



## **NATIONAL OPEN UNIVERSITY OF NIGERIA**

**University Village, Nnamdi Azikwe Express Way, Plot 91,  
Cadastral Zone,  
Jabi, Abuja**

**Faculty of Agricultural Sciences**

**FIRST SEMESTER EXAMINATION: June/July**

**COURSE CODE: CRP 310**

**COURSE TITLE: HARVESTING, PROCESSING AND STORAGE  
OF CROPS (2 Units)**

**TIME: 2HOURS**

**INSTRUCTIONS: ANSWER ANY FIVE (5) QUESTIONS. ALL  
QUESTIONS CARRY EQUAL MARKS**

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 (16marks)

2. With appropriate examples, describe three (3) temporary storage methods and four (4) long time storage methods (20marks)

3a. State five (5) principles of combined preservation

procedures? (5marks)

3b. Describe five (5) Factors that influence the drying process  
(10marks)

3c. List 10 Procedures for fruit and vegetable preservation  
(5marks)