

CHUKA



UNIVERSITY

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**EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN
ANIMAL SCIENCE**

ANSC 455: ANIMAL BY-PRODUCTS

STREAMS: BSC ANSC Y4S2

TIME: 2 HOURS

DAY/DATE: MONDAY 08/04/2024

11.30 A.M – 1.30 P.M.

INSTRUCTIONS:

- **Answer ALL questions in SECTION A and ANY OTHER TWO in SECTION B.**

SECTION A: ANSWER ALL QUESTIONS (30 MARKS)

1. Define the following terms Pickling; rendering; green weight; tallow. (4 marks)
2. What are the basic considerations for transporting animal by-products? (3 marks)
3. Differentiate the methods of hides preservation, listing their advantages and disadvantages. (6 marks)
4. Explain precautions taken when loading and unloading animal by products?(4 marks)
5. List some terms and conditions for operating a slaughter house. (5 marks)
6. Show the uses of the following: honeycomb; casein; gelatin; keratin. (4 marks)
7. Explain the storage, preparation and usage of each of these by-products; Brains, Kidney, Stomach; Tail. (4 marks)

SECTION B: ANSWER ANY TWO QUESTIONS (40 MARKS)

8. Briefly describe on cattle slaughter including its meat inspection. (20 marks)
 9. Discuss animal by-products according to their classification, processing and disposal. (20 marks)
 10. Explain the processing of meat, bone and blood. (20 marks)
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