FACULTY	AGRICULTURE, ENGINEERING AND NATURAL SCIENCES		
SCHOOL	AGRICULTURE AND FISHERIES SCIENCES		
DEPARTMENT	FOOD SCIENCE AND SYSTEMS		
SUBJECT	MEAT SCIENCE AND TECHNOLOGY		
SUBJECT CODE	FSC3781		
DATE	JUNE 2024		
DURATION	2 HOURS	**MARKS**	100

First Opportunity Examination

Examiner: Dr. S.C. Barrion

Internal Moderator: Mr. S. Emvula

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

Instructions

Answer all five (5) questions

QUESTION 1

a) Describe the curing process of meat and addition of curing salts and sugars. **[8]**

b) Discuss the handling of animals from the farm to the slaughterhouse. **[15]**

QUESTION 2

a) With the aid of a diagram differentiate between DFD and PSE meat in cattle and pigs. **[12]**

b) Describe the non-meat ingredients used in sausages. **[10]**

QUESTION 3

a) Outline the aims of meat hygiene. **[4]**

b) Describe the sensory quality characteristics of meat quality. **[10]**

QUESTION 4

a) Provide five (5) reasons for inspecting cans after canning. **[10]**

b) With the aid of a diagram describe the processing of fine emulsion type sausage like French polony. **[6]**

QUESTION 5

a) Discuss five (5) types of sausages. **[15]**

b) Define Stunning and discuss three (3) types of stunning done on animals. **[10]**

END OF THE EXAMINATION