

**End Semester/Reappear (Semester III) Examination December, 2024**

**Programme: B. Sc. (Hons.) Agriculture**

**Course: Production Technology for Vegetables and Spices**

**Course Code: 13A.213**

**Enrolment no. \_\_\_\_\_**

**Full Marks: 50**

**Time: 2 Hrs.**

Q.No.	Questions	CO	Bloom Taxonomy Category	Marks
<b>Section I</b>				
1	<b>Short Answer type questions.</b>			
a	Tomatoes are harvested at different maturity stages depending on its various purposes. Interpret all the stages of maturity.	CO3	Understand	<b>4 x 5 = 20</b>
	or			
b	Tabulate five varieties each of Chilli and Capsicum.	CO3	Remember	
	Interpret soil and climatic requirements for production of cauliflower in different seasons with suitable examples of their varieties.	CO2	Understand	
	or			
c	Discuss the nutritive values and usages of cauliflower.	CO2	Understand	
	Highlight the nutritional benefits of amaranth.	CO2	Understand	
	or			
d	Tabulate the economic importance of drumstick on the basis of its usages.	CO2	Remember	
	Explain the key physiological disorders of carrots and their impact on growth and quality.	CO4	Understand	
	or			
	Explain the physiological disorders of beetroot and their management.	CO4	Understand	
<b>Section II</b>				
<b>Long Answer type questions.</b>				
2	a. Recommend the package of practices of cauliflower production in winter season.	CO1	Evaluate	<b>2 x 15 = 30</b>
	b. Explain in detail about the perennial vegetables. Discuss any 5 perennial vegetables.	CO1	Analyze	
	or			
	a. Differentiate between Indian cauliflower and European cauliflower.	CO1	Analyze	
3	b. Explain the improved production technology of spinach and drumstick.	CO1	Analyze	
	a. List botanical name, family and origin of garlic. Describe planting techniques and yield of garlic.	CO3	Remember	
	b. Recommend package of practices of bittergourd production for Jharkhand.	CO3	Evaluate	
	or			
	a. Compare between leafy vegetables and green vegetables with two examples in each category.	CO3	Understand	
	b. Classify the vegetables on their basis of classification along with suitable examples.	CO3	Analyze	

**Course outcome:**

**At the end of the course, the students will be able to**

**CO1** Understand specialized production techniques of vegetables and spices.

**CO2** Comprehend importance of vegetables and spices and improved human nutrition and national economy.

**CO3** Analyse the quality parameters and accordingly follow the production techniques

**CO4** Apply the problem-solving skills in field problems related to vegetable and spices production.