

(7 pages)

Reg. No. :

Code No. : 7863

Sub. Code : WBOE 32

M.Sc. (CBCS) DEGREE EXAMINATION,
NOVEMBER 2024.

Third Semester

Botany

Elective V — ENTREPRENEURIAL OPPORTUNITIES
IN BOTANY

(For those who joined in July 2023 onwards)

Time : Three hours

Maximum : 75 marks

PART A — (15 × 1 = 15 marks)

Answer ALL questions.

Choose the correct answer.

1. Which of the following does not belong in the category of manure?
- (a) Farmyard manure
 - (b) Compost manure
 - (c) Platinum manure
 - (d) Green manure

2. Which of the following crops is not used for green manuring?

- (a) Alfalfa
- (b) Cotton
- (c) Daincha
- (d) Sesbania

3. The process in which earthworms are used to degrade organic wastes is

- (a) Compost bedding
- (b) Humus forming
- (c) Vermicomposting
- (d) None of these

4. Which one of the following is not a method of vegetative propagation?

- (a) Grafting
- (b) Cutting
- (c) Lytic cycle
- (d) Layering

5. Name a method in which the cut stems of two different plants are joined together to grow as a single plant?

- (a) Layering
- (b) Grafting
- (c) Cutting
- (d) None of these

6. Which of the following method is commonly practiced for root induction?

- (a) Cutting
- (b) Layering
- (c) Grafting
- (d) Budding

Page 2

Code No. : 7863



7. What is gardening?
- (a) The practice of cultivating and nurturing plants
 - (b) The art of designing outdoor spaces
 - (c) The study of plant species
 - (d) The process of harvesting crops
8. The act of growing plants inside the house is called _____.
- (a) Indoor gardening
 - (b) Outdoor gardening
 - (c) Rock gardening
 - (d) All of these
9. What does mulching do for the garden?
- (a) Increases plant growth rate
 - (b) Attracts butterflies
 - (c) Improves soil health
 - (d) Repels weeds
10. What is the purpose of blanching in fruit and vegetable processing?
- (a) Enhance flavor
 - (b) Inactivate enzymes
 - (c) Increase vitamin content
 - (d) Improve texture

Page 3

Code No. : 7863

11. Which of the following is also called as white distilled vinegar?
- (a) Rice vinegar
 - (b) Spirit vinegar
 - (c) Cider vinegar
 - (d) Wine vinegar
12. What role does yeast play in wine making?
- (a) Alcohol fermentation
 - (b) Sugar crystallization
 - (c) Tannin extraction
 - (d) Both (b) and (c)
13. Which one the following is known as 'king oyster mushroom'?
- (a) *Volvariella volvacea*
 - (b) *Pleurotus eryngii*
 - (c) *Agaricus*
 - (d) None of the above
14. Short method of button mushroom compost preparation requires _____ days.
- (a) 14-18 days
 - (b) 10 days
 - (c) 20 days
 - (d) 30 days

Page 4

Code No. : 7863
[P.T.O.]



15. Which among the following is used as a substrate for mushroom cultivation?

- (a) Leaf litter (b) Sugarcane bagasse
(c) Wood dust (d) Wood bark

PART B — (5 × 4 = 20 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 250 words.

16. (a) What is green manure? Why is green manure useful in farming?

Or

(b) Summarize the benefits of using compost.

17. (a) Describe the ways to improve layering success.

Or

(b) Write the precautions to be taken when using common garden tools and equipment.

18. (a) Summarize the common types of indoor gardening systems.

Or

(b) Write the scope of ornamental gardening.

Page 5

Code No. : 7863

19. (a) Explain the modified atmosphere packaging.

Or

(b) Summarize the primary functions of packaging of fruits and vegetables.

20. (a) List the significance of mushroom.

Or

(b) Write the structure of *Pleurotus sajorcaju*.

PART C — (5 × 8 = 40 marks)

Answer ALL questions, choosing either (a) or (b).

Each answer should not exceed 600 words.

21. (a) Describe the various methods of making compost

Or

(b) Discuss about various types of fertilizers with their advantages and disadvantages.

22. (a) Explain different method of grafting.

Or

(b) Describe the various types of layers.

Page 6

Code No. : 7863



23. (a) Explain the planning of gardening.

Or

(b) Elaborate the components of garden.

24. (a) Describe the steps involved in wine preparation.

Or

(b) Enumerate the various preservation techniques.

25. (a) Explain different methods of substrate preparation for oyster mushroom.

Or

(b) Describe about different value added products producing from mushroom.

