

Total No. of Printed Pages—2

CODE : 33VT AGSC (Pr-I)

(EN)

2026

Suggestive Question Paper for
AGRICULTURAL SCIENCE
(Floriculture and Landscaping)

Practical Paper : I

Full Marks : 40

Pass Marks : 16

Time : 3 hours

Candidates shall note that each question will be bilingual, viz., in English/Assamese medium, for their ready reference. In case of any discrepancy or confusion in the medium/version, the English version will be considered as the authentic version.

***The figures in the margin indicate full marks
for the questions.***

<p>Note : The question paper for 2026 Exam has to be prepared on this basis without repeating from the suggestive questions as far as practicable.</p>

Practical Work

- (a) Identify and comment on the specimens supplied to you. 1×5=5
 - (b) Prepare a nursery bed (size $2\cdot0m \times 1\cdot5m$) for showing winter seasonal flower and write in details on the procedure. 10
- Describe in details the procedure of planting of a shrub. 5
- Viva voce. 5

(Project Work/Field Visit)

- | | | |
|----|----------------------------------|----|
| 4. | Practical File/Student Portfolio | 10 |
| 5. | Viva voce | 5 |

_____ x _____

Contd.

Total No. of Printed Pages—2

CODE : 33VT AGSC (Pr-II)

(EN)

2026

Suggestive Question Paper for
AGRICULTURAL SCIENCE
(Post Harvest Technology)

Practical Paper : II

Full Marks : 40

Pass Marks : 16

Time : 3 hours

Candidates shall note that each question will be bilingual, viz., in English/Assamese medium, for their ready reference. In case of any discrepancy or confusion in the medium/version, the English version will be considered as the authentic version.

***The figures in the margin indicate full marks
for the questions.***

<p>Note : The question paper for 2026 Exam has to be prepared on this basis without repeating from the suggestive questions as far as practicable.</p>

Contd.

(Practical Work)

- | | | |
|----|--|----|
| 1. | (a) Identify and comment on the specimens supplied to you. | 5 |
| | (b) Prepare mixed pickles from locally available materials given to you.
Describe also the procedure. | 10 |
| 2. | Write in details the procedure stepwise for preparation of jelly from fruits. | 5 |
| 3. | Viva voce. | 5 |

(Project Work/Field Visit)

- | | | |
|----|----------------------------------|----|
| 4. | Practical File/Student Portfolio | 10 |
| 5. | Viva voce | 5 |

———— x ————

Contd.