



**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 technology that uses the concept at household level. **(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)**