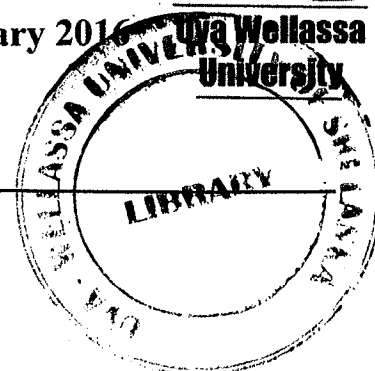


Uva Wellassa University
Faculty of Animal Science and Export Agriculture
BSc in Export Agriculture

End Semester Examination- January/February 2016
Year II Semester II

Spice Technology (EAG 241-2)



Instructions

Answer all the questions

No. of questions : Two (02)

No. of pages : One (01)

Time : One hour (1 hr)

Total marks allocated : 50 %

Part III – ESSAY

Question 01

(25 marks)

Write short notes on two of the following.

- a. Processing of cinnamon
- b. Determination of moisture in spices
- c. Medicinal properties of turmeric and clove

Question 02

(25 marks)

Briefly discuss the best agronomic practices for pepper, nutmeg and cardamom to obtain the best quality yield, giving suitable examples based on your field visit to Central Research Station, Matale.