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081104T4AEX**AGRICULTURE EXTENSION LEVEL 4****AGR/OS/EXT/CR/03/4/A**

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Harvest The Crops

Date: 28.07.2025 11:01 AM

July/August 2025

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

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Time: 2 HOURS

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INSTRUCTIONS TO CANDIDATE1. This paper consists of two sections; **A** and **B**

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2. Answer the question as guided in each section

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3. Marks for each question are as indicated in the bracket

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4. You are provided with a separate answer booklet to answer the questions

5. Do not write in this question paper

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s 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)

Attempt all questions in this section. Each question carries one mark

1. What is the benefit of maturity?

- A. To make harvesting easier
- B. To reduce cost of production
- C. To attain desirable quality and shelf life
- D. To increase plant growth

2. _____ is the maturity period in Irish potato

- A. 5-7 months
- B. 6-8 months
- C. 9-10 month
- D. 3-4 months

3. _____ is an example of a climacteric fruit.

- A. Apple orange
- C. Orange
- D. Watermelon

4. How does over-maturity affect harvested maize?

- A. It increases nutritional value
- B. It results in poor taste and texture
- C. It makes the grains softer
- D. It improves the shelf life

5. Which statement best describes maturity index.

- A. Guidelines for harvesting crops
- B. Indicators used to determine the harvest time for crops
- C. Stage of maturity in crops
- D. Criteria for determining foliar application

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6. Harvesting and threshing of grain should be carried out at what percentage of moisture content.

- A. 1.5 - 2.0 %
- B. 20 - 25 %
- C. 30-35%
- D. 35-40 %

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7. Carbon dioxide fumigation is recommended because_____.

- A. It is necessary for balancing the storage room
- B. It is required for effective drying of grains in the storage room
- C. It reduces moisture in humid environments in the storage room
- D. it suffocates and dehydrates insects in the storage room

8. _____is the point at which the grain moisture content equals to the environment or vapor pressure of the environment.

A. Equilibrium moisture content

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B. Relative Moisture content

C. Absolute moisture content

D. Effective Moisture content

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9. _____is assessed by the appearance colour, shape, size, odour, and flavor of the grain.

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A. Nutritional loss

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B. Quality loss

C. Seed viability loss

D. Weight loss

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10. The Acronym NCPB stands for?

A. National Cereals Production Board

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B. National Cereals & Pyrethrum Board

C. National corporation production board

D. National Cereals and Produce Board

SECTION B (40 MARKS)***Attempt ALL questions in this section.***

11. Outline FOUR preps that are carried out before the reception of cereals to the store after harvesting. (4Marks)
12. Outline FOUR Equipment used during harvesting of crop produce. (4 Marks)
13. State FOUR maintenance practices carried out on tools and equipment used in harvesting. (4 Marks)
14. Identify FOUR guidelines for hygiene in the grain store. (4 Marks)
15. State FOUR benefits of drying agricultural produce. (4 Marks)
16. Outline FOUR methods of detecting infection in the storage area during inspection. (4 Marks)
17. Name FOUR ways of managing the waste produced during harvesting. (4 Marks)
18. State FOUR sources of Energy used to dry grains. (4 Marks)
19. State FOUR Losses caused by microorganisms to stored agricultural produce. (4 Marks)
20. State FOUR advantages of shelling and threshing of grains. (4 Marks)