



**National Open University of Nigeria**  
**Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi, Abuja**  
**Faculty of Agricultural Sciences**  
**October/November, 2016**

**Course code: CPT514**

**Course title: Produce/Post-Harvest Management**

**Time: 2hrs Credit units: 2**

**Instruction: Answer any four (4) questions**

### **QUESTIONS**

1. Discuss the major causes of post harvest losses. ( 25mark)
2. Discuss the post harvest treatments that can be used to minimize loss and maximize quality of produce. (25marks)
3. Describe the process of traditional fermentation using the conversion of manihot esculenta crantz as an example. (25marks)
4. Discuss four methods of shelf life extension.(25marks)
5. Describe the underlisted:
  - a) Food irradiation as a method of food preservation.( 12.5marks)
  - b) Preservation of vegetables by acidification .(12.5marks)
6. Write short notes on the following post harvest technology procedures:
  - a) Temperature management procedures.(12.5marks)
  - b) Food Safety Assurance.(12.5marks)