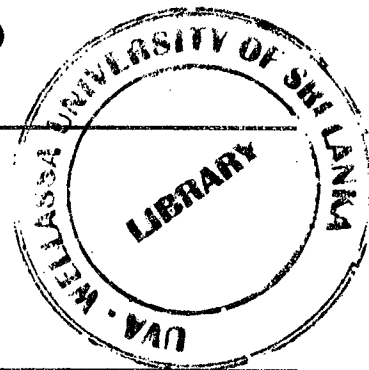


UVA WELLASSA UNIVERSITY OF SRI LANKA  
FACULTY OF ANIMAL SCIENCE & EXPORT AGRICULTURE



**BSc in Tea Technology and Value Addition**  
**Second Year First Semester Examination – June/July 2017**

**Spice and Other Beverage Crops (TEA 251-2)**  
**Section III – Essay Questions**



**Instructions:**

Answer only **two** questions in the given booklet.

No. of questions : Three (03)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 50%

01. Write short notes on **two** of the following.

- I. Processing of cinnamon (12.5 marks)
- II. Direct and complex effects of spices (12.5 marks)
- III. Medicinal properties of turmeric and clove (12.5 marks)

02. Brief accounts on following topics.

- I. Production of value added products from coffee and cocoa can be a profitable venture. (12.5 marks)
- II. Utilization of services of national institutes is essential for developing spice products in Sri Lanka. (12.5 marks)

03. Briefly discuss the best agronomic practices for pepper, cardamom and nutmeg to obtain the best quality yield. (25 marks)

[End of section III]