female flowers are seen in separate inflorescences.
- (b) What do the following mean ? 1x5=5
- (i) Tellichery Bold Pepper.
 - (ii) Cinnamon quills.
 - (iii) Silver skin in coffee.
 - (iv) Made Tea.
 - (v) W 320 grade cashew nut.
3. (a) Distinguish between : 2½x2=5
- (i) CTC Tea and Orthodox Tea.
 - (ii) Plantation Coffee and Cherry Coffee.
- (b) Justify the following statements. 2½x2=5
- (i) Drying of cardamom under direct sun is not desirable.
 - (ii) More than a beverage, tea is a health drink.
4. Give brief notes on : 2x5=10
- (a) Flowering and fruit set in cardamom.
 - (b) Steps involved in cinnamon harvesting.
 - (c) Medicinal properties of nutmeg.
 - (d) Decaffeinated coffee.
 - (e) Ball copra.

5. Explain briefly on : **2½x4=10**
(a) Primary processing of Black Pepper.
(b) Latex vessels in Rubber and latex flow.
(c) Floating test in cashew nuts processing.
(d) Virgin coconut oil.
6. Give brief notes : **5x2=10**
(a) Indian spices logo and spice house certificate.
(b) Dry method of coffee berry processing.
7. Briefly state : **2½x4=10**
(a) Specifications of Indian Cardamom.
(b) 'Silver tips' Tea.
(c) Economic life of Rubber trees.
(d) Organic coffee.
8. Mention any four value added products and their important uses : **5x2=10**
(a) Tea.
(b) Coconut.
9. Write short notes on any two : **5x2=10**
(a) Spices as Nutraceuticals.
(b) Marketable forms of Natural Rubber.
(c) Quality parameters of Black tea.
10. Discuss the principles of scientific storage of spices. State the problems in storage and their remedial measures. **10**
11. Explain factors influencing tapping frequency and latex production in Rubber. Mention about different types of tapping systems. **10**

12. Discuss the scope of value addition in cashew nut. Explain their by-products and utilization. 10
 13. Briefly explain GAP and GMP for quality coffee at estate level. Outline the practices under GAP and GMP for parchment coffee. 10
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