

UNIVERSITY OF SWAZILAND Faculty of Health Sciences

DIPLOMA IN ENVIRONMENTAL HEALTH

SUPPLEMENTARY EXAMINATION PAPER 2007/2008

TITLE OF PAPER

MEAT HYGIENE

COURSE CODE

EHS 103

DURATION

2 HOURS

MARKS

100

INSTRUCTIONS

READ THE QUESTIONS & INSTRUCTIONS

CAREFULLY

:

ANSWER ANY FOUR (4) QUESTIONS

.

EACH QUESTION CARRIES 25 MARKS

•

WRITE NEATLY & CLEARLY

:

NO PAPER SHOULD BE BROUGHT INTO NOR OUT

OF THE EXAMINATION ROOM

.

BEGIN EACH QUESTION ON A SEPARATE SHEET

OF PAPER

DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED BY THE INVIGILATOR

Question 1

a)	Explain protein digestion in cattle	(5)
b)	What are haemal lymph nodes?	(5)
c)	Why the glycogen reserves in the muscles should be sufficient and	of good
	quality?	(5)
d)	Explain the factors that influence the onset of rigor mortis in meat	(5)
e)	How would you estimate the age of cattle by using the bones?	(5)
		[25 Marks]

Question 2

Locate the positions and at least one drainage area of the following lymph nodes in cattle.

- Parotid
- Mediastinals
- Portals
- Mesenteric
- Popliteal
- Renal
- Prescapular
- Supramammary
- Superficial inguinal
- Submaxillary

[25 Marks]

Question 3

a)	Cattle meat is said to be red and poultry meat white. What is respectively	onsible for this
	difference?	(5)
b)	Why is it necessary to stun food animals prior to their slaughter?	(5)
c)	Why is the fat of pigs softer than that of sheep or goat?	(5)
d)	Describe the function of the spleen in goats	(5)
e)	Describe the post-mortem changes in meat after slaughter	(5)
		[25 Marks]

Question 4

b) c).

d)

a)	Compare the fat consi	stency and color	for the following	animals;
	~1			

Name and locate the salivary glands in cattle.

•	Sheep	(2)
•	Pig	(2)
•	Cattle	(2)
•	Deer	(2)
•	Whale	(2)
•	Goat	(2)
	Briefly outline cattle liver functions	
	How would you differentiate sheep and cattle lungs?	(5)

[25 Marks]