

UNIVERSITY OF SWAZILAND
Faculty of Health Sciences
DIPLOMA IN ENVIRONMENTAL HEALTH
SUPPLEMENTARY EXAMINATION PAPER 2014.

TITLE OF PAPER : MEAT HYGIENE

COURSE CODE : EHM 304

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) Explain protein digestion in cattle [5]
 - b) What are haemal lymph nodes? [5]
 - c) Why should the glycogen reserves in the muscles of cattle be sufficient and of good quality? [5]
 - d) Explain the factors that influence the onset of rigor mortis in meat [5]
 - e) How would you estimate the age of cattle by using the bones? [5]
- [25 Marks]**

Question 2

Locate the positions and at least one drainage area of the following lymph nodes in cattle.

- Parotid
- Mediastinals
- Portals
- Mesenteric
- Popliteal
- Renal
- Prescapular
- Supramammary
- Superficial inguinal
- Submaxillary

[25 Marks]

Question 3

- a) What is responsible for the color difference between cattle (beef) and poultry meat? [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) Discuss the post-mortem changes that take place in meat after slaughter [5]
- [25 Marks]**

Question 4

- a). Differentiate between sheep and pig lungs? [4]
 - b) Name and locate the salivary glands in cattle. [6]
 - c) Explain how abattoirs are considered to play a very important role in meat hygiene. [15]
- [25 Marks]**