

ALL THE BEST

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Model Test Paper (Horticulture) -2015

POST HARVEST TECHNOLOGY

- First recorded attempt to explain the cause of spoilage of stored food was done by whom?
 a) Spallanzani (disproved by) b) Nedham (theory of spontaneous generation) c) Appert d) Louis Pasteur
- A book on food preservation entitled as "The art of preserving animal & vegetable substances for many years" was written by?
 a) Louis Pasteur b) M. Nicholas Appert (father of canning) c) Needham d) Spallanzani
- The process done to cans which greatly helps to minimize the effect of corrosion and to protect the cabinet from metallic contamination.
 a) Canning b) Painting c) Lacquering d) Varnishing
- "Corn enamel" belongs to which kind of lacquers?
 a) Acid resistant clear lacquers b) Sulphur resistant lacquers
 c) Phenolic meat lacquers d) Lacquers for deep drawing
- Fruit Preservation & Canning Institute established at Lucknow on?
 a) 1940 b) 1949 c) 1950 d) 1955
- Estimated recent post harvest losses of Fruits & Vegetables are?
 a) 30-40% b) 40-50% c) 10% d) 5-18% (near) CIFET
- Post harvest losses are comparatively less in which fruits among the following?
 a) Apple b) Papaya c) Orange d) Banana
- The value added products majorly prepared from the Fig & Date is?
 a) Juice b) Toffee c) Dried Products d) Syrup
- Major enzymes in fruits & vegetables named amylase, cellulose, protease and pectinase belongs to the class?
 a) Isomerases b) Hydrolases c) Oxido-reductase d) Lyases
- The enzymes physically confined or localized in a certain defined region of space with retention of their activity and which can be used repeatedly & continuously is called as
 a) Immobilized enzymes b) Extracted enzymes c) Active enzymes d) None
- The major thermoplastics used in large quantities in packaging are
 a) Polyethylene [HDPE] b) Polypropylene (flexible packaging material) c) Polystyrenes d) PVC
- First carotenoid extracted /isolated from which crop?
 a) Pumpkin b) Mango c) Papaya d) Carrot
- Lycopene, Capsanthin, Bixin etc. comes under which category of pigments?
 a) Flavonoids b) Carotenoids c) Anthocyanin (fat soluble) (H₂O soluble) d) Tannins (flavonoids)

cold storage = 6 months
CS + CA = 1 year

KMS is not used in H₂O soluble pigments bcz it gives bleaching effect
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Salt + citric acid - act as a anti oxidant.
TMS

14. Carmoisine is a synthetic colour having which colour?
a) Yellow b) Blue c) Red d) green
15. _____ are the food additives function by interrupting the free radical chain reaction involved in lipid oxidation? *they by it prevents rancidity*
a) Sequestrates b) Surface active agents c) Anti-oxidants d) None *(BHA, BHT) are widely used!*
16. Best known most widely used and somewhat controversial flavor enhances is _____ *(popularly used in meat products) + maggi*
a) Ethyl butyrate b) MSP c) MSG d) Glycyrrhizic acid
17. "Vinegar bacteria" is? *(Taste prod. dis.)*
a) *Lactobacillus Spp* b) *Acetobacter Spp* c) *Pseudomonas Spp* d) *Bracillus Spp*
18. "Lactic Souring" caused by? *it carries out* *it intake the process/ react*
a) *Acetobacter Spp* b) *Lactobacillus Spp* c) *Leuconostoc mesenteroides* d) both b & c
19. Yeasts which grow on fruits are *Plantaxium* *it produces major amount of acid*
a) *Saccharomyces* b) *Candida* c) *Brettanomyces* d) All
20. Sugar in dry condition when heated beyond their melting point decompose & form a brown mass known as _____? *heat @ beyond @ 180°C, @ 290°C - charred*
a) Caramel b) Millard reaction *(proteins are involved)* c) Gluconization d) None
21. $C_6H_{12}O_6 + \text{Yeast} \rightarrow 2C_2H_5OH + 2CO_2$ refers to which kind of fermentation?
a) Acetic acid fermentation *(H_3COH)* b) Alcoholic fermentation
c) Lactic acid fermentation *($l.f$ bacteria)* d) Milk fermentation
22. Absence of infection, general cleanliness germ free condition etc. is the terms related to?
a) Preservation b) Processing c) Asepsis d) Pasteurization
23. The time required at a given temperature to kill a stated number of organisms under specific *media* conditions is termed as
a) Z Value b) F Value c) TDT d) None *(Thermal death time) TDP - Thermal death point.*
24. Method of Pasteurization generally used to preserve fruit juices at home? *(also see)*
a) Flash pasteurization b) Overflow method c) Bottle & holding pasteurization d) All
25. Temperature generally employed in aseptic canning? *(also referred as T temp + time) 2 methods: holding + overflow*
a) 100°C b) 150°C c) 149°C d) 50°C
26. Chemical preservative commonly used against bacteria & *moulds* *yeast* also having properties like Antioxidant & bleaching agent is?
a) Benzoic acid b) Sodium nitrate c) Sulphur dioxide d) All
27. Nisin is an antibiotic produced from the micro organism? *only antibiotic used in food products*
a) *Bacillus subtilis* b) *Streptococcus lactis* c) *Clostridium spp* d) *Pseudomonas spp*
28. Spouting of potatoes, onions, carrots, etc are inhibited by how much dose of radiations?
a) 10^3-10^7 rad b) 10^3-10^6 rad c) 10^3-10^4 rad d) 3×10^6 rad
29. The chemical used in lye peeling is?
a) Washing soda b) sodium citrate c) Caustic Soda d) Alum *NaOH.*

