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. (40 MARKS): ANSWER ALL QUESTIONS

Q1. Highlight six functions of meat inspection (6Marks)

Q2. Routine post-mortem examination of a carcass should be carried out as soon as possible after the completion of dressing. List and describe the purpose of Post-mortem inspection in line with meat inspection (6Marks)

Q4. Describe the pre-mortem inspection methods of food animals (8marks)

Q5. Following harvesting, list and describe the body parts of animals that are examined by veterinary or public health officers (10marks)

Q6. List and discuss five of the hazards that may occur during the animals slaughter process (10marks)

SECTION B. ANSWER ANY TWO QUESTIONS

Q1. List and explain the Professional and technical strategies in conducting post-mortem examination of food animals (15marks)

Q2. Animals are taken through stunning before they are slaughtered. List and explain five Methods of stunning animals before slaughter (15marks)

Q3. Discuss beef characteristics of a beef carcass that the grader assesses to determine meat quality (15marks)