

EMBU UNIVERSITY COLLEGE

(A Constituent College of the University of Nairobi)

2015/2016 ACADEMIC YEAR

SECOND SEMESTER EXAMINATION

THIRD YEAR EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE (AGRICULTURE)

ACS 310: VEGETABLE PRODUCTION

DATE: APRIL 12, 2016 TIME: 08:00-10:30

INSTRUCTIONS:

Answer Question ONE and ANY Other TWO Questions

QUESTION ONE

a) Distinguish between vernalization and bolting as used in vegetable production.

(2 Marks)

- b) Outline the two major functions of Nitrogen element in vegetables.
- (2 Marks)
- c) Briefly explain why selection for low cucurbitacin in cucumber is important. (1 Mark)

d) Write short notes on pruning of melons.

- (4 Marks)
- e) State with examples four (4) physiological disorders caused by Boron deficiency in vegetables. (4 Marks)
- f) Outline the four (4) pre-harvest factors that affect vegetable quality.

(4 Marks)

g)	xplain why a constant supply of moisture is a critical factor in the production of Fren	
	beans.	(3 Marks)
h)	Discuss the four (4) maturity indicators of watermelon.	(4 Marks)
i)	Assume you have entered into a contract with Centro Food Industries to produce to	
	for processing. Develop three strategies you should adopt to ensure good profitability in this	
	venture.	(6 Marks)
<u>JQ</u>	JESTION TWO	
a)	Outline five (5) advantages of mulching in a vegetable garden.	(5 Marks)
b)	Discuss the harvesting, grading and post-harvest handling of French beans.	(15 Marks)
QU	JESTION THREE	
a)	Write short notes on harvesting, grading and storage of cucumber.	(4 Marks)
b)	Citing relevant examples, describe the six ways through which vegetables can	be utilized.
		(6 Marks)
c)	Describe any five (5) anti-nutritional components of vegetables.	(10 Marks)
QU	UESTION FOUR	
a)	Discuss the nutritional value of vegetables.	(6 Marks)
b)	Outline six (6) strategies you would put in place to ensure the quality of	sweet corn for
	processed and fresh local and export market.	(6 Marks)
c)	Discuss four major diseases of Irish potato (Solanum tuberosum).	(8 Marks)
QUESTION FIVE		

a) As a commercial tomato farmer, explain how you would choose the best cultivars for fresh consumption, processing and for sale in local and distant market. (8 Marks)

b) Describe the different harvesting stages of tomato.

(12 Marks)

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