



Technical University of Mombasa

Faculty of Applied and Health Sciences

DEPARTMENT OF ENVIRONMENT AND HEALTH SCIENCES

DIPLOMA IN ENVIRONMENTAL HEALTH
(DEH 11M)

APH 2302 : MEAT TECHNOLOGY

SUPPLEMENTARY/SPECIAL : EXAMINATIONS

SERIES: MARCH 2014

TIME: 2 HOURS

INSTRUCTIONS:

You should have the following for this paper

- *Answer booklet*

This paper consists of **FIVE** questions.

Answer Question **ONE (compulsory)** and any other **TWO** questions

This paper consists of 2 PRINTED pages

QUESTION ONE

- a) Define the following terms as used in meat technology.
 - (i) Carcase (2 marks)
 - (ii) Abattoir (2 marks)
 - (iii) Rigor mortis (2 marks)
 - (iv) Lairage (2 marks)
 - (v) Pathology (2 marks)
- b) State two methods of slaughter (2 marks)
- c) State the reason for post-mortem inspection (14 marks)
- d) List four regions of the vertebral column (4 marks)

QUESTION TWO

- a) List five ways on how to estimate the age of food animals (10 marks)
- b) State two reasons for humane slaughter of food animals (5 marks)

QUESTION THREE

State ten facilities needed by a meat inspector (15 marks)

QUESTION FOUR

Briefly explain the procedure to be done during examination of a bovine head. (15 marks)

QUESTION FIVE

- a) State four causal agents of inflammation (5 marks)
- b) List five cardinal signs observed as a result of inflammation. (10 marks)