

**W1-2-60-1-6**

**JOMO KENYATTA UNIVERSITY OF AGRICULTURE AND TECHNOLOGY**

**UNIVERSITY EXAMINATIONS 2014/2015**

**YEAR III SEMESTER II EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN PUBLIC HEALTH**

**IPH 2307: FOOD INSPECTION AND HYGIENE II**

**DATE:DECEMBER 2014 TIME: 2 HOURS**

**INSTRUCTIONS:** Answer all questions in Section A and one question in Section B.

SECTION A (48 MARKS)

QUESTION ONE

Write short notes on the following

a. Food adulteration. (3 marks)

b. Food security (3 marks)

QUESTION TWO

Differentiate between signs of freshness and decomposition of fish. (6 marks)

QUESTION THREE

Outline the factors that influence the variation in the fat content in milk. (6 marks)

QUESTION FOUR

Explain the factors to consider in transpiration of food animals. (6 marks)

QUESTION FIVE

State the objectives of ante-mortem inspection. (6 marks)

QUESTION SIX

Outline some of the abnormalities that can be checked during ante-mortem inspection.

(6 marks)

QUESTION SEVEN

Explain the following principles of judgment in ante-mortem examination.

a. Fit for slaughter. (2 marks)

b. Unfit for slaughter. (2 marks)

c. Suspects. (2 marks)

QUESTION EIGHT

Write short notes on dry slaughtering. (6 marks)

SECTION B (22 MARKS EACH)

QUESTION NINE

a. Describe the stunning methods commonly used stating the advantages and disadvantages of each. (18 marks)

b. State the factors that may necessitate emergences slaughter of food animals.

(4 marks)

QUESTION TEN

a. Discuss the hygiene measures applied when transporting meat from the slaughter house to markets. (10 marks)

b. Explain factors to be kept in mind during the removal of hides or skins.

(12 marks)

QUESTION ELEVEN

a. Discuss the different methods employed in the inspection of eggs. (12 marks)

b. Describe the importance of food export control and certification. (10 marks)