NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF HEALTH, NATURAL RESOURCES AND APPLIED SCIENCES
SCHOOL OF AGRICULTURE AND NATURAL RESOURCES SCIENCES
DEPARTMENT OF AGRICULTURAL SCIENCE AND AGRIBUSINESS

QUALIFICATIONS: BACHELOR OF SCIENCE IN HORTICULTURE	
QUALIFICATIONS CODE: 07BHOR	**LEVEL: 7**
COURSE CODE: AVP720S	**COURSE NAME:** APPLIED VEGETABLE PRODUCTION
DATE: NOVEMBER 2024	**PAPER:** 1
DURATION: 3 HOURS	**MARKS:** 100

FIRST OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER:	DR MALIATA ATHON WANGA
MODERATOR:	DR FIDELIS MWAZI

INSTRUCTIONS

1. Answer all the questions.
2. Write neatly and clearly.
3. Mark all answers clearly with their respective question numbers.
4. All written work MUST be done in blue or black ink.
5. No books, notes and other additional aids are allowed.

PERMISSIBLE MATERIALS

1. Calculator
2. Examination paper
3. Examination script

THIS QUESTION PAPER CONSISTS OF 1 PAGES
(Excluding This Front Page)

Question 1

Define the terminologies below: [10 Marks]

A. Vegetable (2)
B. Integrated vegetable management (2)
C. Quality vegetable (2)
D. Processed vegetable products (2)
E. Ergonomics in vegetable production and processing plants (2)

Question 2

Briefly discuss the advantages and disadvantages of shifting from conventional field farming to Integrated Vegetable Management (IVM): (20 Marks)

A. Integrated Soil Management (4)
B. Integrated Pest and disease management (4)
C. Integrated Weed management (4)
D. Integrated Water management (4)
E. Integrated Plant Nutrition management (4)

Question 3 [70 Marks]

A. Vegetables are important economic crops. Provide and discuss at least four (4) key attributes that define high-quality vegetables. (10)
B. Vegetable industry is known for its fragility. Provide and discuss at least five (5) issues affecting vegetable production industries. (10)
C. Vegetable processing is best strategy of maintaining the quality and increasing shelf life of vegetables. Provide and discuss at least five (5) postharvest management to maintain quality vegetable products. (10)
D. Vegetables are perishable. Provide and discuss at five (5) processed vegetable products and how it helps maintain quality and shelf life. (10)
E. Ergonomics plays a crucial role in optimizing worker safety, productivity, and efficiency in vegetable production and processing plants. Provide and discuss key areas where ergonomics applies in vegetable production and processing plants. (10)
F. Application of DNA sequencing is diverse. Provide and discuss key areas where DNA sequencing can be applied in vegetable industry. (10)
G. Provide and discuss main sources of food safety hazards in vegetable production. (10)