

University Examinations for 2016/2017 Academic Year

SCHOOL OF AGRICULTURE AND NATURAL RESOURCES MANAGEMENT

DEPARTMENT OF AGRICULTURAL EDUCATION AND EXTENSION

FOUTH YEAR, FIRST SEMESTER EXAMINATION FOR BACHELOR OF AGRICULTURAL EDUCATION AND EXTENSION

KST 401: POST HARVEST TECHNOLOGY

Date: Time:

EXAM PAPER

Instructions

Instructions: Answer ALL questions in section A and ANY TWO questions in

section B

Section A: 30 MARKS

Question 1:

- (a) Explain SIX reasons of importance of food security in Kenya (6 marks)
- (b) Describe and explain FIVE pre-harvest factors which lead to food products spoilage (5 marks)
- (c) Explain importance of post-harvest physiology of agriculture products in packaging for the market (7 marks)
- (d) Explain THREE causes of post-harvest loss of most crop products (6 marks)
- (e) Explain the meaning and importance of senescence delaying techniques in crop product post-handling of export products (6 marks)

SECTION B: 40 MARKS

Question 2:

- (a) Explain briefly SIX non-chemical methods of controlling post-harvest spoilage in crop products (12 marks).
- (b) Describe FOUR reasons for cleaning and sorting of newly harvested produce (8 marks)

Question 3:

- (a) State and explain FIVE procedures of preparing fruit and vegetable produce for market (10 marks)
- (b) Explain FIVE grain products and indicate their equilibrium moisture content (%) levels required to deter spoilage (10 marks)

Question 4:

- (a) Explain physiological disorder prevention and management on crop produce (10 marks).
- (b) Explain the THREE major causes of spoilage of banana fruit (3 marks)
- (c) Explain SEVEN techniques of preventing spoilage of onion for export market (7 marks)

Ouestion 5:

- (a) With the help of a graph (s) distinguish between climacteric and non-climacteric fruits (6 marks)
- (b) For each of the SEVEN crops indicated in the table below state the product and the post-harvest handling technique farmers carry out before delivery of produce to market (a) (14 marks)

Crop type	product	Post-harvest handling before marketing
1. Sisal		
2. Orange		
3. Ground nuts		
4. Tea		
5. Sorghum		
6. Mango		
7. Cabbage		