38) RQ value for complete oxidatⁿ of Malic acid organic acids => 1
at 0 b) 1 c) 1.2 d) 0.7

30. Shelling & snipping is done for which all vegetables respectively?
a) Carrot & Beans b) Beans & Peas c) Peas & Beans d) Peas & Carrot

31. Exposing tissue in blanching is about?
a) 10 Mints b) 2-5 Mints c) 1 Mints d) >10 Mints

32. In canning, during sealing Process, temp should not fall below?
a) 82°C b) 74°C c) 70°C d) 100°C

33. Which among the following is the high acid food?
a) Potato b) Okra c) Pear d) Rhubarb & tomato

34. Acid resistant cans are also called as?
a) C-enamel b) R-enamel c) A.R. Cans d) Both b&c

35. Final stage of swell is known as
a) Hydrogen swell b) Flipper c) Springer d) Hard swell

36. Direct sublimation of ice takes place in which method of freezing?
a) Fluidized bed freezing b) Plate Freezing c) Freeze drying d) Cryogenic freezing

37. Which among the following is a non-climacteric fruit?
a) Apple b) Apricot c) Fig d) Ber (also a climacteric fruit)

38. ^{in respiration} in response to applied ethylene occurs only once in which category of fruits
a) Climacteric b) non-climacteric c) Semi Climacteric d) None

40. The Precursor of ethylene biosynthesis is?
a) Tryptophan b) Prapaonic acid c) Methionine d) GA₃

41. Which is the ethylene forming enzyme {EFE}
a) ACC Synthase b) ACC Oxidase c) AOA d) AVG

42. The enzyme responsible for conversion of sucrose to glucose & fructose is
a) Maltase b) Phosphorylase c) Invertase d) Hexose isomerase

43. Common symptom of chilling injury is?
a) Pitting+discoloration b) Rotting c) Slimyness d) All

44. The only Pathogen which can penetrate healthy fruit skin is?
a) Rhizopas spp. b) Colletotrichum spp. c) Alternaria spp. d) Aspergillus spp.

45. Natural wax on the surface of fruit is called as
a) Coating b) Bloom c) Gloom d) Gum

46. The most common unit used to quantify refrigeration load is _____?
a) Bar b) Kg c) Ton d) cm²

47. Available water for growth of micro organisms is termed as
a) Water stability b) Water activity c) Equilibrium relative humidity d) All

48. Percentage of pectin needed for good Jelly is _____?

a, b, d - Methods of Frozen food

- 1 -> optm range
- a) 1% b) 2% c) 3% d) 4%
49. Ready to use, ready to eat fruit and vegetables with a fresh like quality and containing only natural ingredients is called as
 a) Minimally processed food b) Fast food c) Bakery food d) All
50. Pulpricrema on yellow pulp is the disorder of
 a) Mango b) Banana c) Apple d) Citrus
51. Acidity of the stored sample will _____ under the CA storage.
 a) Increase b) Decrease c) Constant d) Varies
52. Highest amount of Iron [Fe] is which crop
 a) Date b) ^{Karonda} Apricot c) Banana d) Olive
53. Isopentyl acetate is flavoring compound present in which fruit?
 a) Citrus b) Apricot c) Banana d) Olive
54. Toxin patulin is produced by which microorganism which causes lethal effects?
 a) *Aspegillus flavus* b) *Pencillium expansum* c) *P. digitatum* d) *Pencillium italicum*
55. Which among the following are ethylene sensitive flowers?
 a) Anthurium b) Gerbera c) Gladioli d) All
56. The major radiation sources are
a) CO^{60} & CS^{137} b) C^{14} c) P^{32} d) I^{125}
57. Hypobaric storage is invented by the scientist
 a) Fastier b) Howe c) Martin d) Burg & Burg
58. Integrated Food Safety & Standard Bill Passed in the year?
 a) 2000 b) 2001 c) 2002 d) 2006 impliment \approx 20
59. Freezed Potato is called as
 a) Tunta b) Churno (^{Spanish term} _{freez defect potato}) c) French fries d) Chips
60. Sauer Kraut a fermented product of cabbage means?
 a) Sweet Cabbage b) Sour Cabbage c) acidic Cabbage d) None
61. Kimchi is a fermented product from which vegetable?
 a) Radish b) Chinese Cabbage c) Turnip d) Beetroot
62. Which among the following is the vinegar fly?
 a) *Anguillula* b) *Drosophila Cellaris* c) *Daucus Spp* d) *Saccharomyces carlbergensis*
63. The Process involved in freeze drying is _____?
 a) Freezing b) Lyophilizatoion c) Icing d) Cooling
64. Flame peeling is mainly practiced in?
 a) Onion b) Garlic c) Leek d) Both a&b
65. Which among the following is a foaming agent?
 a) Dimethyl poly siloconas b) Soy Protein c) Ammonium sulphate d) Gelatin

