



THE OPEN UNIVERSITY OF SRI LANKA

B.Sc./B.Ed. DEGREE PROGRAMME 2015/2016

BOTANY – LEVEL 05

FINAL EXAMINATION – 2015/2016

BOU3108/BOE5108/BTU3113/BTE5113 – POSTHARVEST TECHNOLOGY OF FRESH PRODUCE

DURATION: TWO (02) HOURS

Date: 22nd January 2017

Time: 9.30 a.m. – 11.30 a.m.

No. of Questions - 06

No. of pages - 02

ANSWER ANY FOUR (04) OF THE FOLLOWING QUESTIONS.

01. (a) Differentiate between climacteric fruits and non-climacteric fruits.
 (b) What is meant by 'respiratory climacteric'?
 With the aid of a graphical sketch, show how the ethylene gas production relate to respiratory peaks for climacteric and non-climacteric fruits.
 (c) Briefly describe the role of ethylene in fruit ripening.
02. Discuss the following statements.
 (a) Biocontrol agents are used in controlling post-harvest diseases.
 (b) Fruits and vegetables could be preserved for a long time by canning, drying and freezing.
03. (a) List the major categories of postharvest disease control methods.
 (b) Briefly describe the control of post-harvest diseases using physical treatments.
 (c) State why physical treatments and biological control methods are considered as more desirable than chemical treatments.
 (d) What are the advantages of reducing post-harvest losses?

04. (a) Define what is 'quality of fresh produce'.
(b) List the major quality criteria for fresh produce.
(c) Briefly describe the quality assurance procedures maintained during the handling of fresh produce.
05. (a) What is meant by 'packing house operations'?
(b) Briefly describe the packing house operations applied to fresh produce.
(c) Explain the specialized treatments applied to fresh produce to maintain quality and lengthen the storage life.
06. Write short notes on the following.
(a) Climatic factors that cause loss of fresh produce.
(b) Use of endogenous plant metabolites to control microbial growth in fresh produce.

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