

UNIVERSITY OF SWAZILAND
Faculty of Health Sciences

DIPLOMA IN ENVIRONMENTAL HEALTH

SUPPLEMENTARY EXAMINATION PAPER 2010.

TITLE OF PAPER : MEAT HYGIENE

COURSE CODE : EHS 103

DURATION : 2 HOURS

MARKS : 100

INSTRUCTIONS : ANSWER ALL FOUR QUESTIONS

: EACH QUESTION CARRIES 25 MARKS.

: WRITE NEATLY

: BEGIN EACH QUESTION ON A SEPARATE SHEET OF PAPER.

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR.

Question 1

- a) How would you differentiate the trachea of sheep from that of pig? (5)
 - b) What are haemal lymph nodes? (3)
 - c) Why should the glycogen reserves in the muscles be sufficient and of good quality? (5)
 - d) How would you estimate the age of cattle by using the teeth? (10)
 - e) Milk curdling during the process of cheese making; occur in the presence of which enzyme. (2)
- [25 Marks]**

Question 2

- a) Why do chickens have white meat, particularly “Ramtutu” and yet birds have red meat? (4)
- b) After the animal has been slaughtered in the abattoir, the muscles of the carcass becomes stiff and hard, and the fat firm. Why is that so? (5)
- c) Why is it important for the carcass to attain acidity after slaughter? (2)
- d) How does pre-slaughter care influence the quality of meat? (10)
- e) Why is the stunning of food animals before slaughter important? (4)

[25 Marks]

Question 3

- a) Cattle meat is said to be red and poultry meat white. What is responsible for this difference? (5)
- b) Why is it necessary to stun food animals prior to their slaughter? (5)
- c) Why is the fat of pigs softer than that of sheep or goat? (5)
- d) Describe the function of the spleen in goats (5)
- e) Describe the post-mortem changes in meat after slaughter (5)

[25 Marks]

Question 4

- a) Explain the factors that are important in the control of spoilage in meat (10)
- b) Briefly outline cattle liver functions (5)
- c) How would you differentiate sheep and cattle lungs? (5)
- d) Name and locate the salivary glands in cattle. (5)

[25 Marks]