

2425/301
CROP PRODUCTION III
June/July 2018
Time: 3 hours



THE KENYA NATIONAL EXAMINATIONS COUNCIL

DIPLOMA IN AGRICULTURE

MODULE III

CROP PRODUCTION III

3 hours

INSTRUCTIONS TO CANDIDATES

*This paper consists of EIGHT questions.
Answer any FIVE questions in the answer booklet provided.
All questions carry equal marks.
Maximum marks for each part of a question are indicated.
Candidates should answer the questions in English.*

This paper consists of 3 printed pages.

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

1. (a) (i) Explain the term 'forcing' in pineapple production.
 (ii) Describe any **four** types of planting materials that may be used in pineapple propagation. (7 marks)

- (b) (i) State the biological names of the types of passion fruits grown in Kenya.
 (ii) Describe the sexual propagation of passion fruits in paper bag nursery. (13 marks)

2. Explain packaging of agricultural produce with respect to:

- (a) importance; (8 marks)
 (b) characteristics of a good packaging material. (12 marks)

3. (a) State the desirable characteristics of a cut flower variety. (6 marks)
 (b) Describe rose flower production with respect to:
 (i) bunching;
 (ii) packing;
 (iii) storage. (14 marks)

4. (a) Explain how shelf life of cut flowers is prolonged. (14 marks)
 (b) Highlight the details contained in a planting calendar for onions. (6 marks)

5. (a) Describe trellising in cucumber production with respect to:
 (i) benefits;
 (ii) procedure. (12 marks)
 (b) Explain the causes of premature fruit drop. (8 marks)

6. Describe the following procedures in mango production:
 (a) wedge grafting; (14 marks)
 (b) formative pruning. (6 marks)

7. (a) Explain the benefits of processing fruits. (12 marks)
- (b) Describe purple blotch (*Alternaria porri*) in onions with respect to:
- (i) symptoms;
 - (ii) control. (8 marks)
8. (a) Describe the mechanism of food preservation by drying. (3 marks)
- (b) Explain the effect of drying time on produce quality. (3 marks)
- (c) Outline the procedure for drying green leafy vegetables for sale. (14 marks)

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11/20
6/2/18