

1st SEMESTER 2014/2015 (M)

PAGE 1 OF 2



UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

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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QUESTION 1

Discuss proper management strategies that should be applied in a mushroom cropping house. **[25 Marks]**

QUESTION 2

Describe the different environmental requirements for oyster mushroom. **[25 Marks]**

QUESTION 3

- a. The designs of cropping house for oyster and for shiitake mushrooms are not similar. Describe the differences and explain why they have to be different. **[10 Marks]**
 - b. Explain the effect of temperature in oyster mushroom production. **[10 Marks]**
 - c. Can a culture obtained from a single basidiospore be used in mushroom production? Explain your answer. **[5 Marks]**
- [25 Marks]**

QUESTION 4

Give advice on inputs needed to construct a cropping house that will be needed by a farmer who wants to embark on oyster mushroom production in the Highveld of Swaziland. This should include how he/she should construct the cropping house. **[25 Marks]**

QUESTION 5

Write scientific names of the following cultivated mushrooms:

- a. Shiitake mushroom [4 Marks]
 - b. Oyster mushroom [4 Marks]
 - c. Bracket mushroom [4 Marks]
 - d. Button mushroom [4 Marks]
 - e. Straw mushroom [4 Marks]
 - f. Wood ear mushroom [5 Marks]
- [25 Marks]**