



UNIVERSITY EXAMINATIONS

THIRD YEAR EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN ANIMAL SCIENCE AND HEALTH SECOND SEMESTER 2024/2025 [JANUARY – APRIL, 2025]

FOST 346: MEAT, POULTRY AND SEAFOOD PROCESSING

STREAM: Y3 S2

TIME: 2 HOURS

DAY: FRIDAY, 12:00 - 2:00 P.M.

DATE: 11/04/2025

INSTRUCTIONS:

- 1. Do not write anything on this question paper.**
- 2. Answer ALL questions in section A and any TWO in section B.**

SECTION A: (30 MARKS)

1. Explain the following terms; (4 marks)
 - a. Carcass
 - b. Hazard
 - c. Seafood processing
 - d. Quality assurance
2. Outline the general principles of meat hygiene (5 marks)
3. Describe the characterization of hazards in seafoods (5 marks)
4. Explain the importance of traceability in beef supply chain (2 marks)
5. Describe the nutritional values of poultry (6 marks)
6. Elucidate simple steps that can be followed in food safety (4 marks)
7. The quality assurance concept of safe meat production starts with the raising of disease-free poultry at farm level. Substantiate (4 marks)

SECTION B: (40 MARKS)

8. a. Discuss the types of packaging film (15 marks)
 - b. Outline the steps in risk analysis of meat, poultry seafood processing (5 marks)
9. a. Discuss common test methods used in sensory evaluation during quality assessment (15 marks)
 - b. Describe classes of meat quality (5 marks)

10. a. Describe the HACCP principles in regard to poultry and seafood processing (14 marks)

b. Describe any three non-meat ingredients used in meat processing (6 marks)