



বিদ্যাসাগর বিশ্ববিদ্যালয়  
**VIDYASAGAR UNIVERSITY**

**Question Paper**

**Major Part-III Examinations 2020**

**3rd Year**

**Subject: AGRO SERVICE**

**Paper : VI**

**Full Marks: 100**

**Time: 4 Hours**

*Candidates are required to give their answer in their own words as far as practicable.*

*Questions are of equal value.*

Answer any **one question** [within 250 words] from each Unit.

**Unit I**

1. What do you mean by vermicompost? Critically discuss the method for preparation of vermicompost.
2. Write down the role of secondary nutrient supplying fertilizers with special reference to boron, magnesium and sulphur.
3. Write down a brief note on macro and micro nutrients and their importance in plant growth.
4. Why Bio-fertilizers considered safe over chemical fertilizers for maintaining soil quality? Write down fertilizer management in field crop.
5. What do you mean by green manure? Discuss in detail role of green manures in crop production.



6. Why soil testing is required for fertilizer management? Write down the agronomic efficiency of NPK carrying fertilizer.
7. Write short notes on Soil Amendment and Rhizobium culture.
8. Write short notes on Fertilizer calculation and FYM.
9. Write down different nitrogenous fertilizers with their nitrogen percentage. What are different toxic effects of nitrogen fertilizer?
10. Define fertilizer. Write down their classification and uses with suitable examples.

## Unit II

1. Critically discuss in detail the reasons of post harvest losses of food grains and discuss management practices to minimize the losses of food grains.
2. Write down differences between drying and dehydration method. Discuss about pasteurization or blanching method.
3. Write down the principles of food preservation and processing.
4. Critically discuss principles of preparation of Juices and syrups.
5. Discuss in detail the problems associated with the storage of food grain products and their solutions.
6. Give a comprehensive account of classification of mushroom. Describe the techniques of mushroom cultivation.
7. Describe in detail the equipments and machinery required for a small scale processing unit.
8. Write short notes on Jam and Jelly preparation.
9. Write short notes on Marmalade and Sauce.
10. Discuss step by step of post harvest operations of Boro rice crop in your locality.