

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL

EXAMINATIONS FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE
IN FOOD SCIENCE AND TECHNOLOGY

FOST 346: Meat, Poultry and Sea Foods Technology RESIT

STREAMS: BSC (FOST)

TIME: 2 HOURS

DAY/DATE: WEDNESDAY 03/02/2021

8.30 A.M. – 10.30 A.M.

INSTRUCTIONS: Answer all questions in section A and any two questions in section B

Section A: Answer all questions (30 Marks)

1. Discuss how the pH of meat influences its quality, outlining some of the outcomes
(6 Marks)
2. Briefly discuss the three principal smoking techniques that are applied in meat and meat products processing (6 Marks)
3. Discuss the four primary factors of importance in the processing of meat and meat products (6 Marks)
4. Discuss rigor mortis in relation to meat quality and some of the processes or methods that are used to overcome its effects in meat (6 Marks)
5. Discuss the unit operations in the manufacture of cooked sausages (6 Marks)

Section B: Answer any TWO questions (40 Marks)

6. (a) Consumption of meat and meat products has been linked to many non-communicable diseases. Discuss how processing may be a solution to enhancing public health
(10 Marks)

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- (b) Discuss the operations involved in the process of slaughtering cattle (10 Marks)
7. (a) Discuss hot boning as applied in meat processing outlining its advantages and disadvantages (12 Marks)
- (b) Discuss how lipid oxidation occurs and the post-mortem changes in fish muscle that are related to lipid oxidation (8 Marks)
8. (a) Discuss the colors of meat and how the use of nitrates and nitrites in cured meat and meat products improves it. (10 Marks)
- (b) Discuss extrinsic and intrinsic characteristics that determine product deterioration in canned and vacuum packaged meat products (8 Marks)
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