

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

RESIT/SPECIAL EXAMINATION

**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN
FOOD SCIENCE AND TECHNOLOGY**

FOST 346: MEAT, POULTRY AND SEA FOODS TECHNOLOGY

STREAMS: BSC FOST

TIME: 2 HOURS

DAY/DATE: THURSDAY 04/11/2021

11.30 A.M – 1.30 P.M.

INSTRUCTIONS:

- Answer all questions in section A and any two questions in section B.

Section A: Answer all questions (30 Marks)

1. Briefly discuss the methods that are in use to reduce the toughening of meat due to the postmortem changes that occur (6 Marks)
2. Discuss the importance of blanching prawns before canning (2 Marks)
3. Discuss how meat becomes pale, soft, exudative (PSE) or dark, firm, dry (DFD) meat outlining some of the steps through which these changes can be prevented (6 Marks)
4. Discuss the importance of the mold cover in the processing of fermented sausages (4 Marks)
5. Briefly discuss the three principal smoking techniques that are applied in meat and meat products processing (6 Marks)

Section B: Answer any TWO questions (40 Marks)

6. (a) Discuss the following processes as applied in meat processing outlining their advantages and disadvantages (12 Marks)
 - a. Mechanical deboning
 - b. hot boning

- (b) Discuss the processes employed in fish processes so as to reduce or prevent lipid oxidation (8 Marks)
7. (a) Discuss the factors that affect meat composition (10 Marks)
- (b) Discuss the extrinsic and intrinsic characteristics of importance in canned meat products (10 Marks)
8. (a) Consumption of meat and meat products has been on the increase in especially the developing countries. Discuss how processing may be a solution to the increasing demand for meat and meat products (10 Marks)
- (b) Discuss the operations involved in the process of slaughtering beef cattle (10 Marks)
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