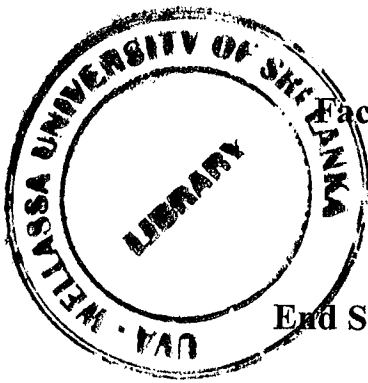




Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture

BASc Degree Programme
Year III Semester II



End Semester Examination- September/October 2012

ANS 356-2 Dairy Product Technology & Value Addition
Essay Questions (Section II)

Instructions

Answer **all** questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 60%

01. Discuss the following topic in detail.

“Production of Blue Veined Cheese”

(100 marks)

02. Write short notes on **two (02)** of the following;

(I) Reception of raw milk

(II) Thermophilic Lactic Starter Cultures

(III) Molding of ice cream

(100 marks)

[End of Section II]