

ಅಂತಿಮ ಪರೀಕ್ಷೆ Final Examination QP set code- A



ತೋ.ವಿ.ವಿ.ಬಾ.

N	A	M	E	O	F	T	H	E	S	T	U	D	E	N	T
U	H	S	2	2	U	G									

College code

0

Time: 10:30 -11:00 (30 mins.)

Total Marks: 20

Part - A Question paper (2 pages)

PHT-301(2+1).

- ✓ Write the Correct Part-A Question paper Set Code in OMR sheet.
- ✓ Please return Part-A QP after 30 min of start of examination to the invigilator and Collect while leaving the exam hall.

Q.I. Select the most correct answer A/B/C/D for the following questions.

20 x 0.5 mark = 10 Marks

1. Fruits stored in cold storage exhibits longer shelf-life due to _____.
 - a) CO₂ concentration is increased
 - b) There is an increase in humidity
 - c) Rate of respiration is decreased
 - d) Exposure to sun light is prevented
2. Modified Atmosphere Packagings (MAP) of fruit and vegetable prevents the building up of the following.
 - a) Ethylene
 - b) Protein
 - c) Sugar
 - d) None of these
3. Leafy vegetables and melons contains about _____ % of water
 - a) 70-80
 - b) 50-60
 - c) 92-95
 - d) 40-50
4. Acidic fruits have pH of _____.
 - a) <4.5
 - b) =4.5
 - c) >4.5
 - d) >7
5. The organic acid found in grape is _____.
 - a) Mallic Acid
 - b) Tartaric Acid
 - c) Citric Acid
 - d) Shikimik Acid
6. Fruit sugar is also known as _____.
 - a) Glucose
 - b) Lactose
 - c) Maltose
 - d) Fructose
7. Which gas has been released by Grape-guard?
 - a) CO₂
 - b) SO₂
 - c) N₂O
 - d) CO
8. Which of the following is last physiological stage of fruits?
 - a) Growth
 - b) Maturation
 - c) Senescence
 - d) Ripening
9. The deterioration in horticultural produce increased by _____ for every 10 °C rise temperature.
 - a) 2 Time
 - b) 3 Time
 - c) 4 Time
 - d) 1 Time
10. Pulsing is used for _____.
 - a) Fruits
 - b) Vegetables
 - c) Both a & b
 - d) Flowers
11. Highest starch content is found in _____.
 - a) Cucumber
 - b) Cassava
 - c) Tomato
 - d) Melons
12. The tenderness of peas can be measured by _____.
 - a) Tenderometer
 - b) Penetrometer
 - c) Refractometer
 - d) Pycnometer
13. Oil content may be used to determine the harvest maturity of _____.
 - a) Avocado
 - b) Mango
 - c) Banana
 - d) Jackfruit

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14. Greening of potato is caused due to _____.
 a) Enzyme **b) Exposure to Light** c) High temperature d) Low Temperature
15. Low sun light intensity cause _____.
 a) Increase Acidity b) Reduce TSS
c) Thin and Large leaves in Leafy Vegetables d) Lighter in Weight
16. Which of the following element responsible for firmness in fruit and vegetable?
 a) Nitrogen **b) Calcium** c) Phosphorus d) Zinc
17. T-Stage is the maturity index for which crop?
 a) Mango b) Jackfruit **c) Apple** d) Pineapple
18. Which type of gas released by Calcium carbide?
 a) Ethylene **b) Acetylene** c) SO₂ d) NO₂
19. Drying of onion carried out in the field is known as _____.
 a) Preparation b) precooling c) Disinfestation **d) Curing**
20. Which of the following is used for restrict ripening?
 a) CIPC b) Carbide **c) 1-MCP** d) 2,4-D

Q.II. Mention TRUE T /FLASE /F for the following statements in OMR sheet

10x 0.5 mark = 5 Marks

21	FALSE	21.The aroma of ripe banana is due to the eugenol
22	TRUE	22. 1-MCP is used for delay of ripening.
23	FALSE	23. Vacuum and shrink wrapping are types of grading
24	TRUE	24. CA storage is more precise than MA storage.
25	FALSE	25. Forced air cooling is slower than room cooling.
26	FALSE	26. During ripening of fruits, sugars get converted in to starch.
27	FALSE	27. CO ⁹⁰ is commonly used as stable source of gamma radiation.
28	TRUE	28. Dusting is a method of chemical disinfestation.
29	TRUE	29. Sucrose id used in pulsing treatment.
30	FALSE	Condenser is used for absorption of heat in refrigeration system

Q.III. Match column A with column B for correct answer.

10 x 0.5 mark = 05 Marks

Q.No	Column A	ANSWERS		Column B
31	Penetrometer	H	A	Harvesting Tool
32	Secateurs	A	B	Healing
33	Pre-cooling	F	C	Maturity Index
34	Senescence	I	D	Flowers
35	Ethylene	G	E	Reduction in weight
36	Curing	B	F	Field Heat
37	Dressing	J	G	C ₂ H ₄
38	Specific gravity	C	H	Firmness
39	Respiration	E	I	Death of cell
40	Tinting	D	J	Cleaning

END OF PART – A QUESTION PAPER 6th February 2025

Student's Signature..... Invigilator's signature.....