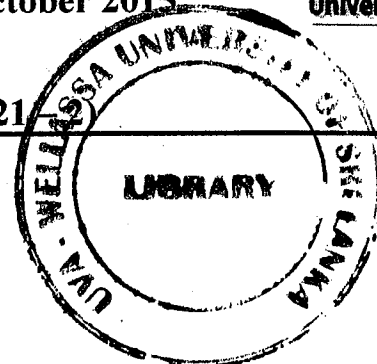


Uva Wellassa University
Faculty of Animal Science & Export Agriculture
B.Sc. in Tea Technology & Value Addition



End Semester Examination September / October 2015
Year III Semester I

Tea Processing Technology II (TEA 321)



Instructions

Answer all questions

No. of questions : Two (02)

No. of pages : One (01)

Total marks allocated : 60%

Time : One hour (1 hr)

PART II – ESSAY

Question 01

Green tea is a non fermented tea produced using Steaming and Panning methods.

1.1 Explain the steaming method in green tea manufacture with its required specific conditions. (15 marks)

1.2 Differentiate it with the panning method of green tea manufacture. (15 marks)

Question 02

Oolong tea manufacture is a partially fermented tea manufacturing process based on the degree of fermentation. Sketch and explain the Oolong tea manufacture. (30 marks)