... for mercury (plab diju)
* taste experienced with any fermented beng - Tang

66. Lachrymatory factor of onion is _____?
a) Allicin b) Allin c) Allyl propyl disulphide d) Thiopropanol S-oxide
67. Oxalic acid is present in which the following crops?
a) Spinach b) Carambola c) Rhubarb d) All
68. Wooliness is a physiological disorder of which crop?
a) Plum b) Pear c) Peach d) Grape
69. Who is the person first reported about CA Storage?
a) Nicholas Appert b) J.E. Bernard c) Kidd & West d) Jhonson
70. Zero Energy Cool Chamber works on the Principle of?
a) Transpirative cooling b) Respirative cooling
c) Photosynthetic Cooling d) Evaporative Cooling
71. Russet Sprouting in lettuce is due to the reason?
a) High CO₂ b) Ethylene c) O₂ deficiency d) Nutritional deficiency.
72. Ethylene exerts its effect by _____?
a) Oxidation b) Altering gene expression c) Reduction d) None
73. Which are the compounds prevents the ethylene biosynthesis?
a) ACC b) AOA c) AVG d) both b&c
74. Yang Cycle comes in the biosynthesis of which phytohormone?
a) GA₃ b) Auxin c) Cytokinin d) Ethylene
75. High concentration of reactive groups amines & Sugars results in which reaction?
a) Caramalization b) case hardening c) Milard Reaction d) Lyophilixation
76. Sugar & Salt act as preservatives based on the principle of?
a) Chemical microbial destroy b) Disinfectant c) osmosis d) None
77. Mango Pulp is having a minimum TSS of about?
a) 10 b) 11 c) 12 d) 15
78. Minimum % of fruit pulp for lime juice based RTS?
a) 10% b) 20% c) 5% d) 15%
79. Mycotoxin Produced by Aspergillus Spp is called as?
a) Antibiotics b) Pautulins c) Ochratoxins d) Aflatoxins
80. A joint commission of the FAO and WHO Comprising of 146 member countries to ensure food safety is?
a) FPO FSSAI b) Cordex c) codex Alimentarius commission d) All
81. A fumigant used to control pests of postharvest storage?
a) Ethylene b) ABA c) Methyl bromide d) PCPA
82. GM foods are known to contain new _____
a) Vitamin b) Protein c) Carbohydrates d) Fat.

83. Maximum permissible limit for adding coloring agents?
a) 100ppm b) 200ppm c) 300 ppm d) 400 ppm
84. How many principles are there for HACCP?
a) 5 b) 6 c) 7 d) 8
85. Cold Sterilization is the term used to indicate the process of _____?
a) Irradiation b) Filtration c) Freezing d) Asepsis
86. Which among the following is a class-I Preservative?
a) KMS b) Benzoic acid c) Sorbic acid d) salt
87. Low pressure storage is also called as _____?
a) Hyperbaric storage b) Humidified storage c) Hypobaric storage d) Pascalization
88. Which process is commonly used to inactivate the enzymes?
a) Pasteurization b) Sterilization c) Blanching d) Irradiation
89. Which among the following is fermented beverage?
a) RTS b) Squash c) Cidar d) Cordial
90. Among the following which one is a clear sparkling clarified beverage?
a) RTS b) Cordial c) Nectar d) Juice
91. Which type of wines among the following does not contain CO₂; called as?
a) Still wine b) Dry wine ^(<1% sugar) c) Fortified wines d) Distilled wines
92. Acetic acid % in Vinegar X10; gives?
a) Acid strength b) Alcohol Strength c) Grain strength d) TSS
93. The term used to coin a group of 4 enzymes used as an indicator for blanching?
a) Enzyme complex b) PPO Complex c) Phenol complex d) None
94. Which among the following wastes are utilized for the essential oil extraction?
a) Mango peel ^(pick in figs) b) Aonla seeds c) Citrus peel d) Gauva spent
95. Roquefortine mycotoxin is produced mainly in which food product?
a) Barley b) Juices c) Corn d) Cheese
96. Food Poisoning is caused by which among the following spices?
a) *Salmonella* b) *Streptococcus* c) *E. Coli* d) *Staphylococcus*
97. The term used to refer packaging the fruit/vegetable boxes in huge containers /lots at airport or sea port before shipment or air transportation?
a) Unitization b) Palletization c) Loading c) packing
98. Which among the novel technologies of food processing is an size enlargement process?
a) Ohmic heating b) Dielectric heating c) Extrusion d) High Pressure processing
99. Which among the following technology is called as combined method technology
a) Hurdle Technology b) Cold storage c) Pulse electric field d) Magnetic fields
100. Father of canning?
a) Nicholas Appert b) Louis Pasteur c) Spallazani d) Martion

