



**JARAMOGI OGINGA ODINGA UNIVERSITY OF SCIENCE AND TECHNOLOGY  
SCHOOL OF HEALTH SCIENCES**

**UNIVERSITY EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE  
PUBLIC HEALTH/ COMMUNITY HEALTH AND DEVELOPMENT**

**3<sup>RD</sup> YEAR 2<sup>ND</sup> SEMESTER 2015/2016 ACADEMIC YEAR**

**KISII CAMPUS**

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**COURSE CODE: HPD 3321**

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

**EXAM VENUE: STREAM: (BSc. P. Health / Comm Hlth & Dev)**

**DATE: AUGUST 2016 EXAM SESSION: MAY - AUGUST**

**TIME: 2.00 HOURS**

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**Instructions:**

- 1. Answer all questions in section A and any other 2 questions in Section B.**
- 2. Candidates are advised not to write on the question paper**
- 3. Candidates must hand in their answer booklets to the invigilator while in the examination room**

**SECTION A: Answer all questions in section A**

1. List three (3) methods employed in routine meat inspection (3 marks)
2. State the predilection sites for:-
  - i. Cysticercus bovis in the bovine carcass (1 mark)
  - ii. Hydatid cysts in sheep (1 mark)
3. Explain the relevance of Cap 356; one of the Kenyan legislations in the following areas:-
  - i. Public health protection in Kenya (1 mark)
  - ii. Enhancing access to market for the livestock products (2 marks)
4. With reference to meat hygiene, explain meat inspection Judgment for emaciation of goat carcass (3 marks)
5. List two (2) objectives of ante mortem inspection of food animals (2 marks)
6. Name the three (3) types of muscular tissues found in the body of an animal, stating the nervous system controlling functions in each case (3 marks)
7. Name three (3) zoonotic parasitic diseases of meat hygiene importance (3 marks)
8. Briefly explain any 3 purposes of meat preservation (3 marks)
9. Briefly explain the difference between Pasteurization and sterilization; (3 marks)
10. a) Briefly explain what 'emergency slaughter of food animal' means (2 marks)  
b) List three (3) diseases/ conditions that can lead to emergency slaughter (3 marks)

**SECTION B: Answer any two questions in this section**

1. a) Discuss any five (5) major factors considered in siting a slaughterhouse (10 marks)  
b) Discuss any five (5) major pathological conditions in the bovine carcass that normally lead to local condemnation of tissues and organs during meat inspection (10 marks)
2. a) Describe stunning with reference to meat hygiene (4 marks)  
b) Briefly discuss what rigor mortis means in meat pathology (4 marks)  
c) State two (2) factors that influence rigor mortis in meat/ carcass (2marks)

- d) Giving two (-2-) appropriate examples in each case, concisely explain the difference food-borne infections and food intoxications (6 marks)
- e) Briefly describe the test for the state of bleeding in meat (4 marks)
- 3.) a) Describe the meat inspection judgment for *Cysticercus bovis* in bovine (6 marks)
- b) State four (4) control measures for Taeniasis in pigs (4 marks)
- c) List five (5) major parts of the avian (chicken) digestive tract (10 marks)
4. a) List five (5) major steps/ stages involved in poultry slaughtering process (10 marks)
- b) Discuss any two (2) meat preservation methods that inhibit or retard the growth and multiplication of microorganisms (10 marks)