



**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 1<sup>ST</sup> SEMESTER 2022/2023 ACADEMIC YEAR**

**MAIN CAMPUS**

---

**COURSE CODE:**

**HCB 1303**

**COURSE TITLE:**

**ANIMAL PATHOLOGY AND MEAT INSPECTION**

**EXAM VENUE:**

**STREAM: BSc Public/ Comm. Health & Dev**

**DATE:**

**EXAM SESSION:**

**TIME: 2.00 HOURS**

---

**Instructions:**

- 1. Answer all the questions in Section A and 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: 20 Marks (Each question carries 1 mark)**

**Answer ALL questions**

For each of the following statements, indicate whether it is TRUE or FALSE

1. Pathology is the study of normal structures and functions of the body of food animals
2. Morbidity refers to the duration of a disease.
3. Highly emaciated and skin bound food animals are not fit for slaughter
4. Animals should be inspected while at rest and also in motion
5. Animals with elevated temperature should not be slaughtered but retained for treatment preferably outside the meat plant.
6. Animals meant for slaughter should be rested at least for 24 hours and should not be fed for at least 12 hours before slaughter but they should be provided with plenty of water.
7. The Meat Control Act is chapter 242 of the laws of Kenya.
8. When one sees a pathognomonic lesion, he knows the particular disease is absent.
9. Cell injury may be reversible.
10. It is a legal practice to consume crocodiles as food in Kenya.
11. Butcheries are expected to adhere to the "Food, Drug and chemical substances Act".
12. The health certificate of the customer is a requirement for all butcheries.
13. Pigs are legally listed as food animals in Kenya.
14. Meat inspection services in Kenya are privatized.
15. All bacteria need air to survive.
16. Animals going for emergency slaughter do not need antemortem inspection.
17. Kosher is the ritual slaughter practiced by the Muslims
18. Carbon monoxide gas is used as a stunning method in Kenya
19. Lymph nodes in small stocks can be inspected through palpation
20. Liver containing liver flukes are unfit for human consumption due to zoonotic transmission.

**SECTION B. Answer ALL questions**

21. As a public health officer, you have been tasked to propose ways to eliminate contamination risk in meat sold within Bondo town. What would you recommend? (20 Marks)
22. Discuss the "Stunning" methods used in food animals in Kenyan slaughterhouses. (10 Marks)

**SECTION C. Answer any two questions**

23. Discuss the prevention and control practices of Human Taeniasis (10 Marks)
24. Compare and Contrast between Halal and Kosher slaughter methods (10 Marks)
25. Discuss the personal hygiene practices that should be observed by slaughterhouse personnel in Kenya (10 Marks)