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STUDENT ENROLMENT NUMBER (SEN)									

TONGA NATIONAL FORM SEVEN CERTIFICATE AGRICULTURAL SCIENCE

2017

QUESTION and ANSWER BOOKLET

Time allowed: 3 Hours

INSTRUCTIONS:

- 1. Write your Student Enrolment Number (SEN) on the top right-hand corner of this booklet.
- 2. Answer ALL QUESTIONS. Write your answers in the spaces provided in this booklet.
- 3. If you need more space for answers, ask the Supervisor for extra paper. Write your SEN on all extra sheets used and clearly number the questions. Attach the extra sheets at the appropriate places in this booklet.

TOPICS	Total Skill Level
SECTION A PRIMARY PRODUCTION	13
SECTION B SUSTAINABLE PRIMARY PRODUCTION	17
SECTION C PRODUCTION MANAGEMENT	20
SECTION D POST HARVEST	20
TOTAL	70

Check that this booklet contains pages 2-15 in the correct order and that page 15 has been deliberately left blank.

YOU MUST HAND IN THIS BOOKLET TO THE SUPERVISOR AT THE END OF THE EXAMINATION.

SECTION A: PRIMARY PRODUCTION

Question One: Primary Production

Select a primary product from the list below then use it to answer the questions that follow.

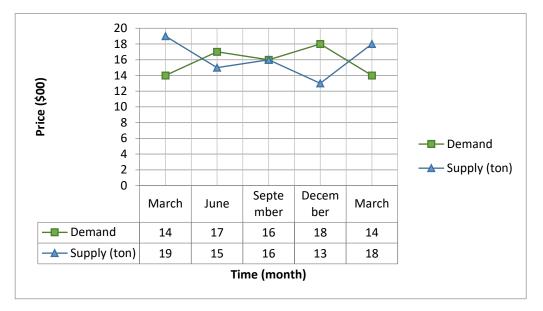
- Squash pumpkin
- Vanilla
- Kava
- Watermelon

of Primary Product :	Skill le	vel 1
	1	
Name the export market for your selected Primary Product.	0	
	NR	
Explain the generic attribute of the named primary product for the named export market (named in a).		
	Skill le	vel 3
	3	
	2	1
	1	
	0	
	NR	
Describe the grading procedure of your named primary product for the selected export market (named in a).		
	Skill le	vel
	2	
	1	
	0	
	NR	

Question Two: Factor influencing Primary Production

Below is the Quantity Demand for the watermelons in Talamahu market in relation to Quantity supply on quarter March 2014 to quarter March 2015.

Use the table and the graph below to answer the questions that follows.



a. Use the information on the graph above to **predict** the best time to plant watermelon next year in 2018 in order to get a higher return. (*consider demand and supply in your discussion*)

Skill le	vel 4
4	
3	
2	
1	
0	
NR	

b.

Name a Primary Product then explain the influence of weather in the production of the

named primary product. (provide data and example to support your answer)		
Primary Product:		
	Skill I	leve
	3	T
	2	
	1	
	0	
	NR	

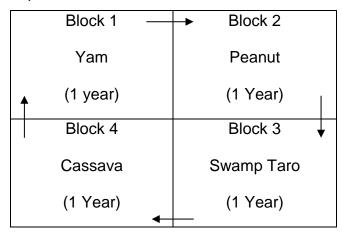
SECTION B:	SUSTAINABLE PRIMARY PRODUCTION	A 1
>FCHONB:		N
OLCHON D.		

Question One: Analyzing Production Practices

Name a primary product you have studied, for local sales or export, and then use that crop to answer the following questions.

Name	of Primary Product:	Market:		
	Define and in this Aminutum		Skill lev	el 1
a. De	Define sustainable Agriculture.		1	
			0	
			NR	
b.	List the impact of sustainable farming on agriculture.		Skill lev	Il level 2
			2	
			1	
			0	
			NR	

Use this diagram for part c.



c. Explain the advantages of the farming practice illustrated above as a method of sustainable farming.

Skill level 3

Name a livestock production you have studied this year and describe a method you can use to sustain it.		
Consider pest, disease management and nutrition in your answer.		
Name of Animal :		
	Skill le	vel 2
	2	
	1	
	0	
	NR	
Identify the problems of animal production (named in d.) in relation to sustainable		
production.	Skill le	vel 1
	1	
	0	
	NR	

Question Two: Sustainable Agriculture Issue

Select a crop or animal that you have studied in class for local or export market and identify an issue relevant to your selected crop/animal.

