



Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka
BASC Degree Programme
Year III Semester II



End Semester Examination – September / October 2012

**ANS 354-2 Meat Science, Product Technology and Value Addition
Essay (Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : Sixty minutes (60 min)

Total marks allocated : 60%

Index No:

1.a.) Explain the **slaughtering process of swine** by giving **scientific reasons** for each step. (30 marks)

b.) If you are assigned to **change the swine slaughtering line** into **poultry slaughtering line**, what are the **steps** that you need to take to **modify /change?** (20 marks)

2. Imagine you are a production executive of a newly established meat processing plant located in pig belt area.

I. (a) Give the **major cured meat product(s)** which you can produce. (10 marks)

(b) **Distinguish** product(s) which are mentioned in 2.I (a) (10 marks)

II. Write an account on **Formed Meat Products**, emphasizing the **different types** and **steps of manufacturing** of formed meat products. (30 marks)

[End of Section II]