**Model question paper for Postharvest handling and food technology – AT 2104**

**Answer all questions.**

1.

a) Describe what is post harvest technology.

b) **Write** 05 physiological changes and 05 chemical changes occur during fruit ripening.

c) **Explain** maturity indices of fruit crops.

2.

a) **Explain** the differences and similarities of Climactaric fruits and non Climactaric fruits

b) Customers complain that artificially ripen fruits are not a healthy fruit. **Comment** on this statement.

3)

a) **Explain** how to produce a **best quality** load of tomatoes to the market in Colombo from Monaragala.

b). **Explain** the cold chain management of a harvested commodity

4).

a) **What** is ethylene ? explain the factors affecting performances of ethylene.

b) **Explain** the bio synthesis pathway of Ethylene

c) **Explain** the mode of action of ethylene

5.

a) **Describe** the characteristics of perishables and durable

b) **Explain** the factors affecting deterioration of a mango fruit

6.

a) **Describe** that what do you mean by post harvest disease

b) **Describe** common measures that can be practiced for minimizing post harvest diseases