

**W1-2-60-1-6**

**JOMO KENYATTA UNIVERSITY OF AGRICULTURE AND TECHNOLOGY**

# **UNIVERSITY EXAMINATIONS 2014/2015**

**SECOND YEAR SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF PUBLIC HEALTH**

**IPH 2206 : POST HARVEST PATHOLOGY**

**DATE: DECEMBER 2014 TIME: 2 HOURS**

**INSTRUCTIONS: ANSWER QUESTION ALL QUESTIONS IN SECTION A [48 MARKS] AND ANY ONE QUESTION IN SECTION B [22 MARKS]**

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**SECTION A [COMPULSORY]**

**QUESTION ONE**

1. Define the following terms as used in post harvest pathology [6 marks]
2. Ethylene
3. Quality
4. Respiration
5. Enumerate the reason for keeping food commodities from spoilage [6 marks]
6. Explain the ways a farmer growing fresh fruits and vegetables can do to extend storage life for his produce [6 marks]
7. List six examples of ethylene effects on produce and any three ethylene producing products [6 marks]
8. Distinguish between climacteric and non-climacteric frost ripening giving two examples in each [6 marks]
9. Highlight the sanitation measures, that can be carried out to reduce population of micro-organism on equipment on produce and in the water. [6 marks]
10. Identify the description of factors that contribute to the various quality attributes of fresh produce.
11. Identify the five most common cooling methods used in post harvest [6 marks]

**SECTION B**

**QUESTION TWO**

1. Losses in post harvest produce may occur anywhere from the point where the food has been harvested or gathered up to the point of consumption. Discuss. [10 marks]
2. Identify the primary causes of losses, that directly affect the food and major factors for management. [12 marks]

**QUESTION THREE**

1. Discuss three types of food deterioration that affect produce along the food chain [12 marks]
2. Discuss any five major post harvest diseases that affect produce after harvest. [10 marks]