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

DO NOT OPEN THIS PAPER UNTIL PERMISSION HAS BEEN GRANTED BY THE CHIEF INVIGILATOR

QUESTION 1

a. Explain why temperature is very important in oyster mushroom production and what would be the effect of different temperatures. (8 Marks)

b. Explain the importance and effect of carbon dioxide in oyster mushroom production. (8 Marks)

c. Describe how you would store oyster mushroom for long (storage) period. (9 Marks)

QUESTION 2

a. (i) Explain why in mushroom production, a pure culture should not be established from the gills (lamellae) of a mushroom, except when doing research. (5 Marks)

b. Give three reasons why it is important to boil (pasteurise) the substrate in mushroom production and explain what would happen if the substrate was used as is. (8 Marks)

c. Name any three minerals found in mushroom and describe the role of each in the human body. (12 Marks)

QUESTION 3

a. Name any three vitamins found in mushrooms and describe the functions of each in the human body. (15 Marks)

b. Describe the different types of fibre found in mushroom and the role of each in the human body. (10 Marks)

QUESTION 4

As an Extension Officer, you are responsible for encouraging mushroom production in Swaziland. Describe how you would go about with this task in the Lowveld of Swaziland (the different facilities that a farmer would require for mushroom production) and justify your choices.

[25 Marks]

QUESTION 5

a. Discuss 2 diseases that can be a problem in button mushroom farming, and explain how one could manage and control them. (10 Marks)

b. Discuss 3 insect pests that can be a problem in mushroom farming in general, and explain how one could manage/control them. (15 Marks)