



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

B.ASc. Degree Programme
Year III Semester II

End Semester Examination – June/July 2009



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

Essay Questions (Section II)

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : One (02)

No. of pages : One (01)

Time : One hour (01 hour)

Total marks allocated : 60%

01. Describe the “main steps involved in slaughtering of poultry”. (100 marks)
02. Discuss the general procedure used in manufacturing of sausages including equipments, ingredients and conditions used. (100 marks)

[End of Section II]