101. Post harvest losses of fruit and vegetables in india is about.....%?
 a. 20-40. b. 50-60. C. 10-12. D. 25-30.
1. About.....% of vegetables decay due to soft-rot bacteria. *tracheum* in fruit = 30%.
 a. 35. b. 36. C. 45. D. 50.
2. Quality of fruits improved by application of which elements?
 a. K. b. Mg. c. Zn. d. all of those.
3. Which elements deteriorate the quality of fruits?
 a. N. b. P. c. K. d. Both a & b.
4. Irregular irrigation causesin carrot?
 a. forknig. b. cracking. c. Root rot. D. None of those.
5. Excessive irrigation causes potato?
 a. Hallow rot. b. Cracking. c. Forking. D. None of those.
6. For control of stem end rot of mango, the chemical sprayed is?
 a. Topisn-M. b. Bavistin. c. *carbendazim* Both a & b. d. None.
7. Postharvest diseases of tomato and onion can be controlled by spraying of which chemicals?
 a. Topisn-M. b. Bavistin. c. *Captofol 0.2%* Difolatan. d. All of those.
8. For increasing shelf life of leafy vegetables which chemically is used?
 a. Difolatan. b. Topisn-M. c. *10-20 ppm* N-benzladdenine. d. All of those.
9. Effect of delay harvesting in onion & garlic is....?
 A. yield. b. storage quality. C. Bulb size. d. All of those.
10. Solidity is a maturity indices of which crop?
 a. Cabbage. b. Mango. c. Jackfruit. d. Sweet cron.
11. Heat units is a maturity indices of which crop?
 a. Pea. B. Mango. c. Grape. d. All of those.
12. Harvesting is done attime?
 a. Morning. c. Evening. b. Afternoon. c. At any time.
13. Curing is done at.....time?
 a. Before harvesting. b. after harvesting. C. time of harvesting. D. All of those.
14. Curing is also done for which purpose?
 a. To reduce the field heat. b. Microbial load. c. Both a & b. d. None of those.
15. The process of decomposing green pigments in fruits is called?
 a. Curing. b. Degreening. C. Sorting. D. All of those.
16. Which chemicals is used for de greening?
 a. Ethylene. b. CO₂. C. Topisn. D. None.
17. The concentration of CO₂ % in de greening room?
 a. 1. b. 3. c. 4. D. 5.
18. The best de greening temperature is..... °C?
 a. 27. b. 30. c. 35. d. 37.
19. Time taken for de greening is.....days?
 a. 3. b. 1. c. 2. d. 5.
20. Removing of field heat is called?
 a. Sorting. b. Disinfestation. c. Pre-cooling. d. All of those.
21. Which method is best for remove of field heat?
 a. exposure to air. b. water cooling. C. Chemical cooling. D. All
22. Hydrocooling &increases the shelf-life of mango?
 a. Ca. b. Bavistin. c. Both a & b. d. Dimetheot.
23. Which operation is done for prevent of wilting & remove of primary inoculums load of micro organisms?
 a. Washing. b. Pre-cooling. c. Drying. d. All of those.
24. Washing improves shelf life of which crop?

