



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



BASc Degree Programme
Year III Semester II
End Semester Examination –September/ October 2013

**ANS 354-2 Meat Science, product Technology and Value Addition-
Essay (Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One hour (01 hr)

Total marks allocated : 60%

1.

a) Based on the factory visit to New Anthony's (Pvt) Ltd, **describe** the steps of **broiler slaughtering** in correct order by giving **scientific reasons and including instrument/equipment used** where necessary in your answer.

(30 marks)

b) Compare broiler slaughtering steps over swine slaughtering.

(20 marks)

2. Write an account on followings.

a) Different curing methods used for meat

b) Sausage manufacturing process

(25 marks for each)

[End of Section II]