



**2<sup>nd</sup> SEM. 2013/2014**

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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

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

**COURSE CODE: HORT 409**

**TITLE OF PAPER: POSTHARVEST PHYSIOLOGY OF  
HORTICULTURAL CROPS**

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

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

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BY THE CHIEF INVIGILATOR**

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

**QUESTION 1**

- a) Describe the advantages and disadvantages of mechanical harvesting of horticultural crops [10 marks]
- b) Discuss with the aid of examples five destructive maturity indices used in determining time of harvest of horticultural crops [15 marks]
- [25 marks]**

**QUESTION 2**

Discuss five biological factors that influence the deterioration of horticultural commodities [25 marks]

**QUESTION 3**

- a) Discuss the use of controlled atmosphere (CA) storage to prolong the shelf life of apples [12 marks]
- b) Describe supplements to temperature management in post-harvest handling of horticultural produce [13 marks]
- [25 marks]**

**QUESTION 4**

Discuss five methods of pre-cooling harvested horticultural crops [25 marks]

**QUESTION 5**

Describe three methods of processing fruits and vegetables [25 marks]