



NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES
DEPARTMENT OF CROP AND SOIL SCIENCES
SEPTEMBER 2020_1 EXAMINATION

COURSE TITLE: HARVESTING, PROCESSING AND STORAGE OF CROPS

COURSE CODE: CRP310

TOTAL SCORE: 70 MARKS

TIME ALLOWED: 3 hours

INSTRUCTION: *Answer compulsory question 1 (30marks) and any four questions (10 marks each.)*

Q1.

- a. Briefly discuss the harvesting concept of the following;
 - i. Harvesting of tropical crops (5marks)
 - ii. Harvesting of cereal crops. (5marks)
 - iii. Harvesting of tree crops. (5marks)
- b. Explain generally the methods of crop storage. (5marks)
- c. Outline the problem aroused when the cassava roots are allowed to remain in the soil as a means of preserving them, (4marks)
- d. State the General rules for chemical preservation. (6marks)

Q2.

- a. Explain the principles of combined preservation procedures. (6marks)
- b. What are the considerations to be taken into account before selecting most suitable storage of crops. (4marks)

Q3.

- a. Describe food irradiation as a method of food preservation.
- b. State the Factors on which the selection of a particular dryer/drying method depends.
- c. Give detailed account of the preservation of vegetables by acidification.
(10marks)

Q4.a. Explain in detail the method of Preservation of vegetables by acidification. (10marks)

Q5.

- a. List the five types of mechanical damage that occur during transportation. (4marks)
- b. Highlight the Factors that govern the selection of the mode of transportation (6marks)

Q6.

- a. Define the principles of agricultural processing. (3marks)
- b. Briefly describe processing of cassava. (7marks)

Q7.

- a. Explain in brief processing of oil seeds. (6marks)
- b. Differentiate between decorticated and de-germinated meal. (4marks)