

Meat hygiene

Q 1: Answer these questions. (Choose 2). 8 marks.

A/ fill the blanks.

- 1- The meat hygienist had two important missions -----, -----.
- 2- ----- Protein constitute about 55% and responsible for muscle rigidity.
- 3- In stunning methods there is a direct blow to skull causing unconscioncness, in cattle the aiming point is ----- but in sheep and goat the brain is more easily reached -----.
- 4- ----- Religions forbid the consumption of meat which was killed by any methods other than bleeding.
- 5- Whether food spoilage is mild to extreme the primary cause is the -----.
- 6- At chilling temperature, psychrophilic are favored and proteolysis occurs, at atmospheric temperature -----.
- 7- The international decisions at post-mortem expressed in some capital letters such as **A** which means approved for human consumption so **K** ----- and **D**-----.

B/ write briefly about one of these bacteria.

- 1- Salmonella food poisoning.
- 2- Staphylococcus aureus.
- 3- Clostridium botulinum.

C/what are the conditions that must be taken when transporting animals to abattoirs.

Q2: Answer these questions. (Choose 2).8 marks.

A/ fill out these blanks by using these words (meat sliming – sour side – bone taint – phosphorescence – decomposition of fat).

- 1- ----- It results in change odor.
- 2- -----it caused by some bacteria which produce pigments.
- 3- -----it is caused by growth of anaerobic putrefactive microorganisms in deep sitting muscle.
- 4 -----it occurs within carcasses which are hanged too close to each other.
- 5 -----it appears on the surface of cooled meat which kept in chilling room at humidity more than 90% and a temperature above 2c°.

B/ the methods of preservation classified into two main categories.

C/ there are 5 decisions of ante-mortem inspection.

Q3: Answer these questions. (Choose 1).4 marks.

A/write about Rigor mortis and enumerate its significance on meat.

B/ the relationship between stress and meat quality.

C/ there are some specification in by-product to be fit for human pharmaceuticals.

Milk hygiene

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

Q1/ Define Grade B raw milk and give its properties ?

Q2/ Enumerate Factor effecting the acidity of milk?

Q3/ Write about Important of fat milk?

Q4/ Define fermentation of milk & enumerate its stages?

Q5/ Enumerate Factors effect on select cleaner milk utensils and dairy equipment?

Q6/ Define milk intoxication , with three example for them?

Good Luck

Exminer \

Head of the Dep \