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

Second 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) List five (5) natural spices and discuss their use in meat. **[10]**

b) Explain how animals are handled at the slaughterhouse. **[8]**

QUESTION 2

a) Describe the Canning and Sterilization process of meat. **[15]**

b) Discuss three (3) main reasons for microbial spoilage in cans. **[15]**

QUESTION 3

a) Explain the importance of bleeding of the carcass. **[5]**

b) Describe carcass dressing. **[6]**

QUESTION 4

a) Discuss rigor mortis in meat. **[10]**

b) Explain how bacon is made. **[5]**

QUESTION 5

a) Describe the plant design and facilities of a slaughterhouse. **[10]**

b) Discuss three (3) types of smoking processes applied to meat. **[10]**

c) Define quality and with an aid of a diagram explain Total Quality Management. **[6]**

END OF THE EXAMINATION