



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

**UNIVERSITY EXAMINATION FOR BSC. PUBLIC HEALTH**

**3<sup>RD</sup> YEAR 2<sup>ND</sup> SEMESTER 2019/2020 ACADEMIC YEAR**

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**COURSE CODE:       HPB 3312**

**COURSE TITLE: MEAT PATHOLOGY AND INSPECTION**

**EXAM VENUE:                       STREAM: (Bsc. Public Health)**

**DATE: 1/12/20**

**EXAM SESSION: 9-12 NOON**

**TIME: 3 HOURS**

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**Instructions:**

- 1. Answer all questions in section A and any other 2 questions in Section B.**

- 1. Candidates are advised to write on the text editor provided, or to write on a foolscap, scan and upload alongside the question.**
  - 2. Candidates must ensure that they submit their work by clicking 'FINISH AND SUBMIT ATTEMPT' button at the end.**
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**SECTION A Answer all questions in this section (30 marks)**

**QUESTION 1.**

- (a) Explain two methods of slaughter applicable in Kenya (2 marks)
- (b) Describe the causes of inconveniences during animal transportation. (2 marks)
- (c) State the site for stunning by shooting on a pig (2 marks)
- (d) Briefly describe the term “carcase yield” (3 marks)
- (e) List three gazetted food animals in Kenya. (3 marks)
- (f) Discuss the aim of regulating transportation of slaughter animals. (2 marks)
- (g) Describe the causes of weight loss during slaughter animal transportation. (3 marks)
- (h) Discuss the control of weight loss in slaughter animal transportation. (3 marks)
- (i) Differentiate between porker and baconer (3 marks)
- (j) Name three commonly used stunning methods (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)

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