201	9 III 09)	1000 Seat No.
Tin	ne : 2 H	ours	POMOLOGY
			Subject Code
			V 3 8 3
Tot	tal No. (of Que	stions : 4 (Printed Pages : 3) Maximum Marks : 50
1.	(A)	Fill i	n the blanks : 3
		(<i>i</i>)	Bunchy top disease of banana is caused by
		(ii)	Arecanut is monoecious and essentially a pollinated species.
		(iii)	and slips are preferred to crown in propagation of pineapple.
	(B)	Answ	ver the following in one or two sentences each : 3
		(<i>i</i>)	What do you mean by denavelling in banana ?
		(ii)	Why are the scale leaves from the basal portion of pineapple suckers and slips removed before planting ?
		(iii)	Write down any two varieties of arecanut.
	(C)	Answer the following in 40-60 words :	
		(<i>i</i>)	What are the desired criteria of suckers selection in banana ?
		(ii)	How is curing carried out to make good quality black pepper of uniform black colour ?
2.	(A)	State	true or false : 3
		(<i>i</i>)	Separation of turmeric finger from mother rhizomes is called as curing.
		(ii)	Nutmeg is commercially propagated by layering.
		(iii)	Viability period of papaya seed is 45 days.
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- (B) Answer the following in **one** or **two** sentences each :
 - (*i*) Why are the shorter seedling with more leaves selected in arecanut planting ?
 - (ii) Name the proteolytic enzyme present in papaya fruits.
 - (iii) Name the common rootstock used while inarching in sapota.
 - (C) Answer the following :
 - (*i*) Write short note on selection of arecanut seed nuts.
 - (*ii*) Draw the neat diagram of pineapple plant with fruit and label the parts.
 - 3. (A) Match the pairs :
 - (i) Pineapple (A) Kagzi
 - (*ii*) Lemon (B) Coorg honey
 - (*iii*) Banana (C) Heart rot
 - (D) Propping
 - (B) Answer the following :
 - (i) Name two spice products extracted from nutmeg.
 - (*ii*) State importance of waxing in fruit crop.
 - (*iii*) Write any *one* importance of post harvest technology in fruit crop.
 - (C) Answer the following in **40-60** words :
 - (i) State maturity signs of Jackfruit for harvesting.
 - (ii) Explain soil and climate required for custard apple crop.
 - (*iii*) How is the processing carried out in cardamom after harvesting ?
 - (D) Draw the diagram and explain cold storage method of fruit preservation. 3

Or

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Draw the diagram and explain working of zero energy chamber for fruits and vegetable preservation. 3

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- 4. (A) Answer in **one** sentence each :
 - (i)Family of Nutmeg.
 - (ii) Material used to resist friction during transportation of fruits.
 - (iii) Define precooling of fruits.
 - (B) Answer the following :
 - (*i*) Name two varieties of sapota.
 - What is the significance of water stress in lemon cultivation ? (ii)
 - (iii) Define fruit jelly.
 - (C) Answer in short :
 - Calculate the cost of raising cashew, given that, the area is 2 *(i)* hectare, spacing is $10 \text{ m} \times 10 \text{ m}$, cost of each graft is Rs. 100, cost of digging pit is Rs. 120, cost of refilling pit and planting is Rs. 25 per graft.
 - (ii)Write briefly, the selection and preparation of fruits for jam production.
 - (iii) Explain the importance and scope of spice crop in India.
 - (D) Explain briefly curing in Ginger.

Or

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Explain ginger on the basis of the following points : 3

- *(i)* Planting
- (ii)Soil
- Climate. (iii)

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