

# **MACHAKOS UNIVERSITY**

University Examinations for 2020/2021 Academic Year SCHOOL OF AGRICULTURAL SCIENCES

## DEPARTMENT OF AGRICULTURAL EDUCATION AND EXTENSION

FOURTH YEAR FIRST SEMESTER EXAMINATION FOR

**BACHELOR OF EDUCATION (SPECIAL NEEDS EDUCATION)** 

**BACHELOR OF EDUCATION (SCIENCE)** 

**AGR 412: POST-HARVEST TECHNOLOGY** 

DATE: 16/8/2021 TIME: 2.00-4.00 PM

#### **INSTRUCTIONS:**

Answer question ONE and any other TWO questions

#### **QUESTION ONE (COMPULSORY - 30 MARKS)**

- a) With the aid of a well-labelled diagram explain the **FIVE** phases of climacteric development during growth and development in a climacteric fruit (6 marks)
- b) The maturity of agricultural commodities has a good correlation to produce quality and postharvest handling practices:
  - i. Explain **FIVE** requirements for a maturity index (5 marks)
  - ii. Explain **FIVE** practical applications of maturity indices in postharvest technology practices (5 marks)
- c) A consignment of 1750 tonnes of maize was dried from an initial moisture content of 26% down to 13%. Calculate the final weight of the dried maize (4 marks)
- d) Quality is an important aspect in the marketing of agricultural commodities.
  - i. Name the **THREE** quality attributes associated with fruit ripening (1.5 marks)
  - ii. Explain the physical and chemical alterations that occur during fleshy fruit ripening contributing to the **THREE** major quality attributes in (i) above (4.5 marks)
  - iii. Explain **FOUR** importance of establishing quality standards in the marketing of harvested agricultural commodities (4 marks)

#### **QUESTION TWO (20 MARKS)**

- a) Respiratory metabolism plays a key role in the post-harvest handling of agricultural commodities.
  - i. Explain **FIVE** effects of respiration in harvested agricultural commodities (5 marks)
  - ii. Explain **FIVE** importance of measuring the rate of respiration in harvested agricultural commodities (5 marks)
- b) With the aid of relevant graphical illustrations for i) and ii) below:
  - i. Describe **THREE** effects of exogenous ethylene treatment on the respiratory metabolism of climacteric fruits (4 marks)
  - ii. Describe **THREE** effects of exogenous ethylene treatment on the respiratory metabolism of non-climacteric fruits (4 marks)
  - iii. Explain **ONE EFFECT EACH** of exogenous ethylene treatment on the regulation of its own biosynthesis in climacteric and non-climacteric fruits (2 marks)

#### **QUESTION THREE (20 MARKS)**

- a) In the post-harvest handling of grains, it is important to determine the moisture content of the grains before storage. Assume that a sample of 72g of wheat grains is used to determine the moisture content and is dried to a constant weight of 63g:
  - i. Calculate the moisture content of the wheat grain on a wet weight basis (3 marks)
  - ii. Calculate the moisture content of the wheat grains on a dry weight basis (3 marks)
- b) Determination of total soluble solids (TSS) and total titratable acidity (TTA) is important in the fruit industry.
  - i. With the aid of a well labelled graphical representation explain the quality impacts of the changes in TSS and TTA that occur during fruit ripening (3 marks)
  - ii. Explain **TWO** importance of measuring both TTS and TTA in fruits (2 marks)
  - i) Describe the **TWO** methods used in the determination of TTA in fruits (4 marks)
- c) Assume that 10 ml of orange juice with a total soluble solids content of 14 <sup>o</sup>Brix requires 5.6 ml of 0.1N NaOH to reach end point. Given that the conversion factor of the predominant organic acid in orange juice is 0.0064, answer the following questions:
  - i. Name the predominant organic acid in orange juice (1 mark)
  - ii. Calculate the % total titratable acidity in the orange juice (3 marks)
  - iii. Calculate the sugar:acid ratio in the orange juice (1 mark)

#### **QUESTION FOUR (20 MARKS)**

- a) Differentiate between controlled atmosphere and modified atmosphere storage systems (2 marks)
- b) Modified atmosphere packaging is increasingly being used for the storage of fresh horticultural commodities.
  - i. With the aid of a well labelled graphical illustration for each, describe the **TWO** methods used to create modified atmosphere conditions (6 marks)
  - ii. Explain **SEVEN** positive effects of film packaging other than creation of modified atmosphere conditions (7 marks)
- c) Explain **FIVE** factors that influence the adoption of controlled atmosphere and modified atmosphere storage systems (5 marks)

### **QUESTION FIVE (20 MARKS)**

- a) Explain the term 'post-harvest loss' (2 marks)
- b) Discuss **FIVE** factors that lead to post-harvest loss of horticultural commodities in Kenya (10 marks)
- c) Explain the principle behind browning of banana fruit upon wounding and subsequent darkening of the skin upon ripening (4 marks)
- d) Explain **FOUR** objectives of the KS 1758-2:2016 Code of Practice/Standard (4 marks)