

MSc Sem.-1 Examination

404

Horticulture & Garden Management

February-2025

Time : 2-30 Hours]

[Max. Marks : 70

QUESTION-1 Write the following

- i) Explain: Traditional methods of propagation 7 Marks
- ii) Write a note on: Nutritional value of coconut and areca nut. 7 Marks

OR

- i) Give details about tea plant and its cultivars. 7 Marks
- ii) Economic value of coffee and tea plant. 7 Marks

QUESTION-2 Write the following

- i) Explain the post-harvest techniques of plantation crops. 7 Marks
- ii) Write a note on: Cryopreservation of Plantation crops. 7 Marks

OR

- i) Give a detailed account of value added products of plantation crops. 7 Marks
- ii) Explain the fruit set, pollination and harvesting of tea and coffee. 7 Marks

QUESTION-3 Write the following

- i) Write a note on economic importance of Aloe vera 7 Marks
- ii) Name the varieties, propagation and economic importance of Tulsi. 7 Marks

OR

- i) Write a detailed account on: Periwinkle 7 Marks
- ii) Write a note on: Ashwagandha 7 Marks

QUESTION-4 Write the following

- i) Write a detailed account of : Cardamom 7 Marks

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ii) Write the type of Packaging material required for Spices. 7 Marks

OR

i) Explain : Cryopreservation of Spices. 7 Marks

ii) Write a note on: Turmeric 7 Marks

QUESTION-5

14 Marks

▪ Attempt any seven out of twelve.

1. Name the cultivars of *areca catechu*.
 2. List out 6 high value plantation crops.
 3. What are the traditional uses of coconut?
 4. Define: Pollination
 5. Name value added products of any two plantation crops.
 6. What is Biodiversity?
 7. Give the uses of *Aloe vera*.
 8. Which are the two major alkaloids of *Catharanthus roseus*.
 9. Give any two uses of *Ocimum sanctum*.
 10. Define: *In situ* conservation.
 11. Give two factors causing loss of aroma and flavour in spices.
 12. Name two organizations working at International level for controlling the quality of spices.
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