From	your chosen product identify the issues relevant to your product.	
		Skill le
		1
		0
		NR
		Skill le
		3
		2
		1
		0
		NR

d.	Name a farming animal that you have studied and a pest or parasite that affects it.		
	Describe the best method to control the spread of the named pest or parasite in order to maintain the production.		
	Name of Animal:		
	Pest or Parasite:		
		CI :II I	1.0
		Skill le	vel 2
		2	
		1	
		0	
		NR	

AEATIAN A	
SECTION C:	PRODUCTION MANAGEMENT

SEC	TION C:	PRODUCTION MANAGEMENT		
	ct a locally pr selected.	oduced crop/animal. Answer all of question One using the crop/anim	al you	
Nam	e of crop/an	imal:		
Que	stion One:	Schedule of operation		
а.	Identify the seasonal d	possible establishment times of your chosen crop/animal to meet the		
	ocaconar a	omana.	Skill le	vel 1
			1	
			0	
			NR	
).	Describe t	he variety/breed of crop or animal you prefer to grow or raise.	Skill le	vol 2
			2	vei z
			1	
			0	
			NR	
> .	1. 0 2. v 3. f 4. v 5. I	of crop and animal involve the following management practices: Controlling of pest and disease veed control, ertility/nutrition, veaning rrigation. E (1) of the management practice above and describe how it is done the production of your chosen product.		
	Brief desc			
			Skill le	vel 2
			2	
			1	

Question Two: Factor affecting the Schedule of operation

Select one Primary Product from the List Below to answer Part a) to part c).

Crop Production	Animal Production
Squash pumpkin	Cattle
Yam	Pig
Vanilla	Sheep
Kava	chicken

Namo	e of Primary Product:		
a.	Identify areas where husbandry techniques affect production of the above	Skill le	vel 1
	named Primary product.	1	
		0	
		NR	
b.	Explain the production process for the selected primary product.	_	
		Skill le	vel 3
		_ 3	
		_ 2	
		_ 1	
		0	
		NR	
C.	Relate the schedule of operations to achieve an optimum point of sale.		
		Skill le	vel 3
		_ 3	
		_ 2	
		_ 1	
		_ 0	

Question Three: Manipulation of the Schedule of operation

	roduct manipulation.	Skill le
		1
		0
		NR
Identify a quantity.	product manipulation technique that can affect product quality or	Skill le
quarity.		1
		0
		NR
		Skill I
		1
		0
		NR
	a market opportunity to decide the best manipulation technique to ed during the production process.	
		4
		3
		3
		4

SECT	ION D:	POST HARVEST		
Quest	ion One:	Preparation for market		
	a locally proselected.	oduced root crop. Answer all of question One using the crop/animal	you	
Name	of crop:			
a.	Describe the	e appropriate methods of harvesting your named root crop.	Skill le	vel 2
			2	
			1	
			0	
			NR	
			Skill le	vel 3
			3	
			2	
			1	
			0	
			NR	
C.	Discuss the freshness.	appropriate storage method for your named product to maintain its		
			Skill le	vel 4
			4	
			3	
			2	

Question Two: Procedure involved in Post-harvest

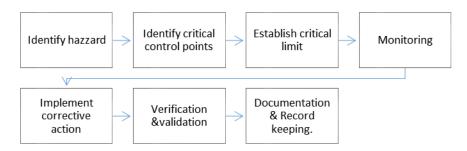
You can refer to the primary product named in **Question One**, when answering the following questions.

Describe the advantages of packing of processed food stuffs. Skill 2	ndex for your named product in Question One (page 12).
Describe the advantages of packing of processed food stuffs. Skill 2	2
Describe the advantages of packing of processed food stuffs. Skill 2	1
Describe the advantages of packing of processed food stuffs. Skill 2	0
Distinguish between the advantages of these harvesting material; Polyethylene bags and wooden field boxes. Skill 2 1 0 NR Skill 3 2	NR
Distinguish between the advantages of these harvesting material; Polyethylene bags and wooden field boxes. Skill 3 2	es of packing of processed food stuffs.
Distinguish between the advantages of these harvesting material; Polyethylene bags and wooden field boxes. Skill 3 2	Skill le
Distinguish between the advantages of these harvesting material; Polyethylene bags and wooden field boxes. Skill 3 2	
Distinguish between the advantages of these harvesting material; Polyethylene bags and wooden field boxes. Skill 3 2	
Distinguish between the advantages of these harvesting material; Polyethylene bags and wooden field boxes. Skill 3 2	0
bags and wooden field boxes. Skill 3 2	
3	NR
	e advantages of these harvesting material; Polyethylene
	e advantages of these harvesting material; Polyethylene d boxes. Skill le
1	e advantages of these harvesting material; Polyethylene d boxes. Skill le
	e advantages of these harvesting material; Polyethylene d boxes. Skill le 3 2
0 	e advantages of these harvesting material; Polyethylene d boxes. Skill le 3 2 1

Question Three: Post-harvest handling

Study the diagram below and use it to answer part a. and part b.

The steps in conducting a Hazard Analysis Critical Control Point (HACCP).



_	Describe the principle of Henryd Analysis Critical Deigt (HACCD)		
a.	Describe the principle of Hazard Analysis Critical Point (HACCP).	Skill lev	vel 2
		2	
		1	
		0	
		NR	

b. Within the process of HACCP it involves packaging which indicates the brand name, logo, expiry date etc. Describe the importance of these practices prior to packing.

Skill level 2	
 2	
1	
0	
NR	

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