

JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY

SCHOOL OF AGRICULTURAL AND FOOD SCIENCES

THIRD YEAR SECOND SEMESTER UNIVERSITY EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN HORTICULTURE

2019/2020 ACADEMIC YEAR

REGULAR

COURSE CODE: AHT 3324

COURSE TITLE: POSTHARVEST PHYSIOLOGY AND TECHNOLOGY

EXAM VENUE:

STREAM: (BSc. Horticulture)

DATE:

EXAM SESSION:

TIME: 2 HOURS

Instructions:

- 1. Answer ALL questions in section A and ANY other 2 Questions in section B.
- 2. Candidates are advised not to write on question paper.
- **3.** Candidates must hand in their answer booklets to the invigilator while in the examination room.

SECTION A [30 MARKS]

Answer ALL questions from this section.

1. Describe the characteristics of fresh produce	(3 Marks)
2. Differentiate between climacteric and non climacteric ripening	(3 Marks)
3. Describe the ripening changes in fruits.	(4 Marks)
4. Demonstrate a technology used at household level for bananas	(4 Marks)
5. Explain how temperature affects shelf life of fresh produce.	(3 Marks)
6. Explain the term controlled atmosphere storage giving one simple techno household level.	logy that uses the concept at (4 Marks)
7. Briefly describe a storage technology that uses evaporative cooling	(3 Marks)
8. Discuss the three Cs in postharvest handling.	(6 Marks)

SECTION B [40 MARKS]

Answer ANY TWO questions from this section.

11. Discuss the cold chain management in postharvest quality of horticultural produce.

(20 Marks)

12. Explain briefly preharvest factors affecting the quality of horticultural produce.

(20 Marks)

13. Describe each component in flower food, their action how they contributes to enhanced vase-life of cut flowers. (20 Marks)