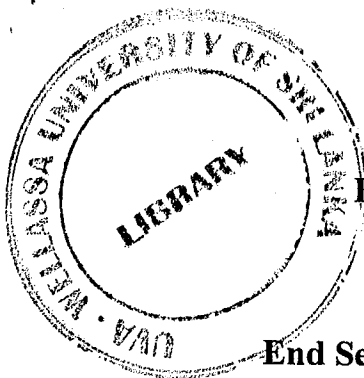
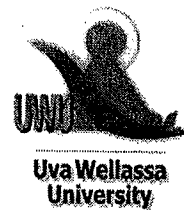




Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture



Animal Science Degree Programme
Year III Semester II

End Semester Examination – August/September 2014

ANS 354-2 Meat Science, Product Technology and Value Addition
Essay Questions (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. Assume you are a Quality Control Manager in a sausage processing factory in Colombo. The production manager plans to produce a new spicy chicken sausage and seeks your help. Explain how you are going to produce and improve the new product with especial emphasis on the eating quality parameters.

(50 marks)

2. Explain the main steps involved in slaughtering of cattle to produce "halal beef".

(50 marks)

[End of Section II]