

W1-2-60-1-6

**JOMO KENYATTA UNIVERSITY**

**OF**

**AGRICULTURE AND TECHNOLOGY**

**UNIVERSITY EXAMINATIONS 2014/2015**

**SECOND YEAR FIRST SEMESTER EXAMINATION FOR THE**

**DEGREE OF BACHELOR OF SCIENCE IN PUBLIC HEALTH**

**IPH 2206: POSTHARVEST PATHOLOGY**

**DATE: APRIL 2015 TIME: 2 HOURS**

**INSTRUCTIONS: ANSWER ALL THE QUESTIONS IN SECTION A AND ONE**  **QUESTION IN SECTION B**

**SECTION A: (ANSWER ALL QUESTIONS) - 48 MARKS**

1. Explain the following terminologies:
2. Enteric environment [2 marks]
3. Ozone ]2 marks]
4. Latent injection [2 marks]
5. Blight [2 marks]
6. Outline FOUR methods frequently used by the farmers to apply fungicides

and suggest giving reasons TWO methods most suited for small scale

subsistence farmer. [8 marks]

1. Briefly discuss TWO of the diseases of mangoes stating the causative

agent, symptoms occurrence and control. [8 marks]

1. Mycotoxins are a major threat to human health mainly due to their pathogenic

and carcinogenic effects. Identify and briefly discuss any THREE mycotoxins

produced in food. [8 marks]

1. Explain FOUR cooling methods applied by fruit and vegetable

manufacturers in Kenya. [8 marks]

1. List:
2. Four virus that can be spread by fresh produce. [2 marks]

1. SIX properties of fungi that distinguish them from other micro-

organisms. [6 marks]

**SECTION B: (ANSWER ANY ONE QUESTION) - 22 MARKS**

1. a) Identify TWO areas where chlorine is used in postharvest pathology. [4 marks]

b) Discuss THREE forms in which chlorine is used indicating the

circumstance under which each is used. [6 marks]

c) Discuss SIX factors that affect the effectiveness of chlorine. [12 marks]

1. a) Discuss FIVE roles of government in influencing postharvest

Pathology. [10 marks]

b) Discuss FIVE different sources of pathogenic micro-organisms

on fresh produce. [10 marks]

1. a) Discuss the storage conditions of any THREE known fruits

after harvest. [6 marks]

b) Discuss THREE methods that farmers use to control postharvest

pest and decay agents. [6 marks]

c) Identify FOUR factors important in determining the quality of

fruits and vegetables. [4 marks]