



1ST SEM (M) 2009/2010

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION

PROGRAMME: BACHELOR OF SCIENCE IN AGRONOMY YEAR 2

COURSE CODE: CP 202

TITLE OF PAPER: MUSHROOM PRODUCTION

TIME ALLOWED: TWO (2) HOURS

INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS

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CHIEF INVIGILATOR**

QUESTION 1

- a. With the aid of a diagram, describe the different parts of a typical mushroom. (15 Marks)
- b. Explain the importance of boiling (pasteurizing) the substrate in mushroom production and explain what would happen if the substrate was used as is. (10 Marks)

QUESTION 2

Mushroom can be divided into four categories according to their uses (economic importance).

- a. Name the categories. (5 Marks)
- b. Discuss their economic importance, and give an example of a mushroom where applicable. (20 Marks)

QUESTION 3

- a. Define the following terminologies:
- i. Mother culture (3 Marks)
 - ii. Tissue culture (3 Marks)
 - iii. Spawn (4 Marks)
 - iv. Substrate (3 Marks)
 - v. Mycelium (3 Marks)
- b. Explain how one could go about obtaining mother culture (5 Marks)
- c. What carrier would you recommend for oyster mushroom spawn production and why? (4 Marks)

QUESTION 4

Discuss pest problems associated with mushroom production in general, and explain how one could manage/control them. [25 Marks]

QUESTION 5

- a. Discuss the importance of environmental factors in mushroom production. (15 Marks)
- b. Describe how one could manipulate these environmental factors to suit mushroom production. (10 Marks)
- [25 Marks]