



2nd SEM. FINAL EXAMINATION 2019/2020

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UNIVERSITY OF ESWATINI

FINAL EXAMINATION PAPER

PROGRAMME: BACHELOR OF SCIENCE IN HORTICULTURE YEAR IV

COURSE CODE: HRT410

TITLE OF PAPER: TEMPERATE FRUIT AND NUT PRODUCTION

TIME ALLOWED: TWO [2] HOURS

INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS

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INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS**PAGE 2 OF 2****QUESTION 1**

Discuss the production of raspberry (*Morus spp* L) following these guidelines:

- a) Climate and soils (8 marks)
- b) Primocane (7 marks)
- c) Floricane (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) (8 marks)
- c) Dynamic model (9 marks)

[25 marks]

QUESTION 4

Discuss the production of macadamia nuts (*Macadamia integrifolia* L) under the following:

- a) Spacing (9 marks)
- b) Fertilization (16 marks)

[25 marks]

QUESTION 5

Provide guidelines for the production of Cape gooseberry (*Physalis spp* L) under the following:

- a) Climate and soils (10 marks)
- b) Propagation (15 marks)

[25 marks]