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Register No. :

Name of the Candidate:

## **DIPLOMA EXAMINATION, 2010**

### **COMMERCIAL FLORICULTURE**

#### **(PAPER – III)**

### **130. PRODUCTION TECHNOLOGY OF CUT FLOWERS UNDER PROTECTED CULTIVATION**

*December)*

*(Time: 3 Hours*

Maximum: 100 Marks

**I. Choose the best answer to any TEN of the following (10×1=10)**

1. Under green houses flowers can be produced during  
a) Off season                      b) On Season                      c) Both (a) and (b)
2. The growing media used for orchids  
a) Brick pieces                      b) Sand                      c) Soil
3. \_\_\_\_\_ is used as floral preservative.  
a) Sucrose                      b) Acetic acid                      c) KNO<sub>3</sub>
4. The maximum stem length of exportable cut rose is  
a) 15-30 cm                      b) 45-50 cm                      c) 60-75 cm
5. Disbudding is practised in \_\_\_\_ crop.  
a) Carnation                      b) Gerbera                      c) Gladiolus
6. Bending is commercially practised in \_\_\_\_\_  
a) Carnation                      b) Rose                      c) Gerbera
7. The bulb weight suitable for Asiatic lily planting is  
a) 10 gm                      b) 15 gm                      c) 30-40 gm
8. Disbudding is commercially practised in  
a) Gerbera                      b) Dendrobium orchid                      c) Carnation
9. The most expensive method of reducing temperature in green house is  
a) Fan and pad cooling                      b) Fogging                      c) Air conditioning

10. Which of the following conditions favours mite infestation in green house?  
a) High RH                      b) Low RH                      c) Low temperature
10. Which of the following conditions favours mite infestation in green house?  
a) High RH                      b) Low RH                      c) Low temperature
11. 'First Red' is a variety of  
a) Rose                              b) Chrysanthemum                      c) Orchid
12. Optimum temperature suitable for storage of cut roses in cool chamber is  
a) 8 - 10° C                      b) 4 - 6° C                      c) 0 - 2° C

**II. Define any FIVE of the following** **(5×2=10)**

1. Bending
2. Grading.
3. Photoperiod
4. Cold chain
5. Fogging.
6. Pinching.
7. Growth regulators for cut flowers under green house cultivation.

**III. Write short notes on any FIVE of the following**  
**(5×4=20)**

1. Greenhouse cladding materials.
2. Water soluble fertilizers
3. Fan and pad system for cooling.
4. Growing media suitable for cut flowers.
5. Fumigation and its importance under green house condition.
6. Packing materials suitable for export of cut flowers.
7. Fertigation for cut flowers.

**IV. Answer any FIVE of the following** **(5×12=60)**

1. Climate and edaphic factors affecting plant growth and development of cut flowers under green house condition.
2. Importance scope and constraints of floriculture under Indian conditions.

3. Package of practices for cut roses under protected cultivation.
4. Pre and post harvest methods of handling cut flowers.
5. Package of practices for carnation.
6. Green house cultivation of orchids.
7. Green house designs and cladding materials.

jkpHhf;fk;

- I.** VnjDk; gj;J tpdhf;fSf;F rhpahd tpilis njh;e;bjLj;J vGJf. (10×1=10)
1. gRikf; Tlhuj;jpd; \_yk; fPH;f;fz;l vf;fhy';fspy; kyh;fisg; bgwyhk;?  
m) gUtkw;w fhy';fspy; M) gUffhy';fspy; ,) m kw;Wk; M
  2. Mh;fpl; kyh; rhFgof;F Vw;w Clfk;  
m) br';fy; Jz;Lfs; M) kzy; ,) kz;
  3. \_\_\_\_\_vd;gJ kyh;fspd; thH;ehs; mjpgfhpf;f gad;gLj;jg;gLfpwJ.  
m) Rf;nuh!; M) mrpof; mkpyk; ,) KNO<sub>3</sub>
  4. bfha; nuh#h Vw;Wkjp bra;tjw;F Vw;w kyh;f; fhk;gpd; ePsk;  
m) 15-30 br.kP M) 45-50 br.kP ,) 60-75 br.kP
  5. bkhl;Lf;fisf; fps;Sjy; ve;jg; gaphpy; gpd;gw;wg;gLfpwJ.  
m) fhh;ndrd; M) b#h;bguh ,) fpshonahy!;
  6. Fr;rpfis tpisj;jy; Kf;fpakhfg; gpd;gw;wg;gLk; kyh;g;gaph;  
m) fhh;ndrd; M) nuh#h ,) b#h;bguh
  7. Vrpahof; ypy;yp tpijg;gjw;fhd tpijf; fpH';fpd; vilast[  
m) 10 fp M) 15 fp ,) 30-40 fpuhk;
  8. bkhl;Lf;fisf; fps;Sjy; fPH;f;fz;l ve;j kyh;g;gaphpy; gpd;gw;wg;gLfpd;wJ?

