

00885
POST GRADUATE DIPLOMA IN PLANTATION
MANAGEMENT (PGDPM)

Term-End Examination

December, 2018

MAM-003 : POST HARVEST MANAGEMENT AND
VALUE ADDITION

Time : 3 hours

Maximum Marks : 100

-
- Note : (i) All questions carry equal marks.
(ii) Answer any 10 Questions.
(iii) Question No. 1 (one) is compulsory.
-

1. (a) Define the following : 1x5=5
- (i) Geitonogamy in Black Pepper.
 - (ii) Rubber latex.
 - (iii) Specialty Coffee (according to Coffee Board of India).
 - (iv) Degree of withering in Tea manufacture.
 - (v) Pleonanthy in coconut.
- (b) Name in one word, product/chemical involved in the following : 1x5=5
- (i) A common adulterants in Cardamom.
 - (ii) World's largest producer and consumer of black tea.
 - (iii) Crinkly lace type rubber produced from latex and field coagulum.
 - (iv) Drier used for curing parchment coffee.

- (v) A toxic product from fungus *Aspergillus Sp.* connected with coconut industry etc.
2. Comment Briefly on the following : 2x5=10
- (a) Carbon dioxide (CO₂) as a pesticide.
 - (b) An ideal tapping system in Rubber
 - (c) Silver tip Tea.
 - (d) Decaffeinated Coffees.
 - (e) 'Neera' (Sweet toddy)
3. What purpose/function do the following serve ?
Answer in 2 - 3 sentences. 2x5=10
- (a) Blanching of fresh black pepper berries.
 - (b) Keeping honey bee colonies in cardamom plantations.
 - (c) Application of stimulant in rubber before tapping.
 - (d) Aspiration systems in coffee factories.
 - (e) Seasoning of harvested coconuts.
4. (a) Distinguish between (**any two**) : 2¹/₂x2=5
- (i) Khoker cloves and headless cloves,
 - (ii) Parchment coffee and cherry coffee,
 - (iii) 'Pan tea' Vs 'Sancha' tea.
- (b) What do you know about the following :
(**any two**) 2¹/₂x2=5
- (i) Made tea,
 - (ii) Cinnamon quills,
 - (iii) Cashew feni,
5. Mention **two** important uses of : 2x5=10
- (a) Clove oil
 - (b) Tea extract
 - (c) Rubber seed
 - (d) Nutmeg
 - (e) Coconut shell

6. Write briefly (3-4 sentences) on **any four** : $2\frac{1}{2} \times 4 = 10$
- (a) HACCP standards relevant to spices
 - (b) Organic tea
 - (c) Monsooned Malabar coffee.
 - (d) Synthetic Rubber.
 - (e) Coir Geotextiles.
7. Briefly discuss processing/production (**any two**) of the following. $5+5=10$
- (a) Curing of cardamom capsules.
 - (b) Ground Pepper.
 - (c) Virgin coconut oil.
8. (a) What are the tests to verify the quality of cashew nuts, done in the processing factories ? **5**
- (b) What is garbling (sorting) of cured coffee beans ? Enlist the methods and briefly explain a common method that promotes manpower utilization. **5**
9. Write short note on (**any two**) of the following : $5+5$
- (a) Spices as nutraceuticals.
 - (b) Rain guarding in Rubber estates.
 - (c) Specially Tea manufacture.
10. (a) Discuss the requirements for an ideal Coffee Mill (curing works). **5**
- (b) Write briefly storage practices for raw coffee and clean coffee. **5**

11. Discuss the present status of product diversification of spices in India. State the need for value addition for high quality end products for world market. 5+5=10

 12. What do you mean by tapping in rubber ? 10
Explain the different systems of tapping.

 13. Discuss the CTC tea manufacturing practices ? 10
-