Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_\_

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**End Semester Examination – Apr/May – 2018**

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| **Code :** | **17HO1004** | **Duration :** | **3hrs** |
| **Sub. Name :** | **PRODUCTION TECHNOLOGY OF TROPICAL VEGETABLE CROPS** | **Max. marks :** | **100** |

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| **Q. No.** | **Questions** | **Course Outcome** | **Marks** |
|  | **PART-A(20X1=20 MARKS)** | | |
| 1. | Origin of chilli is \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 2. | Seed propagated onion variety of TNAU. | CO2 | 1 |
| 3. | Harvesting index for cassava. | CO2 | 1 |
| 4. | Botanical name of multivitamin green is \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 5. | Name the variety of palak released by TNAU. | CO2 | 1 |
| 6. | Botanical name of cluster bean is \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 7. | Name an annual moringa variety. | CO2 | 1 |
| 8. | Pungency in chili is due to \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 9. | Bitterness in tapioca is due to \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 10. | Write the methods of seed extraction in tomato. | CO2 | 1 |
| 11. | Maturity index for bhendi. | CO2 | 1 |
| 12. | Chromosome number of onion is \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 13. | What is the planting material in cassava? | CO2 | 1 |
| 14. | Write the harvesting index for muskmelon. | CO2 | 1 |
| 15. | \_\_\_\_\_\_\_\_\_\_\_\_ is used for increasing fruit set in chilli. | CO2 | 1 |
| 16. | Vitamin A content in pumpkin is \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 17. | \_\_\_\_\_\_\_\_\_\_\_\_ is the value added product of bittergourd. | CO2 | 1 |
| 18. | Write a tomato variety suitable for rainfed cultivation. | CO2 | 1 |
| 19. | Bitterness inj bitter gourd is due to \_\_\_\_\_\_\_\_\_\_\_\_. | CO2 | 1 |
| 20. | \_\_\_\_\_\_\_\_\_\_\_\_ is the genetically modified variety of tomato. | CO2 | 1 |

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|  | **PART B(10 X 5= 50 MARKS)**  **(Answer any 10 from the following)** | | |
| 21. | Physiological disorders and their management in tomato. | CO2 | 5 |
| 22. | Vegetables as protective food – Enumerate. | CO1 | 5 |
| 23. | Explain the post harvest technology in tapioca. | CO2 | 5 |
| 24. | Production technology of chilli. | CO2 | 5 |
| 25. | Write the harvestiong indices for tomato, chilli, brinjal, ash gourd and water melon. | CO2 | 5 |
| 26. | Sex expression in cucurbits. | CO2 | 5 |
| 27. | Portray nursery raising vegetable crops. | CO1 | 5 |
| 28. | Explain in detail about flower types of brinjal with suitable diagrams. | CO2 | 5 |
| 29. | Different stages of harvest in tomato. | CO2 | 5 |
| 30. | Production technology of amaranthus. | CO2 | 5 |
| 31. | Explain GAP. | CO1 | 5 |
| 32. | Production technology of lab. | CO2 | 5 |

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|  | **PART C(2 X 15= 30 MARKS)**  **(Answer any 2 from the following)** | | | |
| 33. | a. | Explain the principles and practices in protected cultivation of vegetables. | CO3 | 8 |
| b. | Explain river bed system of cultivation. | CO1 | 7 |
| 34. | a. | Production technology and seed production in onion. | CO2 | 8 |
| b. | Objectives and package of practices in organic farming of vegetables. | CO3 | 7 |
| 35. | a. | Production technology of Palak, Chekurmanis, Basella. | CO2 | 8 |
| b. | Explain different cropping systems in vegetables. | CO1 | 7 |