- It delays the ripening*
25. Removal of Immature, diseased & badly bruised fruits & vegetables is called?
 - a. Grading. Sorting. both a & b. d. none
 26. Disinfestation is done by which method?
 - a. Heat treatment. b. Vapour treatment. both a & b. d. None.
 27. Fruit fly susceptible fruits are?
 - a. Papaya. b. Mango. c. Melon. All of those.
 28. Fruits & vegetables are naturally contain wax on their layer?
 - a. Inner Surface. Outer surface. C. Both a & b. d. None.
 29. Waxing is done for which purpose?
 - a. Shelf life. B. Appearance. c. Quality. Both a & b.
 30. How many types of wax emulsion is there?
 2. b.3. c.5. d.7.
 31. Wax emulsion contains how much % of total solids?
 12. b.24. c.25. d.30.
 32. Which are retarded ripening in mango?
 - a. Cycocel. b. Alar. c. GA₃. All.
 33. Which chemicals is used for uniform ripening & extending storage life of mangos?
 - a. GA. Frutox. c. CEPA. d. None.
 34. Ethephon is commercially known as?
 - a. Frutox. CEPA. c. Both a & b. none.
 35. Calcium carbide can also be used for ripening. True/false.
 36. Pre packaging can increases shelf life of fruits & vegetables. True/false.
 37. Which inserts may also increases the shelf life in packing?
 - CO₂. b. N. c. O₂. Both a & b.
 38. Humidity requires to store the fruits & vegetables is.....%?
 - a.90. b.95. c.75. Both a & b.
 39. Humidity requires to store the onion & garlic is.....?
 - a.90. b.95. c.75. 70.
 40. Which leaves is used in potato storage?
 - a. Neem. Pongamia C. potato. d. Both a & b.
 41. Relative humidity in zero energy cool chamber is?
 - a.90. 95. c.80. d.85.
 42. Irradiation is done for?
 - Control sprouting. B. Rotting. C. disinfection. all of the above.
 43. Irradiated potatoes stores aboutmonth?
 - a. 5. 6. C.7. d.8.
 44. The preservation of food is done by?
 - a.sugar. b. salt. C. chemically. all of those.
 45. Enzymes stops activity @ what temperature?
 - a.40. b.60. 80. d.35.
 46. The heating of juice attemperature can kill spore forming bacteria.
 - 85-90. b.75-80. C.90-95. D. not heat at all.
 47. Household refrigerators are usually run @temperature?
 - 0-4. 4-7. C.7-8. D.0.
 48.helps in preservation of foods?
 - a. grading. b. Sorting. g. Drying. All of those.
 49. For syrup making the peaches contain% of TSS?
 - 15-30. b.20-40. C.60-75. D.45.
 50. Fruits & vegetables dried by ?
 - a. Sun. b. Oven c. Heat. all of those.
 51. Basic principal of dehydration is.....?
 - Osmotic regulation. b. pressure. C. evaporation. all of those.
 52. Removal of moisture by applying heat is called?

- a. Drying. b. Dehydration. C. both a & b. d. none.
53. In dehydration the moisture % is less than.....?
a.5. b.10. c.15. d.8.
54. Modern methods of drying are.....?
 a.sun drying. B. oven drying. C.Osmatic. d. all of those.
55. For making powder of fruits & vegetables which method of drying is used?
 a.Sun drying. B. Oven drying. C. Vacuum drying. D. Both b & c.
56. Type of fruits preservation by using sugar is.....?
 a. Jam. B.Jelly. c. Candy. D. all of those.
57. Presence of _____ in the fruits gives a good set for jam & jelly preparation.
 a. Sugar. B. Pectin. C. Acid. D. All of those.
58. Jam can be made from.....?
 a. Fruits. B. Vegetables. C.Roots. d.both a & b.
59. For jam & jelly making, (on fresh fruit basis) the minimum % of fruit in the final product should be.....
a.45. b.50. c.75. d.80.
60. For jam making, the fruit contains.....?
 a.Sugar. b.Pectin. c.Acid. d.All of those.
61. For jam making the fruit pulp should contain.....% of sugar?
 a.68. b.75. c.80. d.66.
62. Marmalade is made by.....?
 a. Mango. b. Papaya. C. Citrus. D. all of those.
63. Fruit syrup contain.....% sugar that generally does not ferment?
 a.68. b.75. c.80. d. 66.
64.are good appetizers and add to the palatability of a meal?
 a. Fruits. B. Vegetables. C. Pickle. d. all of those.
65. Fermented pickles are preserved in.....?
 a. Salt. B. Vinegar. c. Chemicals. d. All of those.
66. Chutney should have at least.....% of TSS.
a.50. b.60. c.75. d.25.
67. Which fermentation is used for fermented pickles?
 a. Acetic acid fermentation. b. Lactic acid fermentation. c. Alcoholic fermentation.
 d. all of the above.
68.is the low cost technology for preservation of fruits & vegetables?
 a. Jam. B. Jelly. c. Fermentation. d. Candy.
69. Potato has.....nature?
 A. Highly perishable. B. low perishable. C. Semi - perishable. D. None.
70. Potato contains.....% of water?
 a. 80. B. 75. C. 90. D. 60.
71. How much % of losses occurs in post harvest loss in potato?
 a.40-45. b.50-55. C.25-30. D. 75.
72. In Potato,.....is the process where wounds are healed?
 a. Curing. B. Storing. C. Suberization. D. All of the above.
73.is important for storage in potato?
 a. Drying. b. Curing. C. Grading. D. Dormancy.
74. The dormancy period of potato is.....months?
a.2. b.5. c.7. d.1.
75. Long dormancy period variety of potato is.....?
 a. Kufri Lalima. B. Kufri Bahar. C. Kufri Chandramukhi. D. all of those.
76. Delay in harvesting of Cassava is leads to.....
 a.Forking. b. Cracking. c.Fibrous. d. All of above.
77. Cassava contain.....which are converted into toxic substance?
 a. Cyanoglucosids. b. Linamarin. c. Lotaustralin. D. all of the above.
78. Sweet potato contains..... digestive enzyme?

