



BSc in Export Agriculture
Third Year Second Semester Examination – August 2021

Spice and Beverage Crop Production and Value Addition (EAG 356-2)
Assessment II - Essay Questions

Instructions

Answer only **two (02)** questions in separate sheets including questions number and send your answers as scanned documents (PDF) or images to VLE.

No. of questions : Three (03)

No. of pages : One (01)

Time for the assessment : One (01) hour

Time for uploading answers to VLE: Ten (10) minutes

Total marks allocated : 60%

01. Briefly discuss two (02) of the following.

- (I) The technology of extraction of pepper oleoresins and essential oil
- (II) Curing of turmeric rhizomes and dry powder production
- (III) Lemongrass and citronella oil extraction method and industrial applications

(15 marks x 2=30 marks)

02. Select any two (02) crops from the list below and describe the important agronomic practices and conditions that must be followed from cultivation to harvesting in order to produce a final product with intended quality.

- (I) Cocoa
- (II) Vanilla
- (III) Cinnamon

(15 marks x 2=30 marks)

03. “*Production of value-added products from spice and beverage crops can be a profitable venture*”.

Comment on the above statement by giving suitable examples. (30 marks)

[End of assessment II]