FACULTY	AGRICULTURE, ENGINEERING AND NATURAL SCIENCES		
SCHOOL	AGRICULTURE AND FISHERIES SCIENCES		
DEPARTMENT	FOOD SCIENCE AND SYSTEMS		
SUBJECT	MEAT SCIENCE AND TECHNOLOGY		
SUBJECT CODE	F3611SM		
DATE	JUNE 2024		
DURATION	3 HOURS	**MARKS**	100

First Opportunity Examination

Examiner: Dr. S.C. Barrion

Internal Moderator: Mr. S. Emvula

External Moderator: Prof. V. Jideani

This examination consists of one **(1)** page excluding this front page.

Instructions

Answer all five (5) questions

QUESTION 1

a) Sketch a diagram and explain the process of making "boerewors" a typical South African and Namibian fresh sausage. **[10]**

b) Explain three (3) methods of stunning used in the slaughtering of animals. **[10]**

c) List five (5) micro-organisms that cause spoilage in meat and outline five (5) symptoms of meat spoilage. **[10]**

QUESTION 2

a) Describe the process of smoking meat. **[10]**

b) Explain the chilling and freezing applications for the preservation of meat. **[10]**

QUESTION 3

a) Discuss the factors that influence the growth of meat animals. **[10]**

b) Explain what rigor mortis is and explain its role in meat quality. **[5]**

QUESTION 4

a) Compare and contrast between Vacuum and Modified Atmosphere Packaging (MAP) of meat. **[10]**

b) Describe the application and implementation of good hygiene practices in meat processing plants. **[10]**

QUESTION 5

a) Differentiate between Antemortem and Postmortem Inspections. **[5]**

b) Describe why the handling of animals before slaughtering is important in relation to meat quality. **[10]**

END OF THE EXAMINATION