

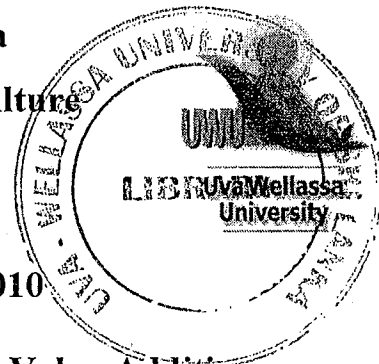
Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture

BASc Degree Programme
Year III Semester II

End Semester Examination – June/July 2010

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

Essay Questions (Section III)



Instructions

Answer all questions in Section III in booklets provided.

No. of questions : Two (02)
No. of pages : One (01)
Time : One hour (01 hour)
Total marks allocated : 60%

01. Describe the “main steps involved in slaughtering of pigs” in detail. (100 marks)
02. Write short notes on two (02) of the following topics.
- a) Wet curing methods
 - b) Factors affecting tenderness of meat
 - c) Manufacturing procedure of emulsion type sausages

(50 marks each)

[End of Section III]