



**SECTION A: (ANSWER ALL QUESTIONS (30 MARKS))**

1. List four main objectives of meat inspection and hygiene in animals' gazette as source of food in Kenya. (3 marks)
2. Define the term "slaughterhouse" as described in meat control act (Cap 356) laws of Kenya (3 marks)
3. State three (3) methods approved for stunning of animals meant for food prior to bleeding and dressing practiced Kenya. (3 marks )
4. List three (3) practical methods of control of meat borne infections in a community applied in Kenyan situation. Give specific examples where applicable. (3marks)
5. Define the term "humane slaughter" in relationship to animal welfare and quality of final meat product. (3marks)
6. State three factors that affect perfect bleeding of a carcass during slaughtering process. (3marks).
7. Describe any three (3) general pathological conditions encountered on carcasses during routine post mortem inspection that may render meat unfit for human consumption.
8. List six (6) pathological conditions that may render poultry carcass unfit for human consumption during routine meat inspection (3marks).
9. Briefly describe three methods of disposal of condemned carcasses or organ parts in a slaughter house. (3marks)
10. State three major types of waste products encountered in a meat processing plant. (3 marks)

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**SECTION B: ANSWER ANY TWO QUESTIONS**

**(TOTAL 40 MARKS)**

1. Outline at least ten (10) basic requirements for siting and construction of an export slaughter house or meat processing plant. (20marks).
2. List ten (10) basic duties of an inspecting officer in charge of a local slaughterhouse (20marks).
3. Write short notes on the following terminologies as applied in meat inspection/hygiene.

- i. *Tissue calcification.* (4 marks)
  - ii. Pre slaughter stress. (4 marks)
  - iii. Ascites in broiler chicken (4 marks)
  - iv. Halal/Mohammedan method of slaughter (4 marks)
  - v. Principles of cold preservation of meat. (4 marks).
4. I) Systematically describe stages of the general ante mortem inspection of pre slaughter animals in a local slaughter. (15 marks)
- ii) List five (5) diseases/conditions in porcine (pigs) that may render pork unfit for human consumption during routine meat inspection. (5marks)