

Revision for Course Meng 3002

Write short notes on the following

1. Climacteric versus non climacteric.
2. The Respiratory Quotient
3. Stages of fruit development
4. Horticultural versus Physiological maturity.
5. Advantages and disadvantages of feed bags, plastic crates, woven baskets and wooden crates used as harvesting containers.
6. You asked by someone you know to detect if food is spoilt what will you look for.
7. You are asked by a farmer on strategies to delay ripening and reduce shrivelling in fresh produce what will you tell him/her.
8. How will you tell that cassava tubers are going bad. What are some of the strategies to control spoilage.
9. How is Fermentation achieved in Cocoa.
10. Describe the freezing curve for water versus that of a food item.
11. You are asked to choose a freezing system by a client. You need to explain direct freezers, indirect freezers, air blast freezers and IQF what will you say to him.
12. Write a process flow diagram for the extraction of coconut milk.

Field Trip

1. Describe the packinghouse operations used to ensure Hot peppers are ready for export.
2. What are some of the problems encountered during field operations of hot peppers and what do you recommend to reduce their impact on export quality.

Group Exercise:

1. Three groups based on your Lab group each group will present 1 topic:
2. What are the key changes from fermentation to market ready cocoa beans.
3. Design a postharvest handling system for pumpkins
4. Design a postharvest handling system for pineapples and papayas