- a. renin A. Trypsin. c. Zysin. d. both a & b.
79. Taro is harvested after months of planting?
a. 7-9. b. 10-12. C. 12-15. D. 5-6.
80. Pre harvest spraying of improves their colour of mushrooms?
a. Ascorbic acid. B. Citric acid. C. Nitric acid. D. Acetic acid
81. Mushroom is washed in?
a. Water. B. KOH. C. KMS. d. all of the above.
82. Relative humidity for storage of mushroom is%?
a. 85-90 b. 75-80 C. 70-75. D. all of the above.
83. is commonly used preservative in mushroom processing?
a. Ascorbic acid. B. KMS. C. Citric acid. D. all of the above.
84. In flower, the stored food contain in form for extend of their longevity?
a. CHO. b. Proteins. C. Both a & b. d. ABA.
85. Which fungus causes major loss in flowers after harvesting?
A. Botrytis. b. Fusarium. c. Aspergillus. d. Alternaria.
86. delay senescence of cut flower?
a. ABA. b. Cytokinins. C. Ethylene. D. GA3.
87. promotes longevity of flowers?
a. Ethylene. B. GA3. c. Cytokinins. D. All of the above.
88. Shelf life of marigold is days?
a. 4. b. 5. c. 7. d. 10.
89. Vase life of carnation is days?
a. 14-21. b. 10-15. C. 20-25. D. 4-6.
90. In India% of coconut is consumed as raw?
a. 50. b. 75. c. 45. d. 90.
91. The tender coconut contains% of water?
a. 95. b. 95.4. c. 96. D. 94.5.
92. Value added products of cashew is?
a. CNSL. b. Syrup. C. Jam. D. all of those.
93. is the major products of cocoa?
a. P owder. b. Butter. C. Chocolate. D. all of those.
94. Starch content of black pepper is%?
a. 34. b. 40. c. 56.5. d. 25.
95. Maximum moisture content in dry black pepper is ?
a. 7. b. 8. c. 10. d. 6.
96. Pepper oil contains% of volatile oil?
a. 2-5. b. 6-8. C. 9-10. D. 0.1-0.75.
97. Percentage of dry recovery in cardamom is%?
a. 20. B. 30. c. 40. D. 50.
98. Which ginger is superior in quality?
a. Cochin. B. Calicut. C. Alleppy. D. All of the above.
100. Clove oil contains% of eugenol?
a. 85. B. 75. C. 90. d. 78.

SAVI

University of Horticultural Sciences, Bagalkot
College of Horticultural, Munirabad- ICAR -JRF Mock test 6 -Plantation and spices
Question paper prepared by Dr. Manjunath R, College of Horticulture, Munirabad

- Very tender ←
Nut
commercially
used in AP & TN
- Processed green nut of Arecanut is called...?
a. Chali ~~b. lylon~~ ✓ c. Kalipak d. kotapak
 - Tannins in arecanut is used for.....purpose?
a. dyeing cloths b. Edibale c. Ropes. ✓ d. both A & C
 - lylon is mainly consumed in which state?
✓ a. TN b. AP c. both a & b d. none of those
 - Chali is very popular in which part of contrary? popular
✓ a. North India b. South India (lylon) c. both a & b d. central India
 - For propagation the minimum weight of seed nut is...?
a. 50 b. 40 ✓ c. 35 d. 45.
 - The highest productivity of cashew in which state?
(1.5 t/ha) ✓ a. MH. b. (KL) c. AP. d. KNA → AP ear
 - CAL-17 is a variety of which crop?
a. Cashew ✓ b. Areca nut c. coconut d. none
 - Cashew comes in well in which type of soil?
✓ a. Acid soil. B. alkli soil C. both a & b. d. none
 - VRI 2 variety is recommended for which state of country?
✓ a. TN. b. AP. c. MH. d. KNA.
 - Which type of grafting gives more success in cashew?
✓ a. Soft wood. B. Hard wood. c. both a & b. d. none.
 - Root stock of cashew is produced through which method?
a. Seeds b. Stooling c. cuttings d. none
 - The fully dried nuts of cashew contain how much % of moisture? [initial 25% and reduced to below 9]
a. 10. b. 9. ✓ c. 8. d. 25.
 - Which state have more area under cocoa in India?
a. TN. ✓ b. KL. c. AP. d. MH.
 - Which type of cocoa produces god quality of cocoa?
✓ a. Criollo b. Forastero c. both a & b. d. none
 - Pod colour of Forastero type of cocoa at maturity?
✓ a. Yellow. B. Red c. green d. All of the above
 - Superior planting material of cocoa is obtained by?
a. Budding b. Grafting ✓ c. both a & b. d. none
 - The % of seed germination in cocoa is?
a. 80. b. 75. ✓ c. 90. d. 100. recalcitrant seed.
 - Which type growth seen in cocoa at seedling stage?
✓ a. Chupon. b. Jorquette c. both a & b. d. none
 - How much % of shade is beater for cocoa?
a. 40. ✓ b. 50. c. 75. d. 90.
 - The young cocoa fruits are called as.....?
a. Pod ✓ b. Cherelle c. nut. d. all of the above.
 - Kerala accounts how much percentage of India in coconut area?
✓ a. 50. B. 55. C. 60. d. 70.
 - The relative humidity below 50% affects theof coconut? optm = 80-90%
a. Spike. B. Inflorescences opening ✓ c. Stomata opening. d. all of the above.
 -months of old seedling or transplanted in coconut?
a. 8-10. ✓ b. 9-12. C. 12-15 d. at any stage.
 - How many type of edible copra are produced in India?
a. 1. ✓ b. 2. c. 3. d. 4.
 - Which copra manufactured commercially?

