



Faculty of Science & Technology
Uva Wellassa University of Sri Lanka

B.Tech. Degree Programme
Year IV Semester II



End Semester Examination – September / October 2012

SCT 413-1 Meat Processing Technology
Essay Questions (Section II)

Instructions

Answer **all** questions in Section II.

No. of questions : One (01)

No. of pages : One (01)

Time : Thirty minutes (30 min)

Total marks allocated : 60%

Index No:

01. a) Write notes on “Dressing percentage” of carcass quality parameters. (20 marks)

b) Write a brief account on Preservation of meat emphasizing on different preservation methods. (20 marks)

c) Briefly explain “non halal poultry slaughtering procedure”. (20 marks)

[End of section II]