

**PARUL UNIVERSITY**  
**COLLEGE OF AGRICULTURE**  
**B.Sc. (Hons.) Agriculture Winter 2018 - 19 Examination**

Semester: 3

Date: 26/10/2018

Subject Code: 20108202

Time: 10:30am to 01:00pm

Subject Name: Production Technology for Vegetables and Spices

Total Marks: 50

**Instructions**

1. All questions are compulsory.
2. Figures to the right indicate full marks.
3. Make suitable assumptions wherever necessary.
4. Start new question on new page.

**Q.1 Do as Directed.****A. Fill in the blanks. (Each of 0.5 mark)****(05)**

1. NSKE is stands for \_\_\_\_\_.
2. BER is stands for \_\_\_\_\_.
3. TMV is stands for \_\_\_\_\_.
4. BM is stands for \_\_\_\_\_.
5. TYLCV is stands for \_\_\_\_\_.
6. The king of spices is \_\_\_\_\_.
7. The queen of spices is \_\_\_\_\_.
8. Botanical name of coriander is \_\_\_\_\_.
9. All the vegetables are grown best in \_\_\_\_\_ types of soil.
10. *Curcuma longa* Contain \_\_\_\_\_ (5 - 6 %) a natural colour, which is used in dye industries

**B. Multiple choice type questions. (Each of 0.5 mark)****(10)**

1. Red colour of Tomato is due to \_\_\_\_\_.
 

a) Solasodine	c) Capsaicin
b) Lycopene	d) Capsanthin
2. Brinjal plant has which types of flower? \_\_\_\_\_.
 

a) Heterostyly	c) Distyly
b) Tristyly	d) NONE
3. Aphid resistant variety of Brinjal \_\_\_\_\_.
 

a) Pant Rituraj	c) Annamalai
b) KKM-1	d) Pusa Bhairav
4. Olericulture term is a \_\_\_\_\_ word.
 

a) Latin	c) Greek
b) Latin-Greek	d) NONE
5. Botanical name of cucumber is \_\_\_\_\_.
 

a) <i>Solanum lycopersicon</i>	c) <i>Solanum melongena</i>
b) <i>Capsicum frutescence</i>	d) <i>Cucumis sativus</i>
6. Pungency in chilli is due to alkaloid \_\_\_\_\_.
 

a) Capsanthin	c) Capsaicin
b) Solasodine	d) Lycopene
7. The red colour of chilli is due to the presence of pigment \_\_\_\_\_.
 

a) Capsaicin	c) Capsanthin
b) Both a and b	d) NONE
8. Curing is important post harvest practices of which crop \_\_\_\_\_.
 

a) Ginger	c) Turmeric
b) Chilli	d) Black pepper
9. Family of cole crops \_\_\_\_\_.
 

a) Brassicaceae	c) Solanaceae
b) Cucurbitaceae	d) NONE
10. An aromatic or pungent vegetable substance used to flavour in a food is known as \_\_\_\_\_.
 

a) Fruit	c) Vegetable
b) Spices	d) AOTA
11. Bitterness of brinjal is due to \_\_\_\_\_.
 

a) Solasodine	c) Capsaicin
b) Lycopene	d) Capsanthin

12. \_\_\_\_\_ is the major disease of ginger.
 

a) Soft rot or rhizome rot	c) Damping off
b) both a and b	d) NONE
13. Horticulture term is a \_\_\_\_\_ word.
 

a) Latin	c) Greek
b) Latin-Greek	d) NONE
14. Botanical name of Black pepper is \_\_\_\_\_.
 

a) <i>Curcuma longa</i>	c) <i>Piper nigrum</i>
b) <i>Coriandrum sativum</i>	d) NONE
15. Polishing and colouring are post harvest practices of which crop \_\_\_\_\_.
 

a) Ginger	c) Turmeric
b) Chilli	d) Black pepper
16. \_\_\_\_\_ is the major disease of turmeric.
 

a) Soft rot or rhizome rot	c) Damping off
b) both a and b	d) NONE
17. \_\_\_\_\_ is the variety of brinjal.
 

a) Pant Rituraj	c) Annamalai
b) Pusa Bhairav	d) All of the above
18. Botanical name of turmeric is \_\_\_\_\_.
 

a) <i>Curcuma longa</i>	c) <i>Piper nigrum</i>
b) <i>Coriandrum sativum</i>	d) NONE
19. Family of cauliflower \_\_\_\_\_.
 

a) Brassicaceae	c) Solanaceae
b) Cucurbitaceae	d) NONE
20. Edible part of cabbage is known as \_\_\_\_\_.
 

a) Curd	c) Head
b) Leaf	d) NONE

**Q.2 Do as Directed.**

**A. Define the following. (Any 5 out of 7) (1 mark each)**

**(05)**

1. Olericulture
2. Vegetable
3. Spices
4. Mulching
5. Weeding
6. Propagation
7. Damping off

**B. Answer the following. (Any 5 out of 7) (1 mark each)**

**(05)**

1. Enlist the different types of vegetable garden.
2. Enlist the different type forms of tomato.
3. Why brinjal is known as "Poor man's crop"?
4. List out the physiological disorders of cucumber.
5. Maturity indices of cabbage.
6. Why blanching is important in cauliflower?
7. Harvesting indices for black pepper.

**Q.3 Write short notes. (Any 5 out of 6) (2 marks each)**

**(10)**

1. Importance and scope of vegetables.
2. Importance and scope of spices.
3. Blanching in cauliflower.
4. Curing in ginger.
5. Post harvest management of turmeric.
6. Kitchen gardening.

**Q.4 Attempt any Three out of Four/Long Questions/Example (5 marks each)**

**(15)**

1. Discuss the scientific cultivation practices of Tomato.
2. Discuss the scientific cultivation practices of Coriander.
3. Difference between Chilli and Capsicum.
4. Difference between determinate and indeterminate types of tomato.