

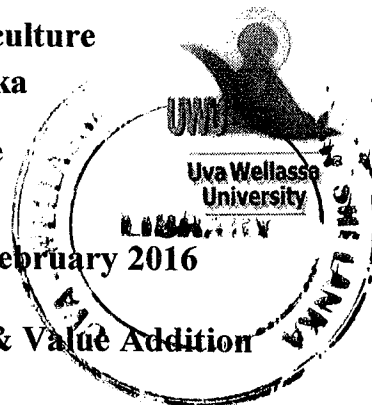
**Faculty of Animal Science & Export Agriculture  
Uva Wellassa University of Sri Lanka**

**Animal Science Degree Programme  
Year III Semester II**

**End Semester Examination – January/February 2016**

**ANS 354-2 Meat Science, Product Technology & Value Addition**

**Essay Questions**



**Instructions**

Answer all questions in the booklets provided.

No. of questions : Four (04)

No. of pages : One (01)

Time : One hour (01 hour)

Total marks allocated : 100%

01. Describe the “**main steps involved in slaughtering of broiler chicken**” giving emphasis on different equipment and conditions used in each step. (100 marks)
  
02. Discuss the general procedure used in **manufacturing of meatballs** including equipment, ingredients and conditions used. (100 marks)
  
03. Write a detail account on “**different carcass quality parameters used in meat industry**” including factors affecting on each parameter. (100 marks)
  
04. Describe the “**postmortem conversion of muscle into meat**” including chemical and physical changes occur during the process. (100 marks)

**[End]**