



**NATIONAL OPEN UNIVERSITY OF NIGERIA  
FACULTY OF AGRICULTURAL SCIENCES  
DEPARTMENT OF CROP AND SOIL SCIENCES  
SEPTEMBER 2020\_1 EXAMINATION**

**COURSE TITLE:** HARVESTING, PROCESSING AND STORAGE OF CROPS

**COURSE CODE:** CRP310

**TOTAL SCORE:** 70 MARKS

**TIME ALLOWED:** 3 hours

**INSTRUCTION:** *Answer compulsory question 1 (30marks) and any four questions (10 marks each.)*

**Q1.**

- a. Briefly discuss the harvesting concept of the following;
  - i. Harvesting of tropical crops (5marks)
  - ii. Harvesting of cereal crops. (5marks)
  - iii. Harvesting of tree crops. (5marks)
- b. Explain generally the methods of crop storage. (5marks)
- c. Outline the problem aroused when the cassava roots are allowed to remain in the soil as a means of preserving them, (4marks)
- d. State the General rules for chemical preservation. (6marks)

**Q2.**

- a. Explain the principles of combined preservation procedures. (6marks)
- b. What are the considerations to be taken into account before selecting most suitable storage of crops. (4marks)

**Q3.**

- a. Describe food irradiation as a method of food preservation.
- b. State the Factors on which the selection of a particular dryer/drying method depends.
- c. Give detailed account of the preservation of vegetables by acidification.  
(10marks)

**Q4.a.** Explain in detail the method of Preservation of vegetables by acidification. (10marks)

**Q5.**

- a. List the five types of mechanical damage that occur during transportation. (4marks)
- b. Highlight the Factors that govern the selection of the mode of transportation (6marks)

**Q6.**

- a. Define the principles of agricultural processing. (3marks)
- b. Briefly describe processing of cassava. (7marks)

**Q7.**

- a. Explain in brief processing of oil seeds. (6marks)
- b. Differentiate between decorticated and de-germinated meal. (4marks)