

THE OPEN UNIVERSITY OF SRI LANKA

B.Sc./B. Ed. DEGREE PROGRAMME

BOTANY - LEVEL 05

FINAL EXAMINATION - 2011/2012

BTU3108/BTU3113- POSTHARVEST TECHNOLOGY OF FRESH PRODUCE

DURATION : TWO (02) HOURS.



DATE : 04th December 2012

TIME: 9.30 a.m. – 11.30 a.m.

ANSWER ANY FOUR (04) OF THE FOLLOWING QUESTIONS.

01.
 - a. Discuss the factors which are important in selecting the most appropriate pre-cooling method for fresh produce.
 - b. What is meant by “product flow capacity”?
 - c. Explain the following.
 - i. Forced-air cooling
 - ii. Hydro-cooling
 - iii. Evaporative cooling
02.
 - a. Describe the factors that users should pay attention to when produce is transported in road vehicles.
 - b. List the disadvantages of rail transport.
 - c. Give reasons for high cost and heavy losses in air freight.
03.
 - a. What is meant by “quality” of fresh produce?
 - b. Briefly describe the major criteria used in detecting the quality of fruits and vegetables.
 - c. Discuss how genetic manipulation has contributed to improving the quality of fresh produce.

04. a. Explain the term “active packaging technology”
- b. Briefly describe the different techniques employed in active packaging technology.
- c. List the benefits of modified atmosphere packaging.
- d. Briefly explain how proper stacking should be done to minimize both physical and environmental damage.
05. a. List the pre-harvest treatments which help to control post-harvest diseases.
- b. State the three major post-harvest disease control methods and explain them.
06. Write short notes on the following:
- a. Functional foods
- b. Inbuilt systems of self defense present in plants.

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