

**-KISII UNIVERSITY**

**DIPLOMA IN ANIMAL HEALTH AND PRODUCTION**

**ANHE 0351: VETERINARY PUBLIC HEALTH AND EPIDEMIOLOGY, Y3S1**

**Instructions: Answer all questions in Section A and any two in Section B**

**SECTION A**

1. a) Discuss the importance of milk hygiene in dairy technology . ( 4 marks)
- b) State six pathogens voided in milk and the disease they cause to man in each. (12 marks)
- c) State three examples of indicator bacteria in water hygiene. ( 3 marks)
- d) State two tests that can be done to ensure for proper pasteuralization of milk. (2 marks)
2. i) Define the following terms:
  - a) Sterilization ( 1 mark)
  - b) Ultra high temperature ( 1 mark)
  - c) Milk homogenization (1 mark)
  - d) pasteuralization (1 mark)
  - e) Indicator bacteria (1 mark)
  - f) Milk powder ( 1 mark)
- ii) a) State two organisms that are not destroyed during pasteuralization of milk. (2 marks)
- b) State four advantages of stunning. (4 marks)
- c) State two objectives of ante mortem inspection in meat hygiene. (2marks)
- d) State the seven activities that must be done during ante mortem inspection in meat hygiene. (5 marks).

**SECTION B**

6. Describe the process of milk sampling in dairy technology. (15 marks)
7. Discuss the physical and chemical properties of milk. (15 marks)
8. Describe the process of antemortem inspection of animals. (15 marks)