



**NATIONAL OPEN UNIVERSITY OF NIGERIA  
FACULTY OF AGRICULTURAL SCIENCES  
DEPARTMENT OF CROP AND SOIL SCIENCES**

**EXAMINATION: 2021 SEMESTER POP EXAMINATION**

**COURSE TITLE: HARVESTING, PROCESSING AND STORAGE OF CROPS (2CU)**

**COURSE CODE: CRP310**

**TOTAL SCORE: 70 MARKS**

**INSTRUCTION: Answer *THREE* Questions. compulsory question 1 (30marks) and any *TWO* Questions (20 marks each)**

**TIME ALLOWED: 2hours**

**QUESTION**

**Q1.**

- a. Describe any five (5) functions that show plants are matured as it relates to its Physical measures. (10marks)
- b. Briefly explain the visible outcomes of storing grains under temperature and humidity control. (5marks)
- c. As a horticulturist, advice the farmer on how best to preserve farm produce using chemical methods. (10marks)

**Q2.**

- a. Elucidate the chemistry and physics behind the body functions on how fruits mature. (10marks)
- b. Crops pass through a life cycle, outline the steps to achieve maturity. (5marks)

**Q3.**

- a. Highlight the elements that make vehicle engine to become too hot when conveying crop produce after harvest. (10marks)
- b. State justifications for food being processed in Agriculture. (10marks)

**Q4.**

- a. Discuss in details the components that affect the effect of using chemicals on food preservation process, citing relevant cases. (20marks)