

**THIRD YEAR SECOND SEMESTER EXAMINATION**

**(FOR 2016/2017 ACADEMIC YEAR)**

**FOR THE DEGREE IN BACHELOR OF SCIENCE HORTICULTURAL PRODUCE**

**INSTRUCTIONS TO CANDIDATES**

- Answer questions **ONE** and any other **THREE** questions.
  - **TIME: 3 HOURS**

**QUESTION ONE**

- Describe the preservation and storage methods of fruits and vegetables. (10 marks)
- Explain the quality management systems applied during processing and storage of horticultural produce. (10 marks)
- Explain the benefits of preserving and storage of horticultural produce. (5 marks)

**QUESTION TWO**

- Explain five ways in which distribution equipment and transport modes may influence quality maintenance of the horticultural produce. (10 marks)
- Outline the preliminary operations done before processing of fruits and vegetables, giving factors affecting such processes. (5 marks)

**QUESTION THREE**

- Draw a HCCP plan for processing of any fruit or vegetable of your choice, starting from harvesting to table. (10 marks)
- With suitable examples, state three classes of hazards associated with fresh produce. (3 marks)
- What is GAPs in full and why is training important. (2 marks)

**QUESTION FOUR**

- Describe using a diagram the processing flow diagram for a dehydrated mango product. (8marks)
- Explain ways in which the airport is the weakest link in the flower post-harvest chain. (7 marks)

**QUESTION FIVE**

- Draw up a packaging and transport brief for an export flower product. (9 marks)
- Explain the following terms in relation to: (6 marks)
  - Radurization
  - Vacuum storage
  - Modified Atmosphere

