|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| S. No | MCQ | Instructions |  |  |
|  |  | Break down organic matter into simple end-products is by |  |  |
|  | Respiration | Yes |  |
|  | Transpiration |  |  |
|  | Evaporation |  |  |
|  | All the above |  |  |
|  |  | \_\_\_\_\_\_\_\_\_\_\_ can trigger physiological activity even in trace amounts |  |  |
|  | Proteins |  |  |
|  | Amino acids |  |  |
|  | Ethylene | Yes |  |
|  | Chemicals |  |  |
|  |  | \_\_\_\_\_\_\_ is a pre harvest factor affecting post harvest quality |  |  |
|  | Planting density |  |  |
|  | Irrigation |  |  |
|  | Cultivar |  |  |
|  | All of the above | Yes |  |
|  |  | \_\_\_\_\_\_\_\_\_\_ is considered as maturity indices in fruits. |  |  |
|  | Acidity |  |  |
|  | Size |  |  |
|  | TSS |  |  |
|  | All of the above | Yes |  |
|  |  | \_\_\_\_\_\_\_\_ derived by digestion of carbohydrate is used as main source of energy. |  |  |
|  | Starch |  |  |
|  | Glucose | Yes |  |
|  | Fructose |  |  |
|  | Sucrose |  |  |
|  |  | Accelerated physiological, chemical and microbial processes after harvest leads to |  |  |
|  | Increase in shelf life |  |  |
|  | Increase in flavor |  |  |
|  | Decrease in shelf life | Yes |  |
|  | Decrease in yield |  |  |
|  |  | \_\_\_\_\_\_\_\_ causes post harvest losses. |  |  |
|  | Mechanical injury |  |  |
|  | Physiological Loss |  |  |
|  | Storage Pests |  |  |
|  | All of the above | Yes |  |
|  |  | Pectin, celluloses and hemicelluloses provides |  |  |
|  | Reserve energy |  |  |
|  | Supporting structures | Yes |  |
|  | Restriction for micro organism growth |  |  |
|  | All of the above |  |  |
|  |  | Enzyme under the class of hydrolase |  |  |
|  | Peroxidase |  |  |
|  | Tyrosinase |  |  |
|  | Invertase | Yes |  |
|  | Polyphenoloxidase |  |  |
|  |  | Respiration rate in Mushroom is |  |  |
|  | Low |  |  |
|  | Moderate |  |  |
|  | Extremely high | Yes |  |
|  | Very low |  |  |
|  |  | All the succeeding action after harvesting of fruits and vegetables are defined as |  |  |
|  | Mechanical harvesting |  |  |
|  | Pre-harvest technique |  |  |
|  | Harvest technique |  |  |
|  | Post-harvest technique | Yes |  |
|  |  | Pigment responsible for colour of Tomato |  |  |
|  | Anthocyanin |  |  |
|  | Chlorophyll |  |  |
|  | Xanthophyll |  |  |
|  | Lycopene | Yes |  |
|  |  | **Process of removing field heat from the produce is called** |  |  |
|  | Precooling | Yes |  |
|  | Precuring |  |  |
|  | Cooling |  |  |
|  | All the above |  |  |
|  |  | \_\_\_\_\_\_\_\_\_ is the process by which fruits attain their desirable flavor, quality, color, palatable nature |  |  |
|  | Respiration |  |  |
|  | Ripening | Yes |  |
|  | Maturation |  |  |
|  | All the above |  |  |
|  |  | Ripening is associated with change in composition |  |  |
|  | Conversion of starch to sugar |  |  |
|  | Change in colour |  |  |
|  | Change in firmness and Shape and size |  |  |
|  | All the above | Yes |  |
|  |  | Stage that involves cell division and subsequent cell enlargement, which accounts for the final size of the produce |  |  |
|  | Growth | Yes |  |
|  | Maturation |  |  |
|  | Senescence |  |  |
|  | None |  |  |
|  |  | Period when synthetic (anabolic) biochemical process gives way to degradative (catabolic) process, leading to ageing |  |  |
|  | Harvesting |  |  |
|  | Maturation |  |  |
|  | Senescence | Yes |  |
|  | Ripening |  |  |
|  |  | **Amount of energy released during the process of respiration** |  |  |
|  | 680 k.cal |  |  |
|  | 682 k.cal |  |  |
|  | 684 k.cal |  |  |
|  | 686 k.cal | Yes |  |
|  |  | Process in which stored organic materials (carbohydrates, protein, and fat) are broken down into simple end products with release of energy |  |  |
|  | Growth |  |  |
|  | Transpiration |  |  |
|  | Maturation | Yes |  |
|  | Senescence |  |  |
|  |  | Fruits that do not ripe once they are detached from mother plant are called |  |  |
|  | Non climacteric | Yes |  |
|  | Climacteric |  |  |
|  | Temperate |  |  |
|  | All the above |  |  |
|  |  | Attainment of particular size or state after which ripening takes place is called |  |  |
|  | Growth |  |  |
|  | Senescence |  |  |
|  | Respiration |  |  |
|  | Maturity | Yes |  |
|  |  | **Which is the last stage in the ontogeny of plants organ characterized by natural degradation of fruits and vegetables** |  |  |
|  | Senescence | Yes |  |
|  | Ripening |  |  |
|  | Maturity |  |  |
|  | All The Above |  |  |
|  |  | **Degradation of chlorophyll is due to the enzyme** |  |  |
|  | … Catalase |  |  |
|  | Pectinase |  |  |
|  | Hydrolase |  |  |
|  | Chlorophyllase | Yes |  |
|  |  | **Softening of the fruit cell wall is due to the enzyme** |  |  |
|  | Pectin esterase | Yes |  |
|  | Catalase |  |  |
|  | Hydrolase |  |  |
|  | All the above |  |  |
|  |  | **Regulation of ripening can be achieved by** |  |  |
|  | Ethylene regulation |  |  |
|  | Regulation of O2 and CO2 |  |  |
|  | Chemical treatment |  |  |
|  | All the above | Yes |  |
|  |  | **The time required for the development of fruit to maturity after flowering can be measured by** |  |  |
|  | Heat units |  |  |
|  | Degree days |  |  |
|  | Both | Yes |  |
|  | None of the above |  |  |
|  |  | **Which of the following is appropriately arranged** |  |  |
|  | Cell growth, cell enlargement, maturation, ripening and senescence | Yes |  |
|  | Cell enlargement, cell division, ripening, maturation and senescence |  |  |
|  | Maturation, cell division, cell enlargement, ripening and senescence |  |  |
|  | All the above |  |  |
|  |  | Low deterioration of fruits and vegetables is achieved by |  |  |
|  | Low Temperature & Low Relative Humidity |  |  |
|  | Low Temperature & High Relative Humidity | Yes |  |
|  | High Temperature & High Relative Humidity |  |  |
|  | None of the above |  |  |
|  |  | Attainment of full development of stage just prior to ripening or ripening in non climacteric fruits is |  |  |
|  | Physiological maturity | Yes |  |
|  | Horticultural maturity |  |  |
|  | Commercial maturity |  |  |
|  | All the above |  |  |
|  |  | The branchof agriculture that deals with all the operations right from harvesting or even the pre-harvest stages till the commodity reaches the consumer |  |  |
|  | Post harvest technology | Yes |  |
|  | Pre harvest technology |  |  |
|  | Harvest technology |  |  |
|  | Processing technology |  |  |