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University Examinations 2020/2021

SECOND YEAR, SECOND SEMESTER SPECIAL/SUPPLEMENTARY EXAMINATION FOR
DEGREE OF BACHELORS OF SCIENCE IN PUBLIC HEALTH

HPP 3216: MEAT INSPECTION

DATE: AUGUST 2023

TIME: 2 HOURS

INSTRUCTIONS: *Answer question one and any other two questions*

QUESTION ONE (30 MARKS)

- a) Define the following terms as used in meat inspection (6 marks)
- (i) Singeing
 - (ii) Emergency slaughter
 - (iii) Evisceration
- b) Briefly explain any six objectives of ante mortem inspection of meat animals (6 marks)
- c) Personal cleanliness and hygiene when handling meat are important. Briefly discuss (6 marks)
- d) Briefly explain the significance of stunning in the process of slaughtering meat animals (5 marks)
- e) Briefly explain any five abnormalities that can be detected during ante mortem inspection of animals (5 marks)
- f) List and explain the four possible decisions that can be derived from ante mortem meat inspection (4 marks)

QUESTION TWO (20 MARKS)

Discuss in detail the Muslim (Halal) method of livestock slaughter (20 marks)

QUESTION THREE (20 MARKS)

Discuss in detail essential facilities that should be available in an abattoir (2 marks)

QUESTION FOUR (20 MARKS)

Meat is a highly nutritious diet that should be handled with care following slaughter and post mortem inspection. Discuss in detail how meat should be handled post slaughter (20 marks)