

PARUL UNIVERSITY
COLLEGE OF AGRICULTURE

B.Sc. (Hons.) Agriculture Summer 2018 - 19 Examination

Semester: 3

Date: 24/04/2019

Subject Code: 20108202

Time: 10:30am to 1:00pm

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. Types of flower in brinjal _____.
2. FYM is stands for _____.
3. Fruit cracking physiological disorder is due to deficiency of _____.
4. _____ is transfer of pollen from stamens to pistil.
5. _____ is the biggest producer, consumer and exporter of coriander in the world..
6. The king of spices is _____.
7. The queen of spices is _____.
8. Ginger is propagated through _____.
9. All the vegetables are grown best in _____ types of soil.
10. Olericulture is deals with the study of _____.

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

1. Bitterness of brinjal is due to _____.

a) Solasodine	c) Capsaicin
b) Lycopene	d) Capsanthin
2. _____ is the major disease of ginger.

a) Soft rot or rhizome rot	c) Damping off
b) both a and c	d) NONE
3. Aphid resistant variety of Brinjal _____.

a) Pant Rituraj	c) Annamalai
b) KKM-1	d) Pusa Bhairav
4. Horticulture term is a _____ word.

a) Latin	c) Greek
b) Latin-Greek	d) NONE
5. Botanical name of Black pepper is _____.

a) <i>Curcuma longa</i>	c) <i>Piper nigrum</i>
b) <i>Coriandrum sativum</i>	d) NONE
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. Polishing and colouring are 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 flavor in a food is known as _____.

a) Fruit	c) Vegetable
b) Spices	d) AOTA
11. _____ is the major disease of turmeric.

a) Soft rot or rhizome rot	c) Damping off
b) both a and b	d) NONE

12. _____ is the variety of brinjal.
- a) Pant Rituraj
b) Pusa Bhairav
c) Annamalai
d) All of the above
13. Botanical name of turmeric is _____.
- a) *Curcuma longa*
b) *Coriandrum sativum*
c) *Piper nigrum*
d) NONE
14. Family of cauliflower _____.
- a) Brassicaceae
b) Cucurbitaceae
c) Solanaceae
d) NONE
15. Red colour of Tomato is due to _____.
- a) Solasodine
b) Lycopene
c) Capsaicin
d) Capsanthin
16. Brinjal plant has which types of flower? _____.
- a) Heterostyly
b) Tristyly
c) Distyly
d) NONE
17. Olericulture term is a _____ word.
- a) Latin
b) Latin-Greek
c) Greek
d) NONE
18. Botanical name of cucumber is _____.
- a) *Solanum lycopersicon*
b) *Capsicum frutescence*
c) *Solanum melongena*
d) *Cucumis sativus*
19. Curing is important post harvest practices of which crop _____.
- a) Ginger
b) Chilli
c) Turmeric
d) Black pepper
20. _____ belong to cole crops.
- a) Cabbage
b) Chilli
c) Cucumber
d) All of the above

Q.2 Do as Directed.

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

(05)

1. Seed treatment
2. Vegetable
3. Spices
4. Soil solarization
5. Gap filling
6. Thinning
7. Bolting

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

(05)

1. Classification of brinjal.
2. Which fungicides are used for seed treatment before sowing?
3. Why brinjal is known as "Poor man's crop"?
4. List out the physiological disorders of cucumber.
5. Give the name of different types of mulch.
6. What is blanching?
7. Draw the figure of raised bed with proper dimension.

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

(10)

1. Importance of vegetables in human nutrition.
2. Importance and scope of spices.
3. Blossom end rot of chilli.
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 Chilli.
2. Discuss the scientific cultivation practices of Ginger.
3. Difference between Chilli and Capsicum.
4. Maturity indices of tomato.