



SEMESTER III 2017/2018

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UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME: BACHELOR OF SCIENCE IN AGRONOMY YEAR 2

COURSE CODE: CPR209

TITLE OF PAPER: MUSHROOM PRODUCTION

TIME ALLOWED: TWO (2) HOURS

INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS

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QUESTION 1

- a. Explain why temperature is very important in oyster mushroom production and what would be the effect of different temperatures. (10 Marks)
 - b. Describe how you would store oyster mushroom for long (storage) period. (15 Marks)
- [25 Marks]

QUESTION 2

- a. Name any five minerals found in mushroom and describe the role of each in the human body. (15 Marks)
 - b. Explain the importance of boiling (pasteurizing) the substrate in mushroom production and explain what would happen if the substrate was used without boiling. (10 Marks)
- [25 Marks]

QUESTION 3

- a. Explain step by step how one could go about obtaining mother culture (10 Marks)
 - b. Mushroom fungi are said to be dikaryotic. What does that mean? (5 Marks)
 - c. What is the importance of Relative Humidity in mushroom production? (10 Marks)
- [25 Marks]

QUESTION 4

Discuss proper management strategies that should be applied in a mushroom cropping house.

[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)
- [25 Marks]