

2020-21
Time - 3 hours
Full Marks – 60

*Answer **all groups** as per instructions.
Figures in the right hand margin indicate marks.
Candidates are required to answer
in their own words as far as practicable.*

Group-A

1. Answer all questions or fill in the blanks as required. [1x8]
- a) Botanical name of Coconut plant is _____.
 - b) The drug quinine is obtained from the plant _____.
 - c) The food plants _____ are named after the Roman Goddess 'Ceres'.
 - d) Cotton fibre is obtained from the _____ of cotton plant.
Express in one technical term:
 - e) Genetic variations among individuals of a species, is called –
 - f) The aromatic vegetable substances used to flavour food –
 - g) The process of separating cotton fibre from its seed-
 - h) Family name of Brassica-

GROUP-B

2. Answer any eight of the following questions within two or three sentences each. [1 $\frac{1}{2}$ x8]
- a) Crop domestication
 - b) Rabi crop
 - c) Beverages
 - d) Crop rotation
 - e) Surface fibre
 - f) Health hazard
 - g) Bagasses

- h) Cotton bolls
- i) Botanical name and family name of Groundnut
- j) Difference between fats and oils.

GROUP-C

3. Write notes on any eight of the followings within 75 words: [2x8]
- a) Cultivation of Sugarcane
 - b) Vavilov's concept of centres of origin of cultivated plants
 - c) Importance of germplasm diversity
 - d) Economic importance of black pepper
 - e) Morphology of coffee plant
 - f) Uses of cotton
 - g) Timber yielding plants
 - h) Uses of Coconut
 - i) Therapeutic and habit-forming drugs
 - j) Economic importance of Clove

GROUP- D

4. Answer any four questions within 500 words each. [6x4]
- a) Give an account of morphology, cultivation and uses of Potato.
 - b) Describe the cultivation practices and uses of Rice.
 - c) Write a note on morphology, processing and uses of Tea.
 - d) Describe morphology, processing and effects on human physiology of Tobacco.
 - e) Briefly classify fibres on the basis of their origin, Describe the morphology, extraction and uses of Jute.
 - f) Describe the extraction methods of essential oils.
 - g) Classify oils on the basis of their origin. Describe the extraction and uses of vegetable oils.
