

Date:15/08/12

Individual Assignment

For Plant Science Section A & B 3rd year Students

Write the correct answer for the following questions according to the memo (25pts).

1. Define the term postharvest technology?
2. Why we need to study postharvest physiology of horticultural crops?
3. Discuss the pre- and post-harvest factors that affect post-harvest quality?
4. Discuss the cause of harvest and post-harvest losses?
5. Briefly explain the component of postharvest quality of fruit and vegetables?
6. How fruit and vegetables are alive after harvest?
7. Discuss the physiology of fruit and vegetables?
8. Differentiate the climacteric and non-climacteric fruits?
9. Differentiate the durable and perishable products?
10. What are the internal and external factors that adjust the respiration?
11. Discuss the vital role of ethylene in postharvest horticultural crop?
12. Post-harvest losses occur in terms of _____ & _____.
13. List and discuss the factors that are responsible for the deterioration of Horticultural crops?
14. What are the differences between horticultural/market maturity and physiological maturity?
15. Discuss the different maturity determination methods with examples?

16. What are the common harvesting methods in Ethiopia as well as other countries?
17. What is physiological disorder and when it occurs?
18. How mechanical injuries happen?
19. How can we reduce post-harvest losses?
20. Describe various aspects of harvest maturity determination, harvesting and handling techniques for durable and perishable crops?
21. What are the possible conditions for the occurrence of postharvest losses?
22. Define the term post-harvest handling?
23. Jot down and briefly explain post-harvest operations?
24. What are the common practices of processing in Ethiopia?
25. Explain the relations of the biology of the harvested commodities to that of the perishability?
26. Discuss the cold chain management of harvested produces?
27. Why is temperature and moisture very critical during storage?
28. List out the different methods of pre-storage treatments and discuss their advantages?
29. How storage is crucial for horticultural crops?
30. How are chemical measurements of products being able to tell us the maturity of crops?
31. Write down the principles of hazard analysis & critical control point (HACCP)?
32. For what reason preservation and processing undertake on horticultural crops?
33. What are the advantages of quality standards?
34. What are the roles of food hygiene and safety?

35. Discuss the Ethiopian experience with regard to handling of postharvest perishable products?
36. Describe the principles of marketing, standardization and quality control for both durable and perishable crops?

Submission date = After

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