Sample Questions - Harvesting & Handling

What things should one consider before harvesting the crop? What are the steps in the harvesting process? What are factors affecting the harvesting process and crop quality? What are advantages and disadvantages of mechanical harvesting vs. hand harvesting? How would you decide how to harvest a new commodity? As a packinghouse manager, discuss what are your objectives for preparing the commodity for market. What role does economics play in how a commodity will be handled after harvesting? Give examples.

Sample Questions - Harvesting & Handling

Discuss the advantages and disadvantages of field packing vs. packinghouse packing? How would you decide whether to field pack or packinghouse pack a new commodity?

		modities undergo the same steps during preparation for market even though the nay not all be in the same order.	
What steps are missing from the following general outline for the preparation of produce for market?			
	1.		
2	2.	Harvest	
3	3.		
4	4.	Transport to packinghouse	
4	5.		
(6.	Culling, eliminating unwanted material	
,	7.		
8	8.	Sorting and sizing	
9	9.		
	10.	Waxing, grading, packing	
-	11.		
	12.	Transportation to market	

Sample Questions - Harvesting & Handling

Discuss what postharvest treatments you might give the commodity. How would you decide which postharvest treatments are appropriate for your commodity?

What is 'curing', what kinds of crops are cured, what are the benefits of curing?
Why is it important to remove unmarketable product as soon as possible?
List four considerations in the design and use of packaging
What commodity requirements must packages satisfy?
What marketing requirements must packages satisfy?
(T/F) One person should be responsible for an operation's quality control program and given the authority to enforcement policy and practices.

Sample Questions - Harvesting & Handling

Discuss how you would set up an effect quality control program for your packinghouse operation.

The overall harvest operation can be divided into three phases – harvest (removal from the plant), selection, and collection (covering everything up to delivery to the packinghouse of cooling facility).
a. Which of the three phases is most likely to be a source of mechanical injuries to the fruits and vegetables?
b. Which one has the greatest effect on the quality of the commodity, <u>assuming injuries</u> <u>have been minimized</u> ?
c. In which phase do the limitations of current mechanical harvest technology compared to hand harvest become most apparent?
Why is field packing common with the leafy and succulent vegetables and almost never used with pome and stone fruits?