



## **UNIVERSITY OF EMBU**

**2019/2020 ACADEMIC YEAR**

**SECOND SEMESTER EXAMINATIONS**

**FOURTH YEAR EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE  
IN AGRICULTURE (ANIMAL PRODUCTION)**

**AAS 411: ANIMAL PRODUCTS AND PROCESSING**

**DATE: OCTOBER 21, 2020**

**TIME: 11:00 AM – 1:00 PM**

**INSTRUCTIONS:**

**Answer Question ONE and ANY Other TWO Question**

**QUESTION ONE (30 MARKS)**

- a) Define quality and explain the parameters that describe quality of animal products (5 marks)
- b) Quality of milk is affected by several factors. Describe the factors that affect milk quality in the smallholder dairy farms in Kenya (5 marks)
- c) Compare chopping and mincing methods of meat processing (4 marks)
- d) Demonstrate the procedure of making yoghurt (5 marks)
- e) Discuss the importance of labeling of animal products (5 marks)
- f) Illustrate the technological lines in poultry slaughtering (3 marks)
- g) Describe the procedures of egg sorting (3 marks)



ISO 27001:2013 Certified *Knowledge Transforms*



ISO 9001:2015 Certified

**QUESTION TWO (20 MARKS)**

- a) Flavor and tenderness indicate quality of meat and meat products. Discuss how would advise farmers and KMC employees in regard to this topic (10 marks)
- b) Discuss wool processing and factors that affect wool quality (10 marks).

**QUESTION THREE (20 MARKS)**

- a) Discuss the process of cheese processing and elaborate the challenges to cheese processing in Kenya (10 marks)
- b) Describe the steps in tanning hides and skins (10 marks)

**QUESTION FOUR (20 MARKS)**

- c) Discuss the challenges to processing blood, hooves, horns and feathers in Kenya (10 marks)
- d) Discuss product safety and adulteration highlighting the adulterants (10 marks)

**QUESTION FIVE (20 MARKS)**

- a) Transportation and slaughter processes affect the quality of pig products. Discuss (10 marks)
- b) Discuss the sorting technology for shell eggs (10 marks)

**END**

