

BA, BSc, BCOM DEGREE END SEMESTER EXAMINATION - MARCH 2026**UGP (HONS.) SEMESTER 4: DISCIPLINE SPECIFIC COURSE****COURSE: 24UBOTDSC206: FLORICULTURE AND OLERICULTURE***(For Regular 2024 Admission)*

Time: 1.5 Hours

Maximum Marks: 50

PART A**Each question carries 1 mark. Answer any 10 questions**

1. Write the genus name of any one loose flower commonly used in floriculture. (R, CO 2)
2. Which country is known as the "Silicon Valley of the Flower Industry? (R, CO 2)
3. What is meant by Shin, Soe and Tai in Ikebana? (R, CO 4)
4. Name an artificial growing media used for seed germination and root development. (R, CO 2)
5. What is field heat in floriculture crops? (R, CO 2)
6. Define floriculture. (R, CO 1)
7. Write the binomial of any one vegetable belongs to family solanaceae. (R, CO 3)
8. What is meant by post-harvest handling? (An, CO 3)
9. Name an enzyme responsible for autolysis of vegetables. (An, CO 3)
10. What does NAA stand for? (R, CO 3)
11. Write the binomial of any one poisonous mushroom. (R, CO 3)
12. What is spawn? (R, CO 3)

(1 x 10 = 10)**PART B****Each question carries 2 marks. Answer any 10 questions**

13. What is cocopeat? Write any two functions of cocopeat. (R, CO 2)
14. State any two benefits of protected cultivation of cut flowers. (R, CO 3)
15. Write the genus name of any two orchids used in the cut flower industry. (R, CO 1)
16. Explain the value-added products prepared from loose flowers such as garlands and veni. (U, CO 4)

17. Discuss the important harvesting techniques followed for cut flowers. (U, CO 2)
 18. Differentiate between cut flowers and loose flowers with examples. (An, CO 2)
 19. List the advantages of plant growth regulators in olericulture. (An, CO 3)
 20. Explain thermal classification of vegetables with suitable examples. (U, CO 3)
 21. Differentiate between plant growth regulators and growth stimulants. (U, CO 3)
 22. List two benefits of value addition. (An, CO 4)
 23. Differentiate between market gardening and truck gardening. (R, CO 4)
 24. Mention two roles of gibberellins in vegetable production. (U, CO 4)
- (2 x 10 = 20)**

PART C

Each question carries 5 marks. Answer any 4 questions

25. Discuss the various natural and artificial growing media used for seed germination and root development. (E, CO 2)
 26. Describe any five value-added products prepared from cut flowers. (U, CO 4)
 27. Differentiate between Western and Eastern style of flower arrangements. (An, CO 4)
 28. Explain the steps in mushroom cultivation. (R, CO 3)
 29. Define vegetable spoilage. Briefly explain the mechanism of microbial attack. (An, CO 3)
 30. Explain the classification of Olericulture crops based on plant parts used. (R, CO 3)
- (5 x 4 = 20)**