



NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF SCIENCE AND TECHNOLOGY
MARCH/APRIL 2014 EXAMINATION

COURSE CODE: CPT 514

COURSE TITLE: PRODUCE /POST- HARVEST MANAGEMENT

TIME ALLOWED: 2HOURS

INSTRUCTION: ANSWER ANY FOUR QUESTION

QUESTION 1

- a) List five environmental conditions that can aid produce deterioration
- b) Briefly describe how any four of the factors can be modified to enhance a prolonged life span of produce.
- c) Define (i) blanching (ii) curing.

Question 2

- a) List any three group organisms that cause deterioration in farm produce
- b) Explain the function of water in plant
- c) List out the indices of ripening in a farm produce

Question 3.

- a) What are the cultural/mechanical factors that lead to fast deterioration in harvested farm produce
- b) List any five structure that can be use to preserve farm produce
- c) Briefly describe the effect of poor storage of farm produce

Question 4.write a short descriptive note on each of the following

- a) Storage (b) Preservation (C) primary processing.

Question 5.

- a) (i)List any 2 diseases of stored produce and (ii) name their causal organisms.
- b) Explain how ripening can be induced in the store
- c) List how ripening can be delayed in the store

Question 6.

- a) List any four post harvest technology procedure
- b) Mention the effect of any four mineral element of the storability of farm produce

c) What are the effects of rough handling on farm produce?