

Meat hygiene

Q1: Answer these questions. (Choose 2) .8 marks.

A/ define these items.

Chemical residues – curing – meat putrefaction.

B/ fill these blanks.

- 1- Meat hygiene is not limited to study of tissue it -----
- 2- Water is ----- related to fat content.
- 3- There are two steps in planning an abattoir -----, -----.
- 4- The primary purpose of food preservation is to -----.
- 5- The objectives of meat inspection programmed are -----, -----.
- 6- Meat is perishable food sooner or later will show undesirable changes depending on -----.

C/ enumerate the steps to effective sanitation.

Q2: Answer these questions. (Choose 3). 12 marks.

A/ halal slaughter includes three methods.

B/ emergency slaughter must be done at one of these conditions.

C/ Some of the abnormalities, which are checked on ante-mortem inspection, include:

D/ fill these blanks by using these letters .(I , L , K , Kh , Kf , D, T) .

- 1- ----- approved for human consumption.
- 2- ----- approved as inferior quality.
- 3- ----- approved for distribution in restricted areas.
- 4- ----- conditionally approved for human consumption.
- 5- ----- meat treated with heat.
- 6- ----- partial condemnation.
- 7- ----- total condemnation.

Milk hygiene

Answer for following (choose five only) (4 marks for each question)

Q1/ Define colostrum and give its difference than milk?

Q2/ Enumerate Source of abnormal tastes and odor in milk?

Q3/ Write about Chemical changes in milk fat?

Q4/ Enumerate Microbial kinds in raw milk with 2 example for each kind?

Q5/ Enumerate non-specific factors that act as antimicrobial system in milk?

Q6/ write about Soil removal from surface of milk utensils and dairy equipment?

Good Luck

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