



**MASINDE MULIRO UNIVERSITY OF
SCIENCE AND TECHNOLOGY
(MMUST)**

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS
2018/2019 ACADEMIC YEAR**

**FOURTH YEAR FIRST SEMESTER EXAMINATIONS
MAIN EXAMINATION**

**FOR THE DEGREE OF B.Sc. IN:
ANIMAL PRODUCTION AND PROCESSING**

COURSE CODE: AAP 411

COURSE TITLE: ANIMAL PRODUCTS AND PROCESSING TECHNOLOGY

DATE: Monday 28th January 2019

TIME: 8 – 10 PM.

INSTRUCTIONS TO CANDIDATES

Answer ALL questions in section A and ANY TWO questions in section B

SECTION A: ANSWER ALL QUESTIONS (40 MARKS)

- Q1. a) List the main animal products marketed in most countries of the world. (10 marks) 15
b) Explain the handling/preservation procedures for egg and poultry meat. (10 marks)
- Q2 a) Explain the nutritive benefits of rabbit meat (7½ marks) 15
b) Describe the tanning process of rabbit skins. (7½ marks)
c) Describe the term "dressing up" (5 marks)

SECTION B: ANSWER ANY TWO QUESTIONS (30 MARKS)

- Q3. Using a named animal, describe the following: 10
a) Stunning (3 marks)
b) Bleeding (3 marks)
c) External Cleaning (3 marks)
d) Evisceration (3 marks)
e) Cutting (3 marks)
- Q4. Describe the standard procedure in milk processing. (15 marks) 15
- Q5. Explain the six (6) stages of meat processing from farm to the table. (15marks)