

1ST SEM. 2013/2014

PAGE 1 OF 3

UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME:

BACHELOR OF SCIENCE IN HORTICULTURE

YEAR IV

COURSE CODE:

HORT 404

TITLE OF PAPER:

TEMPERATE FRUIT AND NUT PRODUCTION

TIME ALLOWED:

TWO [2] HOURS

INSTRUCTIONS:

ANSWER ANY FOUR (4) QUESTIONS

DO NOT OPEN UNTIL PERMISSION HAS BEEN GRANTED BY THE INVIGILATOR

INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS

QUESTION 1

Discuss the production of apple (Malus domestica L.) using the following guidelines:

a) Climatic requirements (12 marks)
b) Soils (3 marks)
c) Irrigation (10 marks)

[25 marks]

QUESTION 2

Provide guideline for the production of pecan nuts (*Carya illinoensis* L.) under the following:

a)	Climate	(15 marks)
b)	Soils	(8 marks)
c)	Bearing age	(2 marks)

[25 marks]

QUESTION 3

Describe the following methods of determining the chilling requirements of various temperate fruits:

a)	Utah chill method	(9 marks)
b)	Daily positive Utah chill unit model (PCU)	(4 marks)
c)	Dynamic model	(12 marks)

[25 marks]

INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS

QUESTION 4

a)	What is the objective of training young fruit trees?	(3 marks)
b)	What are the outcomes of pruning young trees?	(13 marks)
c)	Outline the principles to follow when pruning a tree at any age	(9 marks)

[25 marks]

QUESTION 5

a)	What is the importance of sufficient chilling accumulation in temperate
	fruits? (10 marks)
b)	Discuss the physiological symptoms associated with insufficient chilling as follows:

i) delayed foliation (5 marks)
 ii) reduced fruit set and increased buttoning (5 marks)
 iii) reduced fruit quality (5 marks)

[25 marks]