

CHUKA



UNIVERSITY

**UNIVERSITY EXAMINATIONS
EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN
ANIMAL PRODUCTS PROCESSING TECHNOLOGY**

ANPT 443: SLAUGHTERING AND MEAT GRADING

STREAMS: BSc ANPT

TIME:2 HOURS

DAY/DATE: TUESDAY 17/12/2024

8.30 A.M. –10.30 A.M.

INSTRUCTIONS:

* Attempt **ALL** questions in section A and any other **TWO** in section B

SECTION A (30 MARKS)

QUESTION ONE

- a) Explain the major challenges facing the meat industry in Kenya today
(3 Marks)
- b) What is the role of the Meat Control Act (CAP 364 Laws of Kenya)?
(2 Marks)
- c) Freshly slaughtered meat should not be allowed to leave the slaughterhouse while still hot. Give reasons
(3 Marks)
- d) Give two examples of some private sector Standards that are used to regulate the meat industry in Kenya
(2 Marks)

QUESTION TWO

- a) Describe the difference between meat butchers and meat cutters
(2 Marks)
- b) Explain the meaning of the following terms:
- i. Hot chain butcheries (1 Mark)
- ii. *Ossobuco* meat (1 Mark)
- c) Describe the importance of installing a cold chain system in a slaughterhouse
(4 Marks)
- d) List the most common technologies used to chill meat before transportation
(2 Marks)

QUESTION THREE

- a) Describe how the colour of meat is used to determine the quality of meat on display in a butchery counter
(3 Marks)
- b) Explain the new trends in the meat industry that producers need to adopt so as to remain competitive in the market
(3 Marks)
- c) Differentiate the following:
- i. Cultured meat from traditional meat (2 Marks)
- ii. Red meat from white meat (2 Marks)

SECTION B (40 MARKS)

QUESTION FOUR

- a) Describe the best pre-slaughter practices for food animals
(10 Marks)

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- b) During slaughter, outline the procedure for best practices in bleeding of food animals

(10 Marks)

QUESTION FIVE

- a) Describe the factors that need to be considered when choosing a site for slaughterhouse construction

(10 Marks)

- b) Discuss the purpose of carcass grading

(10 Marks)

QUESTION SIX

Describe the causes of meat spoilage under the following sub-headings:

- a) Pre-slaughter handling

(10 Marks)

- b) Post-slaughter handling

(10 Marks)
