



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