

CHUKA



UNIVERSITY

UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF ANIMAL  
HEALTH AND PRODUCTION

ANSC 452: BEEF PRODUCTION

STREAMS: B.SC (ANIMAL SCIENCE) Y4S1

TIME: 2 HOURS

DAY/DATE: FRIDAY 8/12/2017

2.30 P.M - 4.30 P.M.

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**INSTRUCTIONS:**

- Answer all questions in SECTION A and any TWO question in SECTION B
- Do not write on the question paper

**SECTION A: [40 MARKS]**

**QUESTION ONE**

1. Describe the following as applied in beef production:
  - (a) Finishing [2 Marks]
  - (b) Stocking rate [2 Marks]
  - (c) Calf crop % [2 Marks]
  - (d) Dairy ranching [2 Marks]
  - (e) Offtake [2 Marks]
  - (f) Chronological age [2 Marks]
  - (g) Compensatory growth [2 Marks]
2. Give short notes on the following:
  - (a) Back grounding [4 Marks]
  - (b) Four factors that influence beef production in Kenya. [4 Marks]
  - (c) Dairy-bred beef production system. [6 Marks]
  - (d) The best age to breed heifers. [6 Marks]
  - (e) Shortcomings of castrating animals in a commercial beef herd. [6 Marks]

**SECTION B: [30 MARKS]**

3. Breeding herd is the foundation of the beef industry.
  - (a) Explain the above statement. [2 Marks]
  - (b) Comment on the suitability of using artificial insemination in beef cattle breeding. [5 Marks]
  - (c) Discuss ways of improving reproductive efficiency in the pasture mating system. [8 Marks]

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- 4. Feeding is a significant production cost in all livestock production systems.
  - (a) Compare the meat production from high forage and high grain rations. [6 Marks]
  - (b) Describe a dry season policy to manage the shortage feed supply in the dry season. [9 Marks]
  
- 5. Meeting the consumer requirements is one of the goals in beef production. [6 Marks]
  - (a) Discuss the factors that contribute to the production of high quality meat in beef production. [6 Marks]
  - (b) Describe tenderness as a meat quality attribute. [4 Marks]
  - (c) Describe the contribution of marbling to the quality of meat. [5 Marks]

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