Postharvest Technologies for Developing Countries: Self-Assessment Quiz

1. On a caloric basis, global food loss and waste account for how much of food produced?
2. 5%
3. 0%
4. **25%**
5. 40%
6. Which of the following foods has the greatest global food loss on weight basis?
7. Cereals
8. Roots and tubers
9. **Fruits and vegetables**
10. Meat
11. Which of the following foods has the greatest global food loss on caloric basis?
12. **Cereals**
13. Roots and tubers
14. Fruits and vegetables
15. Oilseeds and pulses
16. Impacts of postharvest loss in developing countries include?
17. Loss of investments for the farmer
18. Potentiates food insecurity
19. Unnecessary greenhouse emissions
20. **All of the above**
21. The cooling method used in Zero Energy Cool Chambers is?
22. **Evaporative**
23. Convective
24. Sublimation
25. Conductive
26. Which of the following cooling technologies would work best for a location with no electricity?
27. Standard CoolBot
28. Solar-powered CoolBot
29. Zero energy cool chamber
30. **Both b and c**
31. The most important technology for extending shelf-life and maintaining quality of produce is?
32. **Proper temperature control**
33. Improved containers
34. Use of shade
35. Proper sanitation
36. The optimal drying temperature for most fruits and vegetables using a Chimney Solar Dryer is?
37. 40-50oC (104-122oF)
38. 50-60oC (122-140oF)
39. **60-65oC (140-149oF)**
40. 65-75oC (149-169oF)
41. Most fruits and vegetables dried using a Chimney Solar Dryer have a final moisture content of?
42. 5-10%
43. **10-20%**
44. 20-30%
45. 30-40%
46. Which of the following technologies would you recommend for produce that is experiencing high rates of physical/mechanical damage?
47. Improved cooling
48. Improved sanitation
49. **Improved containers**
50. Use of shade