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

Second 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) Describe the general structure of the striated (skeletal) muscle cell. **[10]**

b) Explain carcass dressing and carcass handling. **[10]**

QUESTION 2

a) Explain meat quality and outline typical meat quality characteristics. **[10]**

b) Give six (6) factors that affect the composition of meat and briefly explain any four (4) of them. **[10]**

QUESTION 3

a) Describe three (3) functional proteins found in meat. **[10]**

b) Compare and Contrast PSE and DFD meat. **[10]**

QUESTION 4

a) Outline ten (10) natural spices typically used for processing meat products. **[10]**

b) Explain the size reduction technologies applied to meat. **[10]**

QUESTION 5

a) Describe the purpose for killing (sticking and bleeding) of slaughtered animals. **[10]**

b) List and briefly describe six (6) general types of major skeletal muscles. **[10]**

END OF THE EXAMINATION