



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY
DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

HORTICULTURE

MODULE: Vegetable Production

**PAPER NO: 331/22/M02
331/25/M02**

DURATION: 3 Hours

JUNE 2026 EXAMINATION

REQUIREMENTS

Pen, pencil, ruler, rubber

INSTRUCTIONS TO CANDIDATE

- 1) Answer all questions in section A.**
- 2) Answer any three (3) questions in section B.**
- 3) Each question carries twenty (20) marks.**

This paper consists of 3 printed pages.

SECTION A: ANSWER ALL QUESTIONS

QUESTION 1

- a) List and give the functions of any five (5) protected clothing needed for safety when executing duties. (10 marks)
- b) Outline the climatic requirements for the following crops
- i) Cabbage (2 marks)
 - ii) Potato (Irish) (2 marks)
 - iii) Onion (2 marks)
 - iv) Carrots (2 marks)
 - v) Peas (2 marks)
 - vi) Tomato (2 marks)

QUESTION 2

- a) Give any four (4) factors affecting choice of harvesting method. (4 marks)
- b) State any two (2) physical hazards and two (2) chemical hazards found on harvested produce. (4 marks)
- c) Explain the benefits of a good soil drainage in crop production. (10 marks)

SECTION B: ANSWER ANY THREE (3) QUESTIONS

QUESTION 3

- a) Identify and explain four (4) methods of pest and disease control. (16 marks)
- b) Give reasons why soil should be prepared to a fine tilth before planting. (4 marks)

QUESTION 4

Outline the factors to consider when selecting an irrigation method for a particular field. (20 marks)

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QUESTION 5

- a) Differentiate between temperate and tropical crops. (4 marks)
- b) Outline soil requirements for onion (4 marks)
- c) Give the reasons for hardening off seedlings before transfer into permanent beds. (8 marks)
- d) Identify two (2) annual vegetables and two (2) perennial vegetables. (4 marks)

QUESTION 6

- a) List and explain how to determine the appropriate time for harvesting of vegetables. (10 marks)
- b) Outline the factors that affect quality of harvested produce in storage. (10 marks)

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