

081104T4AEX

AGRICULTURAL EXTENSION LEVEL 4

AGR/OS/EXT/CR/03/4

HARVEST CROP

July /Aug 2024



**TVET CURRICULUM DEVELOPMENT, ASSESSMENT AND CERTIFICATION
COUNCIL (TVET CDACC)**

WRITTEN ASSESSMENT

2 HOURS

INSTRUCTIONS TO CANDIDATE

1. This paper consists of two sections; **A** and **B**
2. Answer **ALL** the question as guided in each section
3. Marks for each question are as indicated in the brackets
4. You are provided with a separate answer booklet to answer the questions
5. Do not write in this question paper

This paper consists of FOUR (4) printed pages

**Candidates should check the question paper to ascertain that all pages are printed as
indicated and that no questions are missing**

SECTION A (10 MARKS)

Answer all questions in this section.

Each question carries one Mark.

1. From the choices given, select a factor that is not considered before harvesting.

- A. stage of maturity
- B. storage
- C. market demand
- D. season

2. We put ventilation in storage facilities to

- A. avoid dampness that can bring fungal infections
- B. kill pests
- C. kill rodents
- D. destroy quality

3. Select a demerit of a traditional granary from the choices below.

- A. use of locally available materials
- B. cheap to construct
- C. lacks security
- D. requires little expertise to construct

4. Define harvesting.

- A. Removal of mature useful parts of plants from field
- B. Crop propagation
- C. Pruning of diseased plant parts
- D. Packing of farm produce

5. Name the method used to harvest groundnuts.?

- A. Picking
- B. Uprooting
- C. Cutting
- D. Pruning

6. Give the meaning of maturity index.
 - A. Guidelines for harvesting crops
 - B. Criteria for crop planting
 - C. Safety measures taken when harvesting
 - D. Indicators used to determine the harvest time for crops.
7.is not a maturity index of cabbages.
 - A. Firmness
 - B. headsize
 - C. leaf texture
 - D. softness
8. Choose one main reason for packing horticultural products.
 - A. to have uniformity to make the product appealing
 - B. to kill germs
 - C. to protect the product from physical damage
 - D.to clean the produce
9. Give a reason for maintaining tools and equipment during harvesting
 - A.extend lifespan
 - B.reduce cost
 - C.prevent damage
 - D. make profit
10. Identify one of the most important factor to consider when choosing packaging material for lettuce.
 - A.size of the bunches
 - B.ventilation
 - C.moisture management
 - D.cleaning

SECTION B (40 MARKS)

Attempt ALL questions in this section.

11. List THREE guiding factors that enable a tomato producer to grade his tomatoes for fresh market. (3 Marks)
12. State TWO signs that indicate that onions are ready for harvesting. (2 Marks)
13. Highlight any FOUR preparations that are carried out before the reception of cereals to the store after harvesting. (4 Marks)
14. Identify THREE conditions that are necessary for proper storage of grains. (3 Marks)
15. State FIVE importance of packaging agricultural produce. (5 Marks)
16. Highlight FOUR maintenance practices of tools and equipment after harvesting. (4 Marks)
17. Identify THREE factors that determine the method applied in harvesting crops. (3 Marks)
18. State FOUR precautions to observe during harvesting of fresh produce. (4 Marks)
19. List THREE factors that influence the stage of harvesting of vegetables. (3 Marks)
20. List any FOUR methods of harvesting crops (4 Marks)
21. Name TWO effects of high temperature during transport of horticultural produce. (2 Marks)
22. Identify any THREE hygienic practices that are carried out after harvesting mangoes. (3 Marks)

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