

# **MACHAKOS UNIVERSITY**

University Examinations for 2019/2020 Academic Year

#### SCHOOL OF AGRICULTURAL SCIENCES

#### DEPARTMENT OF AGRICULTURAL EDUCATION AND EXTENSION

#### **AUGUST SESSION EXAMINATION FOR**

#### **BACHELOR OF EDUCATION**

**KST 401: POST-HARVEST TECHNOLOGY** 

DATE: SCHOOL BASED TIME:

#### **INSTRUCTIONS**;

Answer ALL questions from Section A and ANY TWO from Section B

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

#### **QUESTION ONE (30 MARKS)**

- a) With specific examples, explain the following terms
  - i) Food wastage

(2 marks)

ii) Food losses

(2 marks)

- b) Differentiate the following terms
  - i) Climacteric and non-climacteric fruits

(4 marks)

ii) Group (1) and group (2) of fruit-vegetables

(4 marks)

c) Explain **FOUR** types of indices that are used to determine the maturity of farm produce

(4 marks)

- d) Describe how post harvest technology contributes to food security
- (6 marks)
- e) Describe **THREE** postharvest handling principles that are important in minimizing water loss of any fruit or vegetable (3 marks)
- f) Citing examples of specific crops, explain any TWO categories of maturity of farm produce

(5 marks)

# **SECTION B: Answer any TWO questions (40 Marks)**

# **QUESTION TWO (20 MARKS)**

- a) Describe **FIVE** postharvest treatments used to preserve fruits and vegetables (10 marks)
- b) Discuss the role of packaging in protecting fresh produce (10 marks)

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

- a) Describe the steps followed during packing house operations (10 marks)
- b) Describe **FIVE** intrinsic factors that will affect the respiration process hence leading to deterioration of farm produce (10 marks)

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

- a) Describe **FIVE** methods of pre-cooling fruits and vegetables (10 marks)
- b) Citing one example each, discuss how post-harvest stresses would influence the handling and storage processes of fruits and vegetables (10 marks)

## **QUESTION FIVE (20 MARKS)**

- a) Citing one example each, explain how pre-harvest plant nutrition influences the quality and shelf-life of fruits and vegetables (10 marks)
- b) Discuss the significance of storage process in post harvest technology (10 marks)