

Uganda Martyrs University
FACULTY OF AGRICULTURE

B. Agriculture II, Semester I Final Assessment: 2014-2015
Course Unit: PHS 2101 Post Harvest Handling and Storage

Time: 9:30 am – 12:30 pm

Date: Thursday, 4th December, 2014

Instructions:

Answer any four questions

Do not write anything on a question paper

1. Explain the concept of Good Manufacturing Practices in Post Harvest Handling. (25 marks)
2. Explain factors that may lead to market food rejections. (25 marks)
3. Discuss the various constraints hampering agro-processing industry in your country. (25 marks)
4. Why is there need to standardize methods of food preservation? (25 marks)
5. Explain the major causes of product quality deterioration of fresh fruits and vegetables after harvesting? (25 marks)
6. Explain the concept of value addition in food processing. (25 marks)
7. How can hygiene and sanitation be maintained during the post-harvest handling process? (25 marks)
8. Discuss Ethical concerns in Post Harvest Handling. (25 marks)