



TECHNICAL UNIVERSITY OF MOMBASA

FACULTY OF APPLIED AND HEALTH SCIENCES

DEPARTMENT OF PURE & APPLIED SCIENCES

UNIVERSITY EXAMINATION FOR:

BSc. FOOD SCIENCE AND QUALITY ASSURANCE

AFS 4401 : MEAT AND POULTY TECHNOLOGY

SPECIAL/ SUPPLIMENTARY EXAMINATIONS

SERIES: SEPTEMBER 2018

TIME: 2 HOURS

DATE: Pick Date Sep 2018

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt question ONE (Compulsory) and any other TWO questions.

Do not write on the question paper.

Question ONE

- a. State and explain any three factors that contribute to stress in meat animals. (5 marks)
- b. Explain the concept “water holding capacity” of meat. (6marks)
- c. Explain the process of bleeding animals meant for meat. (6marks)
- d Describe any three quality grades for beef based on marbling, color and maturity. (6 marks)
- e. Describe immersion and injection curing of meat. (6marks)

Question TWO

Explain how the following factors affect egg quality

- I) breeding (5 marks)
- II) Feeding (5 marks)
- III) Management (5 marks)
- IV) Storage (5 marks)

Question THREE

Discuss the ingredients used in sausage manufacture (20 marks)

Question FOUR

- a. Explain the term rigor motis as a biochemical process of meat post slaughter (10 marks)
- b. Explain any five functions of phosphate in meat. (10 marks)

Question FIVE

- a. Describe the pale soft and exudative (PSE) kind of meat. (10 marks)
- b. Describe the manufacture of delicate ham. (10 marks)