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BPVC-104

**B. SC. (FOOD SAFETY AND
QUALITY MANAGEMENT)**

(BSCFFSQM)

Term-End Examination

June, 2026

**BPVC-104 : POST HARVEST MANAGEMENT
OF FOOD PRODUCE**

Time : 3 Hours

Maximum Marks : 100

Note : (i) Attempt any *five* questions.

(ii) All questions carry equal marks.

1. Define and differentiate Fruits and Vegetables. Classify fruits and vegetables with appropriate examples for each category. 20
2. Explain the various types of physiological disorders observed in fruits and vegetables. Analyze the causes of these disorders. Suggest measures to prevent them. 20

3. Discuss how improper handling, packaging, storage and transportation affect the quality and shelf-life of fruits and vegetables. Support your answer with relevant examples. 20
4. Write short notes on any *four* of the following : 4×5=20
- (a) Role of ethylene in ripening
 - (b) Advantages of value addition of food produce
 - (c) Pre-cooling of fruits and vegetables
 - (d) Controlled Atmosphere storage
 - (e) Factors affecting the transportation of fresh food produce
 - (f) Pre-operations and treatments of agricultural produce
5. Describe the key marketing functions involved in agricultural produce. Explain how these functions contribute to efficient distribution and reduced post-harvest losses ? 20
6. Explain the primary processing of fruits and vegetables. Illustrate your answer with a well-labelled flow diagram. 20

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7. Discuss the planning and organization of milk collection systems. Highlight the importance of hygiene and quality control in the process. 20
8. Write short notes on any *four* of the following : 4×5=20
- (a) Harvesting techniques for fruits and vegetables
 - (b) Air Convection Dryers
 - (c) Chilling of milk and its significance
 - (d) Methods of harvesting cereals, pulses, and oilseeds
 - (e) Belt Conveyor
 - (f) Traditional Storage structures for grains and oilseeds

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