

Km 4 Kaduna-Zaria Expressway Rigachikun, Kaduna **DEPARTMENT OF CROP AND SOIL SCIENCES**2020 2 EXAMINATION

COURSE CODE: CRP508

COURSE TITLE: POST HARVEST PHYSIOLOGY AND PRODUCE STORAGE (CRP508)

TOTAL CREDIT UNITS: 2CU

INSTRUCTIONS: Answer four questions in all. Question one is compulsory (25 marks). The rest carry 15

marks each.

TIME; 2.30 MINS

QUESTION

1. a) Define briefly the following

I. Maturity,

- II. Ripening and
- III. Senescence of Farm Produce (12 marks)
- b) what are the environmental factors that hinders the maturity of farm produce (6marks)
- c) discuss the factors that affect ripening and senescence (7 marks)

2.

- a) In the tropical environment it is observed that, deterioration of farm produce is very fast. Give reasons (7 marks)
- b) Enumerate the steps of planning procedure for successful harvest (8 marks)
- 3. a) State the four physical indices of quality in fruits vegetables in market (6marks)
 - b) Write short notes on the following quality in seeds (9marks)
 - i. High viability
 - ii. Good vigor
 - iii. Integrity of the seed
- 4. a) Differentiate between grains and seeds (6 marks)
 - b) Describe the relationship of the effects of respiration and transpiration on fruits and vegetables after harvest (9 marks)
- 5. a) Discuss any six reasons for storage of harvested produce in agriculture. (9 marks)
 - b) State four factors to be considered as pre-storage conditions for farm produce (6 marks)
- 6. a) Complete the table below by filling the relative humidity in percentage (8 marks)

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Crop	Seed moisture content (%)	R/Humidity (%)
Bean	12	65
Carrot	10	-
Pea	14	-
Sweet Corn	12	-
Tomato	9	-

b) What is drying and what are the quality indices that affect drying. (7 marks)