

00761

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

Term-End Examination

June, 2015

**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 : **5x1=5**
- (i) DRC
 - (ii) TSR
 - (iii) MRL
 - (iv) ASTA
 - (v) CTC
- (b) Give the following : **5x1=5**
- (i) Average yield of cardamom in India
 - (ii) Two medicinal uses of black pepper
 - (iii) An anticoagulant of latex
 - (iv) Fat content of cashew kernels
 - (v) Average number of bunches produced by a coconut palm/year.
2. Define the following terms : **5x2=10**
- (a) Organic tea
 - (b) Skim latex
 - (c) Quillings
 - (d) CNSL
 - (e) HACCP

3. Write short notes on : 5x2=10
- (a) Hazards in coconut food industry
 - (b) Cherry coffee
 - (c) Green tea
 - (d) Concentrated Latex
 - (e) Quality maintenance in cashew processing
4. Answer briefly on the following : 4x2.5=10
- (a) Virgin coconut oil
 - (b) Value added tea products
 - (c) Speciality coffee
 - (d) Value added products of cashew
5. (a) What is Nata-de-coco ? How is it prepared ? 2x5=10
- (b) What are the marketable forms of Natural Rubber ?
6. Discuss value addition of black pepper. 10
7. (a) What is TPD ? How can you reduce its occurrence ? 2x5=10
- (b) What is 'encapsulated spice' ?
8. (a) How is ball copra prepared ? 2x5=10
- (b) Explain briefly the method of cardamom curing.
9. Describe in detail on orthodox tea processing. 10
10. How is white pepper manufactured ? 10

11. (a) Explain briefly the method of coffee grading.
(b) Write briefly on roasting methods of cashew kernels. **2x5=10**
12. Give an account on Pale Latex Crepe (PLC) with **10** method of processing and uses.
13. Discuss briefly uses of value added products of : **5x2=10**
- (a) Black pepper
 - (b) Cardamom
 - (c) Cinnamon
 - (d) Nutmeg
 - (e) Clove
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