

FACULTY OF HEALTH, NATURAL RESOURCES AND APPLIED SCIENCES

SCHOOL OF AGRICULTURE AND NATURAL RESOURSES SCIENCES

DEPARTMENT OF AGRICULTURAL SCIENCES AND AGRIBUSINESS

QUALIFICATION: BACHELOR OF SCIENCE IN HORTICULTURE		
QUALIFICATION CODE: 07BHOR	LEVEL: 7	
COURSE CODE: AFP720S	COURSE NAME: APPLIED FRUIT PRODUCTION	
DATE: JANUARY 2024	PAPER: 2	
DURATION: 3 HOURS	MARKS: 100	

SECOND OPPORTUNITY / SUPPLEMENTARY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Dr Grace N. Kangueehi
MODERATOR:	Dr Fidelis N. Mwazi

INSTRUCTIONS	
 Answer ALL the questions. 	
Write clearly and neatly.	
3. Number your answers clearly.	

PERMISSIBLE MATERIALS

- 1. Examination Question paper
- 2. Examination Answer booklet
- 3. Calculators

THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)

QUESTION 1

1.1. What do you understand by the concept of integrated fruit production management.	. (2)
1.2. List the three main pillars of Climate-Smart Agriculture (CSA).	(3)
1.3. Illustrate the fresh and processed fruit industry and markets in Namibia.	(5)
1.4. Table grapes are the main production happening in the Orange River Valley, kindly	give/
the competitive advantage this production has.	(5)
	{15}
QUESTION 2	
2.1. Which Maturity index are used for fruits and vegetables harvesting?	(6)
2.2. What do you understand by the term Irrigation scheduling and explain the difference of the control of the	erent
methods used in scheduling.	(6)
2.3. Cultivar selection is very important in crop production to assure quality production.	
Explain what factors must be considered when selecting a cultivar.	(6)
2.4. Briefly define IPM and discuss the three principles.	(8)
2.5. If one were to describe the temperature requirements of fruit trees one could say	that
there are three basic types. Name these and give a short description of each.	(9)
	{35}
QUESTION 3	
3.1. Give on overview of the Horticulture Industry focusing more on the fruit production	on in
Namibia.	(10)
3.2. Deliberate on the factors affecting postharvest quality of horticultural produces.	(10)
3.3. Briefly discuss the principles and practices for sustainable fruit production, consider	ering
the pillars of sustainability and giving examples of each.	(10)
3.4. List and elaborate the different environmental factors that accelerate or re-	etard
deterioration by directly and indirectly influencing biological factors.	(10)
3.5. List and discuss the supply chain drivers of Agro-processing in Namibia.	(10)
	{50}

Total Marks: 100