Postharvest Sample Questions

Sample Questions - Postharvest Pathology

Describe the main stages in the establishment of postharvest fungal and bacteria decays.

What are the three lines of defense by which plants avoid infection by microorganisms?

What are some environmental and chemical control methods for decay control in fruits and vegetables? Which type of method is likely to be more effective against a latent infection and why?

List three significant characteristics that would make it possible for a fungus species to be especially destructive as a postharvest pathogen.

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Explain why chemical control is not necessarily the best way to prevent loss of fruits and vegetables due to fungal disorders.

Discuss the role of temperature management with regard to Pathogens.

What factors enhance the potential for decay development in perishable horticultural commodities?

Describe the likely sources of decay organisms that can infect healthy produce.

Why is sanitation of recirculated water systems so important?

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Describe some advantages and disadvantages of using different materials/methods to sanitize recirculated water systems.

How might the following gasses affect the development of postharvest decay:

Reduced O_2 concentrations.

Increased CO_2 concentrations.

Added CO.

Added ethylene.

Discuss some advantages and disadvantages of using biocontrol agents to reduce postharvest decay of horticultural produce.

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Thing-a-ma-bobs (TAMBs) are a new temperate, climacteric fruit with great market potential. They weigh ~ 50 g each, have small hairs (fuzz), and a moderate to low rate of respiration. TAMBs currently do not have any approved postharvest fungicides. How would you keep decay to a minimum in these delicious fruits? Explain the reasons for each of your actions/strategies and any assumptions that you make.