



**Instructions**

Answer **all** questions

No. of questions : Two (02)

No. of pages : One (01)

Total marks allocated : 50%

Time : One hour (1hr)

Index No: .....

**Part II**

**Question 1**

Write short notes on the following:

- I. Processing of Oleoresins from Spices
- II. Properties of spices
- III. Economic Values of *Garcinea quaesita*

(50 Marks)

**Question 2**

- I. Explain briefly the major steps of distillation essential oils of spices
- II. Discuss the best agronomic practices for **Vanila** cultivation to obtain the best quality yield!

(25 Marks)

(25 Marks)