

[Time: 2½ Hours]

[Marks: 75]

Please check whether you have got the right question paper

- N.B:
1. All questions are compulsory.
 2. All questions carry equal marks.
 3. Draw neat & labeled diagrams wherever necessary.
 4. Figures to the right indicate full marks.

- Q.1** Attempt any two: 15
- a. Define Ethnobotany. Comment on the present status and scope of Ethnobotany.
 - b. What is a Bonsai? Describe any two styles of Bonsai.
 - c. Define Ikebana. Describe any one style in Ikebana.
 - d. Explain different methods of collection and preservation of dry flower arrangement material.
- Q.2** Attempt any two: 15
- a. Define biodiversity. Explain different levels of biodiversity.
 - b. What is Phytogeography? Discuss any three Phytogeographical regions of India.
 - c. Describe various methods of conservation of biodiversity.
 - d. Give an account of molecular characteristics of Genetic diversity.
- Q.3** Attempt any two: 15
- a. What are essential oils? Explain the extraction process of Sandal wood oil. Add a note on its uses.
 - b. What are vegetable oils? Write the botanical name, plants part used and extraction procedure of palm oil.
 - c. With reference to fatty oils, write the botanical name, extraction procedure and uses of Soyabean oil.
 - d. Discuss the extraction procedure of cotton seed oil. Add a note on its botanical name and uses.
- Q.4** Attempt any two: 15
- a. Give an account of the canning technique in food preservation.
 - b. Explain the use of antioxidants as food preservatives.
 - c. With reference to drying, explain
 - (i) Freeze drying
 - (ii) Sun drying
 - d. What are sugar concentrates? Explain the process of making jams and fruit juices.
- Q.5** Attempt any three: 15
- a. Floral Rangoli
 - b. Tools used in Bonsai
 - c. Importance of biodiversity
 - d. Non-drying oils
 - e. Osmotic drying
 - f. Pickling
