

00159

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

Term-End Examination

June, 2011

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

Time : 3 hours

Maximum Marks : 100

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

1. (a) Define the following terms : 5x1=5
- (i) Carminatives
 - (ii) GMP
 - (iii) Mayonnaise
 - (iv) Fumigation
 - (v) Gamma Radiation
- (b) Define HACCP standards and what are two integral components of HACCP stands in quality management ? 1+4=5
2. (a) Explain the harvesting techniques of tree spices. 5
- (b) Enlist the packaging of primary processed spices and explain any of the two. 1+2+2=5

3. Write short notes on *any two* : 2x5=10
- (a) Kona coffee
 - (b) Mocha coffee
 - (c) Monsooned Malabar coffee
4. (a) What are factors affecting the keeping quality of tea ? 5
- (b) What are the main problems in storage of spices and briefly summarise their remedial measures. 5
5. (a) Enlist the factors to be considered on value addition in green tea. 1
- (b) Explain tea seed oil and tea extract. 4
- (c) Enlist the value added tea products and explain any of the two. 5
6. (a) Define tapping. What are the tools used for tapping of rubber trees ? 1+4=5
- (b) How tapping of rubber trees are guarded during rainy season ? 5
7. (a) How latex from rubber tree is collected ?
State the preservation of field latex. 3+3=6
- (b) Which are the marketable forms of natural rubber ? 3
- (c) Why are anticoagulants added to latex ? 1

8. Describe briefly the various stages in production of smoked sheet rubber. 10
9. (a) State the various channels prevailing in the marketing of natural rubber. 6
(b) How is concentrated latex dispatched ? 4
10. (a) Describe different grades in orthodox tea. 5
(b) What is green tea ? 2
(c) Which are the types of Japanese green tea ? 3
11. (a) List three ideal location requirements for a coffee curing work. 2
(b) What are the waste products in the Coffee Mill ? How are they used ? 4
(c) What are the temperature and RH ranges required for storing raw coffee ? 2
(d) What are the norms for grading coffee beans ? 2
12. (a) What is the recommended composition of freshly plucked green leaf tea in South India ? 2
(b) What is withering ? 3
(c) What do you know about fermentation of tea ? And enlist the method of fermentation. 4
(d) How is specialty coffee defined according to coffee Board of India. 1

13. (a) Fill in the blanks :
- (i) Defective drying of copra leads to production of _____ , _____ and _____ . 3
 - (ii) Grading and garbling of Indian coffee is based on the _____ of the beans and _____ . 2
- (b) What are the uses of clove oil ? 5
14. (a) How copra is dried ? 5
- (b) List out four value added products prepared from matured coconut meat and explain any of the two. 1+2+2=5
15. (a) How is cashew apple jam prepared ? 5
- (b) What are the value added products of cashewnut ? 5
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