BSC. PUBLIC HEALTH EXAMS

HPD: 3324 ANIMAL PATHOLOGY AND MEAT INSPECTION

SECTION A. Answer all questions in this section.

- 1. The animals which furnish food for human consumption are listed in the meat Control Act. Name <u>five</u> game animal species listed under this Act (3 mrks)
- 2. With reference to varoius types of meat, briefly explain the meaning of the following terms (3mrks)
 - a) Chevon
 - b) Mutton
 - c) Steak
- 3. The size colour and consistency of certain tissues form a valuable guide in the estimation of disease processes in animal body. Name any <u>three</u> such tissues. (3 mrks)
- 4. In relation to meat hygiene, briefly explain the following terms (3Mrks);
 - a) Lairage
 - b) Stunning
 - c) Emaciation
- 5. With reference to meat preservation, briefly explain the meaning of the following terms (3mrks)
 - a) Shrinkage
 - b) Drying
 - c) Smoking
- 6. Match the following pathological conditions with a possible predilection site in the <u>Bovine</u> anatomy (3 mrks)
 - a) Hydatid cyst
 - b) Paramphistomum
 - c) Actinomyces
- 7. a) Name two superficial changes as a result of meat storage (2 mrks)
- b) What is 'curing' in meat preservation? (1 mrk)
- 8. a) Colour and flavour are important in <u>bacon</u> preservation. Name one method of achieving this objective (1 mrk)
- b) In meat pathology, the presence of abnormal amounts of body fluid in the tissues or body cavities is referred to as ______ (1 mrk)
- c) Name one differential diagnoses for anthrax in meat pathology (1 mrk)
- 9. Name three zoonotic diseases of meat hygiene importance (3 mrks)
- 10. i) What does the following Kenyan legistlations stand for in animal and public health?(3 mrks)

- a) CAP 364
- b) CAP 242
- c) CAP 356

SECTION B

Answer any two questions in this section

- 1. Discuss meat decomposition and spoilage (20 mrks)
- 2. Discuss changes in frozen meat (20 mrks)
- 3. Explain the higher animals' circulatory system (20mrks).
- 4. Explain rigor mortis in meat pathology(20mrks).