areca
oil palm ←

(60-65%)

- a. Edible copra. B. Milling copra. C. ball copra. D. all of the above
26. Native of coffee is...?
a. India b. Ethiopia. c. Brazil. D. none.
27. Which are non traditional areas of coffee production? (Ap & orissa)
a. KL. b. AP. c. TN. d. KNA.
28. How many months require for berry development in ^{Arabica} coffee?
a. 8-9. B. 10-12. C. 6-7. D. 5-8.
29. Commercial propagation method of coffee is...?
a. Seeds b. Suckers. c. cuttings d. all of the above.
30. Which training system is followed in coffee?
a. Single stem b. Multi stem c. both a&b. D. not practiced.
31. Parchment coffee produced through which method?
a. Wet b. Dry c. both a& b. d. Roasting
32. In India for production of cherry coffee is which type of coffee is used?
a. Robusta. B. Arabica. C. both a&b. D. not produced in India.
33. A major physiological disorder of coffee is...?
a. Die-back b. Fruit drop c. ^{Black} Bean. d. All of the above.
34. The oil palm oil is used in...?
a. Edible. B. Industries. c. Manufacture of soaps. d. all of the above.
35. Shell less variety of oil palm is...?
a. Dura b. Pisifera c. Tenera. d. all of the above.
36. Oil palm is propagated through...?
a. Seeds. B. Off sets. c. Suckers. d. all of the above.
37. Oil palm requires how much % of humidity for well grown?
a. 50. b. 60. c. 80. D. 90. (coconut)
38. Palm oil is extracted from part of the fruits?
a. Mesocarp. B. Endocarp. C. seeds. D. none.
39. Palmyrah palm is a crop? a. Tropical. B. Sub tropical. c. Temperate. d. all of the above.
all seed species → coffee
40. Palmyrah palm is propagated by which method?
a. Seeds b. Off shots. c. suckers. D. all of the above.
41. Jiggery is prepared from palmyrah palm grown in which type of soils...?
a. Acid soil. B. Calcareous soil. C. both a& b. D. none.
42. Palmyrah palm is nature?
a. Deciduas. B. Evergreen c. both a & b. d. none.
43. Neera on fermentation becomes...?
a. Jiggery. b. Toddy. c. Neera. D. all of the above
44. Native of rubber is?
a. Indus valley. b. Amazon valley. C. both a & b. D. African valley.
45. India ranks in rubber production in world?
a. 5. b. 4. C. 7. d. 1.
46. How much % of natural rubber is used in automobile industry?
a. 60. B. 70. C. 75. d. 90.
47. Which clone is occupying 80% of the area under rubber in India?
a. RRI05. B. RR143. C. RR104. D. RR108.
48. Propagation of rubber is through method?
a. Seeds. B. Suckers. C. Cuttings. D. All of the above.
49. Latex contains on an average % dry rubber content?
a. 32. B. 23. c. 34. D. 43.
50. A major physiological disorder of rubber is...?
a. TPD. B. Brown blast. c. both a & b. D. none.

