

**MERU UNIVERSITY OF SCIENCE AND TECHNOLOGY**

**P.O. Box 972-60200 – Meru-Kenya.**

**Tel: 020-2069349, 061-2309217. 064-30320 Cell phone: +254 712524293, +254 789151411**

**Fax: 064-30321**

**Website:** [**www.must.ac.ke**](http://www.must.ac.ke) **Email:** [**info@must.ac.ke**](mailto:info@must.ac.ke)

**University Examinations 2015/2016**

FOURTH YEAR, SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN PUBLIC HEALTH

**HPP 3455: POST-HARVEST PATHOLOGIES OF FOODS**

**DATE: NOVEMBER 2015 TIME: 2 HOURS**

**INSTRUCTIONS:** *Answer question* ***one*** *and any other* ***two*** *questions*

**QUESTION ONE (30 MARKS)**

1. Define the following terms as used in post-harvest pathology
2. Pathogen (2 Marks)
3. Postharvest Food loss (2 Marks)
4. Infection (2 Marks)
5. Tolerance (2 Marks)
6. Incubation period (2 Marks)
7. i) List any five important fungal genera of postharvest pathogens (5 Marks)

ii) List the five major causal agents of bacterial soft rots (5 Marks)

1. i) Explain any two health risks of fungal vegetable diseases to humans and animals (6 Marks)

ii) Explain any two benefits of storing fresh fruits and vegetables under controlled

atmosphere storage conditions (4 Marks)

**SECTION B (40 MARKS)**

1. Discuss any five control measures you would take to reduce infection of mangoes by wound pathogens (20 Marks)
2. Discuss how the following factors affect growth of spoilage moulds in freshly harvested foods.
3. Temperature (71/2 Marks)
4. Water (5 Marks)
5. Atmosphere gases (71/2 Marks)
6. Discuss postharvest disease control and prevention under the following headings.
7. Postharvest chemical treatment (8 Marks)
8. Sanitation (12 Marks)