QP CODE: 24000909

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024 Sixth Semester

CHOICE BASED CORE COURSE - BO6CBT01 - AGRIBUSINESS

Common for B.Sc Botany Model I, B.Sc Botany Model II Food Microbiology, B.Sc Botany Model II Environmental Monitoring And Management, B.Sc Botany Model II Horticulture and Nursery Management, B.Sc Botany Model II Plant Biotechnology & B.Sc Botany and Biotechnology Model III Double Main

> 2017 Admission Onwards 0BC84E4B

Time: 3 Hours

Part A

Answer any **ten** questions. Each question carries **2** marks.

- 1. Define food preservation. Name any two natural methods.
- 2. Briefly explain the preparation of vinegar.
- 3. Mention any four commercial products from Cocoa.
- 4. Which are the commercial product from lemon?
- 5. What is the significance of polybags in nursery management?
- 6. Explain with examples, vegetative propagation by leaf cuttings.
- 7. Write a short account on a) green manure b) oil cakes.
- 8. List any two medicinal plants and its importance.
- 9. What is a trophy?
- 10. What is the advantage of pruning?
- 11. Give an account on the structure of fruiting body in edible mushroom.
- 12. What is the use of polybag in mushroom cultivation?

(10×2=20)

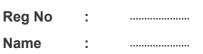
Part B

Answer any **six** questions.

Each question carries 5 marks.

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13. What are the basic qualities of an entrepreneur?



Max. Marks: 80

- 14. Write an account on Khadi and village industries board.
- 15. Explain the preparation of culture media.
- 16. Write an account on mycorrhiza and Rhizobium.
- 17. Give an account on biological control of disease and pests.
- 18. Explain the packing and transporting of vegetables and fruits.
- 19. Discuss the cultivation and floral value of Rose.
- 20. Write about the post harvest packing and maintenance of flowers and leaves.
- 21. What all precautions are to be taken, during the processing, storage and marketing of mushrooms?

(6×5=30)

Part C

Answer any **two** questions. Each question carries **15** marks.

- 22. What is food spoilage? Explain various techniques adopted for the preservation of food.
- 23. What is the significance of organic farming in sustainable agriculture? Explain its limitations.
- 24. Explain the procedure involved in apiculture. Mention its scope and importance.
- 25. Explain the different types of flower arrangement

(2×15=30)