51. Major tea growing state in India is....?
 A. Darjeeling B. Karnataka C. Kerala D. Tamil Nadu
52. In which area the tea grown in sedimentary soils?
 A. Darjeeling B. Karnataka C. Kerala d. Tamil Nadu.
53. Tea is apollinated crop?
 A. Cross B. Self. C. Often cross. D. none of the above
54. UPASI is located in which state?
 a. Darjeeling. B. Karnataka. C. Kerala. D. Tamil Nadu.
55. Commercial method of tea propagation is?
 a. Seeds. B. Cuttings. C. suckers. D. all of the above.
56. The black tea is processed by which method?
 (10) a. CTC. B. Orthodox. C. both a & b. D. nond.
57. How many grades are there in tea?
 a. 5. B. 7. C. 8. d. 9. *Orthodox*
58.% of labour is require for harvesting of in tea cultivation?
 a. 60. B. 70. C. 80. D. 90.
59. In which month more harvest is takes places?
 a. September. B. January. C. December. D. July. *Pruning → April-May*
60. Which enzyme is used in processing of tea?
 a. Co enzyme. B. Polyphenol oxidase. C. both a & b. D. none. *Mother leaf cutting → Jan-Mar*
61. How many types is there in betelvine Based on pungency.
 a. 1. B. 2. C. 4. d. 7.
62. Betelvine is acrop?
 A. Dioecious. B. Monocious. C. both a & b. D. none.
63. Propagation of betelvine is?
 a. Seeds. B. Cuttings. C. suckers. D. all of the above
64. Indian black pepper reaches how many countries in world?
 a. 65. B. 75. C. 100. ~~D. 110.~~
65. Major consumer of black pepper in world?
 (cashew nut) A. USA. b. UAE. C. India. d. all of the above.
66. Black pepper has....types of aerial shoots?
 a. 2. B. 3. C. 8. d. 4.
67. Commercial propagation method of propagation in black pepper is....?
 a. Suckers. B. Cuttings. C. both a & b. D. seeds.
68. The ideal pH for production of black pepper is...?
 (cashew cardamom) A. 4-6. B. 3-5. C. 6-8. D. 6-7. (*Rubber, turmeric*)
69. How many ^{month} ~~days~~ require for pepper berries to mature?
 a. 3-5. B. 4-6. C. 6-8. D. 6-7.
70. King of spices is?
 A. Black pepper. B. Ginger C. Cardamom. d. clove.
71. Queen of spices is?
 a. Black pepper. B. Ginger. C. cardamom. D. clove.
72. Major competitor for cardamom in world for India?
 a. Sri lank B. Guatemala. c. West Indies. D. Madagascar. (*B.P*)
73. Which method of propagation is more popular in cardamom?
 a. Seed B. Vegetative c. both. d. none.
74. For washing of green cardamom what is used?
 a. Water. B. Washing soda. (*2% tea 10 min*) to retain green colour. C. petrol. D. all of the above.
75. How many types of cardamom there in India?
 a. 1. B. 2. c. 3. d. 4.
76. Yielding capacity of cardamom in India iskg?
 (large C) a. 250-400. B. 500. C. 2500-4000. D. 650-750.

Acefallida → 10-17.

77. How much % of essential oil is there in large cardamom?
a. 2-4 B. 20-40. C. 10-12. D. 25.
78. Which is a variety of small cardamom?
a. Sawney. B. P.V.I. C. Ramla. D. all of the above.
79. Seed propagation is recommended in large cardamom. True/False.
80. Large cardamom is a shade loving plant. True/False.
81. Navashree is a variety of which crop?
a. Small cardamom. B. Cinnamom. C. large cardamom. D. none.
82. The first cultivation of cinnamon is takes in which state?
(Large cardamom) a. TN. b. KL. c. KNA. D. WB. (Large cardamom)
83. The bark recovery of cinnamon in India is%?
a. 40. b. 50. C. 75. D. 80.
84. Propagation method of cinnamon is.....?
a. Seeds. B. Cuttings. C. suckers. d. all f the above.
85. Cinnamaldehyde content in bark of cinnamon is...%?
a. 73. B. 75. c. 85. d. 90.
86. The specialized operation in cinnamon is.....?
a. Quilling. B. Feathering. C. both a & b. d. none.
87. The bark of cinnamon is also scrapped off without removing of outer bark is called?
a. Quilling. B. Un scrapped chips. C. scrapped chips. D. all of the above.
88. Clove is aplant?
a. Diuceeds. B. Evergreen c. both a & b. d. none.
89. Propagation method of clove?
a. Seeds b. Cuttings. c. suckers. D. all of the above.
90. Aboutdried cloves weigh one kilogram?
a. 1100-1500. B. 45000. C. 11000-15000. D. 1200-1300.
91. The economic part of coriander is.....?
a. Seeds. B. Stem C. leaves. d. all parts of plant.
92. Rajendra Swathi is a variety of which crop?
A. Coriander. B. Ginger C. cumin. d. turmeric.
93. GC2 is a variety of which crop?
a. Coriander b. Fennel. c. cumin. D. ginger.
94. RF 101 is a variety of which crop?
a. Coriander. B. Fennel. c. cumin. d. ginger.
95. Seed rate of ^{Fenugreek} cuminkg/ha?
a. 10. b. 12. C. 15. D. 25.
96. Economic part of cumin is...?
a. Seeds. B. Leaves. C. stem. D. all.
97. Economic part of Fennel is...?
a. Seeds b. Leaves. c. Stem D. all
98. Nut meg is propagated through?
a. Seeds. B. Suckers. C. cuttings. D. all of the above.
99. For green ginger the crop is harvested inmonths?
a. 4-5. B. 7-8. C. 5-6. D. 9-12.
100. Suroma is a variet of which crop?
a. Fenugreek b. Turmeric. c. ginger. d. none.

Rajendra Swathi - Fenugreek
Rajendra Swathi - Turmeric

*****Wish You All the Best*****

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