

## MATRICULATION AND SECONDARY EDUCATION CERTIFICATE EXAMINATIONS BOARD

## SECONDARY EDUCATION CERTIFICATE LEVEL 2022 MAIN SESSION

SUBJECT:	Agribusiness	
PAPER NUMBER:	Controlled - Unit 2	
DATE:	14 <sup>th</sup> May 2021	
TIME:	10:00 a.m. to 11:35 a.m.	

Name of candidate	
I.D. number	
School	
Class	

Answer **ALL** questions in the space provided.

### Scenario

- Sam works at a company which supplies agricultural products.
- As a specialist in the area, Sam is in charge of the agricultural stock.
- Sam is asked to give advice on the setting up of crop husbandry systems by young entrepreneurs.

Q	uestion 1	K-5 (4 marks)
a.	List <b>TWO</b> processes by which water travels through soil.	
	Process 1:	(0.5)
	Process 2:	(0.5)
b.	. Describe the following plant structures that are involved in the intake and in water and soil nutrients.	ternal transport of
	Rooting system:	
	Xylem:	
c.	Outline the process, through <b>FIVE</b> steps, by which water travels from soil to via transpiration.	to the atmosphere
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		(2)

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Question 2 K-6		
а.	Define Photosynthesis	
b.	Describe how the following factors affect the rate of photosynthesis.	
	i. Water availability:	
	ii. Light intensity:	
		_(0.25)
	iii. Carbon dioxide concentration:	
	iv Temperature:	
	iv. Temperature:	
		_ (0.25)
c.	Describe how a plant reacts to light direction and gravity to maximise photosynthesis.	
		(2)

Question 3 C-3 (6 marks)

a.	Explain how the following parameters can be modified in a greenhouse (protected cultivation):		
	i. Light (increase and decrease):		
	ii. Temperature (heating and cooling):		
b.	Compare <b>TWO</b> characteristics of drip irrigation and sprinkler irrigation systems.		
	Comparison of characteristics 1:		
	Comparison of characteristics 2:		
c.	Discuss how light can be used to germination and growth rate in horticulture.		
		(2)	

Qu	estion 4	K-8 (4 marks)
a.	ist <b>FOUR</b> factors that contribute towards natural product spoilage and d	ecay:
	·	(0.25)
	·	(0.25)
	i	(0.25)
	<i>y</i>	(0.25)
	Outline the following <b>TWO</b> practices that slow down the process of natural nd decay:	ural product spoilage
	reduction in time from harvest to storage/packaging:	
		(0.5)
	. Suitable storage:	
с. [	escribe suitable packaging for the following products, in order to avoid s	spoilage and decay:
	Carrots Soft fruits	
_		
		(2)

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Qı	uestion 5			K-9 (4 marks	;)
a.	Mention the <b>TWO</b> types	of germination	on:		
	Type 1:			(0.!	5)
	Type 2:			(0.5	5)
b.	Outline how the follow plants.	ing <b>FOUR</b> cor	nditions need considerati	on for optimum propagation	of
	strong wind currents: _				_
				(0.25	5)
	water:				_
				(0.25	5)
	temperature/humidity:				_
				(0.25	5)
	pathogens/pests:				
				(0.25	5)
c.	Describe the following I	F <b>OUR</b> propaga	ation techniques.		
	stem cutting	bulb	rhizome cutting	stem tuber cutting	
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