

HORT 3001 POSTHARVEST

Credit Points 10

Legacy Code 300869

Coordinator Chris Cazzonelli (<https://directory.westernsydney.edu.au/search/name/Chris Cazzonelli/>)

Description This subject explores the factors affecting the retention of quality of fresh fruit, vegetables and cut flowers from grower to consumer. Topics include: the role of fresh produce for the health and happiness of people; the growth and maturation and physiology of fresh produce; the importance of managing temperature and relative humidity of the storage environment; the responses of fresh produce to changes in temperature and water loss; the role of ethylene in fruit ripening and senescence; the practical issues of assessing harvest maturity; packaging; distribution and the control of postharvest diseases and pest and the concepts of market access.

School Science

Discipline Horticulture

Student Contribution Band HECS Band 1 10cp

Check your fees via the Fees (https://www.westernsydney.edu.au/currentstudents/current_students/fees/) page.

Level Undergraduate Level 3 subject

Assumed Knowledge

This subject assumes that students have a basic knowledge of biology, plant morphology and anatomy, chemistry and mathematics. Students are also assumed to be familiar with the World Wide Web and the tools for database searching and basic computer packages such as WORD and EXCEL.

Assessment

The following table summarises the standard assessment tasks for this subject. Please note this is a guide only. Assessment tasks are regularly updated, where there is a difference your Learning Guide takes precedence.

Type	Length	Percent	Threshold	Individual/ Group Task
Quiz	5 quizzes (20 mins each)	20	N	Individual
	4% weighting each			
Practical Assessment	4 practical reports (1,000 words each).	40	N	Individual
	10% weighting each.			
Final Examination	2 hours	40	N	Individual