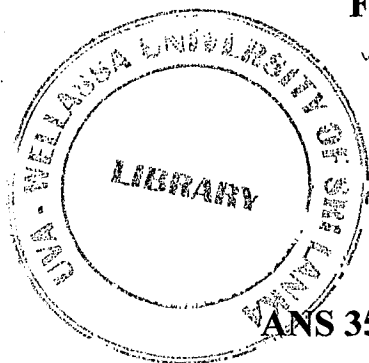


Faculty of Animal Science & Export Agriculture  
Uva Wellassa University of Sri Lanka



BASc Degree Programme  
Year III Semester II

End Semester Examination – August/September 2011

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

Essay Questions (Section II)

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**Instructions**

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One hour (01 hour)

Total marks allocated : 60%

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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 sausages** including equipment, ingredients and conditions used. (100 marks)

[End of Section II]