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**University Examinations 2014/2015**

THIRD YEAR SECOND SEMESTER EXAMINATION FOR THE DEGREE OF BACHELOR OF FOOD SCIENCE AND TECHNOLOGY AND FOOD SCIENCE AND NUTRITION

**AFS 2305: MEAT TECHNOLOGY**

 **DATE: APRIL 2015 TIME: 2 HOURS**

**INSTRUCTIONS:** *Answer question* ***one*** *and any other* ***two*** *questions*

**QUESTION ONE (30 MARKS)**

1. Define the following:
2. Sarcomere (2 Marks)
3. Stunning (2 Marks)
4. Exsanguination (2 Marks)
5. Mortadella (2 Marks)
6. Rigor mortis (2 Marks)
7. State the three principles of slaughtering a food animal (3 Marks)

(ii) Briefly describe mechanical stunning (5 Marks)

(iii) List two other methods of stunning meat animals (2 Marks)

1. Explain the phenomena of DFD and PSE meats (6 Marks)

(ii) State four objectives of ante-mortem inspection of food animals (4 Marks)

**QUESTION TWO (20 MARKS)**

Using well labeled diagrams describe the histological structure of skeletal muscle (20 Marks)

**QUESTION THREE (20 MARKS)**

1. Discuss the unit operations in sausage processing (16 Marks)
2. Describe briefly two classification systems of sausages (4 Marks)

**QUESTION FOUR (20 MARKS)**

1. Discuss the various modes of transport used to take food animals to the abattoir (10 Marks)
2. Describe the dressing process of a pig (10 Marks)