

1<sup>ST</sup> SEM. 2018/2019

PAGE 1 OF 3

UNIVERSITY OF ESWATINI

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** 

#### PAGE 2 OF 3

# INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS

### **QUESTION 1**

Discuss the production of plum (Prunus domestica L following these guidelines:

a) Climate and soil management

(10 marks)

b) Fertiliser and irrigation

(15 marks)

[25 marks]

#### **QUESTION 2**

Provide guideline for the production of nectarine ((*Prunus persica* L)) under the following:

a) Climate and soils

(10 marks)

b) Canopy and crop management

(15 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]

#### **QUESTION 4**

Provide guideline for the production of grape (Vitis vinifera L) under the following:

a) Climate and soils

(10 marks)

b) Spacing and Training systems

(15 marks)

[25 marks]

## PAGE 3 OF 3

### **QUESTION 5**

- a) What is the significance of ''chilling'' in temperate fruit production? (10 marks)
- b) Discuss the physiological symptoms associated with ''insufficient chilling'' as follows:

(5 montrs)
(5 marks)
(5 marks)
(5 marks)

[25 marks]