- m) fhh;ndrd; M) nuh#h ,) fpshonahy!;
9. mjpf brytpy; gRikaf';fspy; btg;gepiyaf; Fiwf;Fk; Kiw  
m) kpd;trpwp kw;Wk; ml;il bfhz;L Fsph;tpj;jy;  
M) gdpg;g[if ,) Fsph;tpg;ghd;
10. gRikah';fspy; fPH;f;fz;l ve;j NH;epiyapy; bre;rye;jpg; g{r;rpapd; jhf;fk;  
mjpfkhff; fhzg;gLk;  
m) <ug;gjk; mjpfhpf;Fk; bghGJ M) <ug;gjk; Fiwa[k; bghGJ  
,) btg;gepiy Fiwa[k; bghGJ
11. ~gh;!;l; bul; (First Red) vd;gJ ve;jf; bfha;kyhpd; ,ufk;?  
m) nuh#h M) fpiurhe;jpak; ,) Mh;fpl;
12. bfha;kyh; nuh#hit gdpf;Tlhuj;jpy; nrkpf;f cfe;j btg;gepiy  
m) 8-10° C M) 4- 6° C ,) 0-2° C

**II.** fPH;f;fz;l VnjDk; le;J tpdhf;fis tiuaiw bra;f. (5×2=10)

1. Fr;rpfis tisj;jy;
2. tifg;gLj;jy;
3. Nhpa xsp mst[
4. Fsph;r';fyp
5. gdpj;bjspg;ghd;
6. Edpf;fps;Sjy;
7. gRikf; Tihu bfha;kyh; rhFgoapy; tsh;r;rp Cf;fpfs;

**III.** fPH;f;fz;l VnjDk; le;J tpdhf;fSf;F rpWFwpg;g[ tiuf (5×2=10)

1. gRikafk; totikf;f Vw;w nghh;it bghUI;fs;
2. ePhpy; fiua[k; cu';fs;

3. kpd;tprpwp kw;Wk; ml;il bfhz;L Fsph;tpj;jy;
4. bfha;kyh;fSf;nfw;w tsh;r;rp Clf';fs;
5. gRikaf';fspy; g[if\_]lk; kw;Wk; mjd; Kf;fpaj;Jtk;
6. bfha;kyh;fis Vw;Wkjp bra;tjw;nfw;w bgl;lf';fs;
7. bfha;kyh;fSf;F ePh;tHp cukply;

**IV.** fPH;f;fz;l VnjDk; le;J tpdhf;fSf;F tphpthd tpil vGJf. (5×12=60)

1. gRikaf' jl;gbtg;gk; kw;Wk; Vida fhuzpfshy; bfha;kyh;fspd; tsh;r;rp kw;Wk; nkk;ghL vt;thW khWgLfpwJ vd;gij tpsf;Ff.
  2. ,e;jpa NH;epiyapy; gRikaf';fspy; bfha;kyh; rhFgoapd; epiy/ Kf;fpaj;Jtk; gad;fs; kw;Wk; gpur;ridfs; gw;wp bjhFg;g[ tiuf.
  3. gRikf; Tlhuj;jpy; bfha; nuh#h tsh;g;gjw;fhd rhFgo Kiwfs; gw;wp vGJf.
  4. bfha;kyh;fspy; mWtil gpd;bra;neh;j;jp Kiwfs; gw;wp Fwpg;g[ tiuf.
  5. gRikf; Tlhuj;jpy; fhh;ndrd; kyh; cw;gj;jpf;fhd rhFgo Fwpg;g[fs;
  6. gRikf; Tlhuj;jpy; Mh;fpl; kyh; rhFgo Kiwfs;
  7. gRikaf';fspd; cs;fl;likg;g[ kw;Wk; nghh;it bghUl;fs;
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