

NATIONAL UNIVERSITY OF LESOTHO

B.Sc. [Crop Science] Exam

CPS 4504: Post-Harvest Technology

11th January 2024 Total marks: 100 Time: 3hrs

Instructions: Answer any four (4) questions

Question 1

As an expert in post-harvest technology, you are asked by your employer to develop a training program on maturity and maturity indices of fruits and vegetables [25].

Question 2

You are a recent graduate from university in your village, the community chief has asked you train some local farmers on harvesting and handling during harvesting, causes of bruises and the harvesting recommendations of fruits and vegetables [25].

Question 3

As an extension personnel your farmers complain about the rate at which field heat reduces the shelf life of their products. Explain to yours farmers how to cool their commodities before storage [25].

Question 4

Fruits and vegetables are perishable in nature. Explain in detail the possible causes of post-harvest losses in fruits and vegetables; and the methods of reducing/minimizing those losses [25].

Question 5

Discuss in detail, the modern methods and traditional methods of crop processing [25].

Question 6

Give notes on the use of preservatives in post-harvest technology [25].

Question 7

A group of farmers want to build storage structures for their commodities after harvest, they have requested you to take part in the project. Explain to the farmers what the aspects of storage structures are [25].