



KENYATTA UNIVERSITY

UNIVERSITY EXAMINATIONS 2011/2012

SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR
OF SCIENCE (ENVIRONMENTAL HEALTH)

HEH 202: MEAT PATHOLOGY AND INSPECTION

DATE: Monday, 26th March, 2012

TIME: 11.00 a.m. – 1.00 p.m.

INSTRUCTIONS:

Answer **ALL** questions in Section A and Section B, Part 1 and any **TWO** from Section B Part 2.

Within a Section **ALL** questions carry equal marks.

Section A

- Q.1 Outline four components of a modern slaughter house. (4 marks)
- Q.2 Explain briefly the following terms:
- i) Rigor mortis (1 mark)
 - ii) Meat tenderizing (1 mark)
 - iii) Abnormal odours (2 marks)
- Q.3 Explain the purpose of ante mortem inspection in meat hygiene. (4 marks)
- Q.4 In relation to Chapter 242, explain the mandate of a public health officer in meat inspection. (4 marks)
- Q.5 Outline the affections induced by transport of slaughter animals. (4 marks)

Section B – Part 1

(20 marks)

Q.6 Discuss the methods used in preservation of meat.

Section B – Part 2 (Answer any TWO questions)

(30 marks)

Q.7 Discuss the following pathology observed in food animals: Inflammation, Fatty degeneration and emaciation. (15 marks)

Q.8 Discuss the methods used for differentiation of meats from various food animals. (15 marks)

Q.9 Outline sources and the significance of chemical residues in meat. (15 marks)

10. Explain the slaughter and post mortem inspection of pigs. (15 marks)