



## **Agri-Science-Handling produce safely.-Part 2**

**Tick the correct answers for the questions asked.**

1. What is harvesting?

- a. The picking and gathering of fruits and vegetables when they are good for eating.
- b. Cleaning and spraying of the vegetables and fruits.

2. What is contamination?

- a. Packing of the fruits and vegetables.
- b. Having bacteria growing on the crops.

3. An important part of harvesting produce is:

- a. Cleaning and sanitization of the fruits and vegetables.
- b. Watering the plants.

4. Why should produce with damaged parts be removed from the rest?

- a. Bacteria will enter, grow and then affect the good produce.
- b. It will not match with the rest of the produce.

5. What should be done with bad produce?

- a. Take out the bad parts and keep the good parts of the produce.
- b. Get rid of it and keep them away from the good produce.

6. Before packaging the produce they should be:

- a. Washed and cleaned
- b. Remain as they are. They do not need to be cleaned.



7. Tick the things can be done when cleaning the produce.

- ❖ Use soap to clean off the dirt.
- ❖ Scrub produce gently with a dry brush to remove debris.
- ❖ Wash with water if produce is muddy.

Select **True** or **False** for your answer.

8. Packaging the produce should be in containers that are made of good food grade materials.

- a. True
- b. False

9. The transportation vehicle carrying the produce does not need to be sanitized.

- a. True
- b. False

10. Shade should be provided for the produce to protect them from the heat of the sun.

- a. True
- b. False