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 five game animal species listed under this Act (3 mrks)

2. With reference to various 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 three 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 Bovine 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 bacon 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 legislations stand for in animal and public health? (3 mrks)
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).