

UPSC Mains 2025 Aug 31, 2025 Animal Husbandry and Veterinary (Paper 2) Question Paper and AnswerKey PDF

Q. No.	Question	Check Solution
Q1 (A)	Write salient Histological Features of Basic tissues of the Body.	Check Solution
Q1 (B)	Location of superficial lymph nodes of ox.	Check Solution
Q1 (C)	Drugs acting on Fluid Balance.	Check Solution
Q1 (D)	Write about the types of pollution. Also write about sources and signs of water pollution. How to measure the water Quality?	Check Solution
Q1 (E)	Write about the collection, methods of preservation and dispatch of samples from the carcass of suspected rabid dog for laboratory diagnosis.	Check Solution
Q2 (A)	Explain the formation of Foetal membranes in mammals with the help of suitable diagrams.	Check Solution
Q2 (B)	Discuss the properties of an ideal antimicrobial agent. Write about the classification of antimicrobial agents.	Check Solution
Q2 (C)	Discuss in brief the housing requirements for pregnant cows and milking cows.	Check Solution
Q3 (A) (i)	Elucidate the etiology, pathogenesis, clinical findings and line of treatment of esophagitis in cow.	Check Solution
Q3 (A) (ii)	Explain why dietary supplementation of Iodine is essential for Livestock.	Check Solution
Q3 (B) (i)	Discuss in detail the procedure to repair femur fracture in an adult Murrah Buffalo.	Check Solution
Q3 (B) (ii)	Discuss the various factors that lead to non-union of broken bones.	Check Solution
Q3 (C)	Explain gross anatomical features of ovary and oviduct of Fowl with the help of diagrams.	Check Solution
Q4 (A) (i)	Describe the effect of Avian Influenza Virus on Poultry industry and suggest the control measures to be adopted for effective control of Avian Influenza. Mention the WHO's guidelines for addressing the pandemic situation.	Check Solution
Q4 (A) (ii)	Discuss about the factors attributable to acetonaemia in buffalo alongwith its clinical findings, diagnosis, differential diagnosis and line of treatment.	Check Solution
Q4 (B)	Explain stay apparatus and Bow and String mechanism in Horse.	Check Solution
Q4 (C)	Explain clinical manifestation of diseases of the nervous system in domestic animals and enlist the methods of Neurological Examination.	Check Solution
Q5 (A)	OIE standard setting procedure for animal disease control.	Check Solution

Q5 (B)	Neutralization of cream.	Check Solution
Q5 (C)	How is the processing of Acidophilus milk and Bulgarian butter milk done?	Check Solution
Q5 (D)	Principles and methods of low temperature preservation of meat.	Check Solution
Q5 (E)	Quality control and grading of carpet wool.	Check Solution
Q6 (A) (i)	Discuss about emerging zoonotic diseases, their prevalence and effects on animal and human population.	Check Solution
Q6 (A) (ii)	Discuss the methods of disease transmission and disease control measures.	Check Solution
Q6 (B)	List out different defects encountered in condensed and evaporated milk, their causes and preventive measures.	Check Solution
Q6 (C)	What are the purpose and procedure of ante-mortem inspection of animals? Write about categorization of animals based on ante-mortem inspection.	Check Solution
Q7 (A) (i)	Write in detail about milk and meat borne diseases and their control.	Check Solution
Q7 (A) (ii)	Discuss in detail the vetero legal aspects of sudden death of a cow.	Check Solution
Q7 (B)	Describe the process of manufacture of 'mother starter' and 'bulk starter' cultures. What are the defects encountered in 'starter' and what measures are to be taken to avoid these defects.	Check Solution
Q7 (C)	Describe FSSAI standards pertaining to fresh chicken egg, frozen egg products and whole egg powder.	Check Solution
Q8 (A) (i)	Discuss the modern processing technologies to improve quality of meat and meat products.	Check Solution
Q8 (A) (ii)	Packaging is a very important tool for successful marketing of meat and meat products - discuss the topic in light of traditional and modern packaging techniques.	Check Solution
Q8 (B) (i)	Write a note on abattoir effluent treatment.	Check Solution
Q8 (B) (ii)	Discuss the methods of processing of condemned carcasses for production of meat-cum-bone meal.	Check Solution
Q8 (C)	Classify industrial casein derived from skim milk. Describe the method of manufacture of acid casein.	Check Solution