

POST GRADUATE DIPLOMA IN PLANTATION
MANAGEMENT

Term-End Examination
June, 2014

MAM - 003 : POST HARVEST MANAGEMENT &
VALUE ADDED

Time : 3 hours

Maximum Marks : 100

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

1. (a) Expand the following abbreviations: 5x1 = 5
- i. MRL ii. CTC
- iii. BOP iv. TSR
- v. CNSL
- (b) What is the objective of withering in tea ? 5
2. Write short notes on any two: 2x5 = 10
- i Nata-de-coco
- ii Green tea
- iii Cherry coffee

3. a. Explain panel method of yield stimulant application in rubber. 5
- b. What do you know about yield stimulation in rubber ? 5
4. (a) Fill in the blanks 5
- (i) The optimum bale size for storage of RSS and TS Rare ____ kg and ____ kg respectively.
- (ii) Two common rain guards used in rubber are _____ and _____
- (iii) The largest group of polyphenolic compounds present in young tea leaves is _____
- (iv) List out the major steps in wet processing of coffee. 5
5. (a) Explain briefly the method of harvest of nutmeg and clove. 5
- (b) Which are the major contaminants in processed spices ? 5

6. (a) List out five medicinal uses of black pepper. 5
- (b) Write a brief account on curing of small cardamom. 5
7. (a) How are broken cashew kernels used in food industry ? 5
- (b) Name the mechanical device for dehusking of coconut ? 5
8. (a) Why are anticoagulants added to latex ? 5
- (b) What are 'decafs' ? 5
9. Enumerate green pepper based products. 10
10. (a) How is cardamom oil obtained ? 5
- (b) How is white pepper prepared ? 5
11. Briefly describe the steps involved in processing of raw cashewnuts. 10

12. (a) What is intensive Tapping ? **5**
- (b) What is controlled upward Tapping (CUT)? **5**
13. (a) What is the average yield of black pepper cardamom, clove, nutmeg and cinnamon in India ? **5**
- (b) How will you judge the stage of harvest of black pepper and cinnamon ? **5**
14. (a) How milling is done in parchment coffee ? **5**
- (b) What is 'mother clove' ? **5**

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