

# MACHAKOS UNIVERSITY

# University Examinations for 2018/2019 Academic Year SCHOOL OF AGRICULTURAL SCIENCES DEPARTMENT OF AGRICULTURAL EDUCATION AND EXTENSION FOURTH YEAR SPECIAL/SUPPLEMENTARY EXAMINATION FOR **BACHELOR OF SCIENCE IN AGRICULTURAL EDUCATION AND EXTENTION BACHELOR OF EDUCATION (SCIENCE)** AGR 412: POST HARVEST TECHNOLOGY

DATE: 26/7/2019

TIME: 11.00-1.00 PM

# **INSTRUCTIONS:**

#### Answer ALL questions from Section A and any other TWO from Section B:

#### SECTION A: COMPULSORY: (30 MARKS)

#### **QUESTION ONE**

- Differentiate between climacteric and non-climacteric fruits and give TWO examples in (a) each category (4 marks).
- (b) With the aid of a well-labelled diagrams name and show the various phases of climacteric development in both climacteric and non-climacteric fruits (5 marks).
- Explain the practical implication of each of the following terms in the postharvest handling (c) of harvested agricultural commodities:
  - (i) Relative humidity (2.5 marks)
  - (ii) Dew point
- Given that the specific humidity of the atmosphere surrounding stored maize is 0.012 Kg/Kg (d) and that the wet bulb temperature is 18°C, use the Psychrometric Chart provided to determine the:
  - (i) Dry bulb temperature (1 mark) (ii) Relative humidity (1 mark)
  - (iii) Water vapour pressure (1 mark)
- (e) Quality is an important aspect in the marketing of agricultural commodities.

- (2.5 marks)

- (i) Explain the physical and chemical alterations that occur during the ripening of fleshy fruits
  (5 marks).
- (ii) Explain how the alterations in (i) above contribution to quality attributes (4 marks).
- (iii) Explain the importance of establishing quality standards in the marketing of perishable commodities (4 marks).

## SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)

### **QUESTION TWO (20 MARKS)**

- (a) Respiratory metabolism is an important process in harvested agricultural commodities.
  - (i) Discuss the effects of respiration in harvested plant commodities (5 marks).
  - (ii) Discuss the importance of measuring the rate of respiration in these commodities

(5 marks).

(b) Discuss the effects of exogenous ethylene on the respiratory metabolism of climacteric and non-climacteric fruits and on the regulation of its own biosynthesis (10 marks).

#### **QUESTION THREE (20 MARKS)**

- (a) The maturity of harvested perishable agricultural commodities has a good correlation to product quality:
  - (i) Explain the need to measure the maturity of agricultural commodities (4 marks).
  - (ii) Explain the requirements for a maturity index (2 marks).
- (b) Explain the predisposing factors that may lead to development of aflatoxin in non-perishable commodities (4 marks).
- (c) Discuss the need for rapid cooling of harvested perishable agricultural commodities

(10 marks)

### **QUESTION FOUR (20 MARKS)**

- (a) Explain the difference between controlled atmosphere and modified atmosphere storage systems (2 marks)
- (b) Modified atmosphere packaging (MAP) is increasingly being used for the storage of fresh horticultural commodities.
  - (i) With the aid of relevant graphical illustrations explain the **TWO** methods used to create modified atmosphere conditions
    (4 marks)
  - (ii) Explain **FOUR** positive effects of film packaging other than creation of MA conditions (4 marks)

(c) Discuss the physiological and biochemical basis for the use of controlled /modified atmosphere storage systems for extending postharvest storage life of perishable commodities (10 marks)

# **QUESTION FIVE (20 MARKS)**

- (a) With reference to tomato as a model fruit, describe:
  - (i) the symptoms and causes that translate to postharvest loss (6 marks).
  - (ii) the measures taken to alleviate the postharvest problems (4 marks).
- (b) Discuss the factors that lead to postharvest loss of harvested horticultural commodities in Kenya (10 marks).