



**2<sup>ND</sup> SEM. 2008/2009**

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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME: BACHELOR OF SCIENCE IN HORTICULTURE  
YEAR 4**

**COURSE CODE: HORT 410**

**TITLE OF PAPER: HERBS AND SPICES**

**TIME ALLOWED: TWO (2) HOURS**

**INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS**

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BY THE CHIEF INVIGILATOR**

**INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS**

**Question 1**

Describe various ways used to propagate herbs and spices.

**[25 marks]**

**Question 2**

Describe production requirements and uses of TWO named herbs.

**[25 marks]**

**Question 3**

a) Define and give examples of the following :

- (i) spice [5 marks]
- (ii) herb [5 marks]
- (iii) condiment [5 marks]

b) Discuss uses of herbs to alleviate disease symptoms.  
Give appropriate example. [10 marks]

**[25 marks]**

**Question 4**

Describe various ways used to control insect pests and diseases using herbs and spices. Give appropriate examples.

**[25 marks]**

**Question 5**

Describe processing, storage and preservation of the following spices :

- (i) pepper [5 marks]
- (ii) nutmeg [5 marks]
- (iii) cinamon [5 marks]
- (iv) ginger [5 marks]
- (v) vanilla [5 marks]

**[25 marks]**