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

UNIVERSITY EXAMINATION FOR BSC. PUBLIC HEALTH AND BSC. COMMUNITY HEALTH AND DEVELOPMENT

3RD YEAR 2ND SEMESTER 2018/2019 ACADEMIC YEAR

KISII CAMPUS

COURSE CODE: HPD 3321

COURSE TITLE: ANIMAL PATHOLOGY AND MEAT INSPECTION

EXAM VENUE: STREAM: (Bsc. P.Health & Comm. Health & Dev.)

DATE: EXAM SESSION:

TIME: 2 HOURS

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 this section (30 marks)

QUESTION 1.

(a) Briefly describe the term "carcase yield"   (3 marks)

 (b) State two methods of slaughter applicable in Kenya   (2 marks)

 (c) State the site for stunning by shooting a pig   (2 marks)

(d) State the causes of inconveniences during animal transportation.   (2 marks)

(e) List three gazetted food animals in Kenya   (3 marks)

(f) Highlight the aim of regulating transportation of slaughter animals in Kenyan context.
(2 marks)

(g) Enumerate the causes of weight loss during slaughter animal transportation in Kenya
(3 marks)

(h) State how you can control weight loss in slaughter animal transportation in case the loss do
occur   (3 marks)

(i) Differentiate between porker and baconer   (3 marks)

(j) Name three commonly used stunning means   (3 marks)

(k) State four classifications of carcasses according to sex and age**.** (4 marks)

SECTION B Answer any TWO Questions   (40 Marks)

2. State and describe physiological changes in meat, their causes, lesions and judgment
(20 marks)

3. (a) Discuss the principle guidelines to post mortem   (12 marks)

   (b) State the overall objective of meat inspection   (3 marks)

   (c) State five characteristics of a health animal   (5 marks)

4. (a) Differentiate between the following terms:

      (i) ante-mortem and post-mortem inspections   (4 marks)

        (ii) pulse rate and dropsy in food animals   (4 marks)

   (b) Name and discuss judgmental of meat as food   (12 marks)

5. Explain the animal abattoirs with all the essential requirements   (20 marks)