



**2<sup>nd</sup> SEM. 2007/2008**

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**UNIVERSITY OF SWAZILAND**

**FINAL EXAMINATION PAPER**

**PROGRAMME: BACHELOR OF SCIENCE IN HORTICULTURE  
YEAR 4**

**COURSE CODE: HORT 410**

**TITLE OF PAPER: HERBS AND SPICES**

**TIME ALLOWED: TWO (2) HOURS**

**INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS**

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BY THE CHIEF INVIGILATOR**

**INSTRUCTIONS: ANSWER ANY FOUR (4) QUESTIONS**

**QUESTION 1**

Describe the botany and ecology of:

- a) Nutmeg (*Myristica fragrans* Houtt)
- b) Ginger (*Zingiber officinale* Rose).

[13 marks]

[12 marks]

[25 marks]

**QUESTION 2**

Describe the production of a named potherb or greens.

[25 marks]

**QUESTION 3**

Describe the production of garlic (*Allium sativum*) and state its uses.

[25 marks]

**QUESTION 4**

Chili (*Capsicum frutescens*) is a very popular spice in Southern Africa. Describe the various cultural practices required for its successful production.

[25 marks]

**QUESTION 5**

Describe the production of any two essential oil crops and their uses.

[25 marks]