



**JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**SCHOOL OF HEALTH SCIENCES**  
**UNIVERSITY EXAMINATION FOR DEGREE OF BACHELOR OF SCIENCE**  
**PUBLIC & COMMUNITY HEALTH AND DEVELOPMENT**  
**3<sup>RD</sup> YEAR 2<sup>ND</sup> SEMESTER 2023/2024 ACADEMIC YEAR**  
**MAIN**

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**COURSE CODE:** HCB 1303

**COURSE TITLE:** ANIMAL PATHOLOGY AND MEAT INSPECTION

**EXAM VENUE:** **STREAM: (BSc. Env Health)**

**DATE:** **EXAM SESSION:**

**TIME:** **2.00 HOURS**

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**Instructions:**

1. Answer ALL questions in Section A and B and ANY other TWO questions in Section C
2. Do not write on the question paper

**SECTION A: 20 Marks (Each question carries 1 mark)**

**Answer ALL questions.**

**Indicate whether the statement is TRUE or FALSE.**

1. Pathology is the study of normal structures and functions of the body.
2. Meat inspection starts before slaughter.
3. Recovery is not an outcome of disease.
4. Inflammation occurs after death.
5. Meat can safely be eaten while raw.
6. Antemortem inspection results have an impact on security.
7. Donkeys are classified as food animals in Kenya.
8. All bacteria need air to survive.
9. Pigs are classified as food animals in Kenya.
10. All butchery customers must have a health certificate.
11. One can get rabies by eating undercooked beef.
12. Buffaloes are classified as food animals in Kenya.
13. A 'Pathognomonic' sign is a rare sign for a disease.
14. The Meat Control Act is chapter 242 of the laws of Kenya.
15. Cell injury is irreversible.
16. Butcheries are expected to adhere to the "Food, Drug and chemical substances Act".
17. Animals going for emergency slaughter do not need antemortem inspection.
18. Jhatka is the ritual slaughter practiced by the Jews.
19. Trichinellosis is a human disease that may result from eating contaminated meat.
20. "Lairages" are places for storing condemned meat within the slaughter house.

**SECTION B. Answer ALL questions.**

21. Potential buyers of Donkey meat from China are visiting your county. As a public health officer, you have accompanied them to the local export slaughter-house. Discuss what you think would be of interest to them. (15 Marks)
22. Discuss the Cardinal signs of inflammation. (15 Marks)

**SECTION C. Answer any two questions.**

23. Discuss the primary purpose of meat inspection. (10 Marks).

24. Compare and Contrast between Halal and Kosher slaughter methods (10 Marks)

25. Discuss the Good Hygiene Practices expected among Butchery personnel in Kenya (10 Marks)