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PG
MBA Semester- 4th Examination, 2026
MASTER OF BUSINESS ADMINISTRATION
PAPER: MBA 417C
(POST-HARVEST MANAGEMENT AND FOOD PROCESSING)

Full Marks: 80 **Time: 3 Hours**

The figures in the right-hand margin indicate full marks.
Candidates are required to give their answers in their own words as far as practicable.

Group-A

Answer any **EIGHT** of the following questions: 8×5=40

1. Define post-harvest management and explain its importance in horticultural crops. 2+3
2. Discuss the major causes of post-harvest losses in fruits and vegetables.
3. Explain the role of post-harvest management in improving food security and farmers' income.
4. Describe the important operations involved in post-harvest handling of horticultural produce.
5. Explain the basic principles of orchard establishment.
6. Discuss the importance of cultural practices in the management of horticultural crops.
7. Explain the role of flowering, fruiting and thinning regulation in orchard management.
8. Describe the present status of the fruit industry in India.
9. Explain procurement management of horticultural produce.
10. Discuss the important aspects of marketing of fruits and vegetables.
11. What is standardization? Explain its importance in horticultural produce marketing. 2+3
12. Describe the role of quality control in post-harvest management.

Group-B

Answer any **FOUR** of the following questions: 4×10=40

13. Discuss in detail the different post-harvest operations involved in horticultural crops from harvesting to marketing.

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14. Explain the importance of post-harvest management in reducing food losses, improving value addition, enhancing farmers' income and strengthening agribusiness value chains.
15. Discuss the present status of fruit production in India. Explain the emerging opportunities and challenges of the Indian fruit industry. 5+5
16. Describe the important aspects of post-harvest management of horticultural produce with special reference to procurement, marketing, standardization, quality control and packaging.
17. Explain the preparation and utilization of value-added fruit products, including fruit-based carbonated drinks and dehydrated fruit products.
18. Describe the principles, methods and importance of storage of fruit pulp in pouches. Also discuss the utilization of fruit waste for extraction of essential oils and other value-added products. (2+2+2)+4

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