



NATIONAL OPEN UNIVERSITY OF NIGERIA

SCHOOL OF AGRICULTURAL SCIENCES

COURSE CODE: CRP 310

COURSE TITLE: HARVESTING, PROCESSING AND STORAGE OF CROPS

INSTRUCTIONS: ANSWER SIX (6) QUESTIONS. QUESTION 1 IS COMPULSORY AND ANY OTHER FIVE (5) QUESTIONS

Time Allowed: 3 Hours

QUESTIONS

- 1a. Why is the maturity index of a fruit important? (4marks)
- b. Explain the following terms:
 - i. Maturation
 - ii. Ripening
 - iii. Climacteric fruit
 - iv. Non-climacteric fruits
2. With appropriate examples, describe two (2) temporary storage methods and three (3) long time storage methods
- 3a. State five (5) principles of combined preservation procedures?
- 3b. Enumerate six (6) Factors that influence the drying process and describe any one (1)

- 4a. List five (5) gaseous chemical food preservations and five (5) Traditional chemical food preservatives.
- 4b. Mention four (4) Various degrees of heat preservation and describe any one
- 5a. What causes overheating in transportation?
- 5b. List any five (5) Factors that contribute to overheating
- 5c. Describe one (1) type of Refrigerated trailers
- 6a. How are preservatives used on vegetables traditionally?
- 6b. Describe the methods of Preserving vegetables by acidification
- 7a. How is Fufu being made?
- 7b. State four (4) Challenges of processing crop produce