

Note :.....

Q1 : answer these question .

A: compare between dressed and undressed stillborn calf . 5 marks .

B: choose the ideal words for these statements . (approved for normal slaughter , condemnation of the animal , slaughter under special precaution , delayed slaughter & emergency slaughter) . 5 marks .

- 1- ----- Ante mortem inspection has revealed no evidence of any abnormal condition or disease and the animal is adequately rested .
- 2- ----- if at Ante mortem inspection , the animals diseased which at post mortem.
- 3- ----- the animal suffers from acute pain , sever accident .
- 4- ----- animal show evidence of septicemia or other conditions .
- 5- ----- if the animal affected by condition , which temporally limits its fitness for human consumption (stress, fatigue) .

Q2: answer these question . choose 2 .

A: fill these blanks by ideal words . choose 20 blank . 5 marks .

- 1- meat is composed of ----- water , ----- protein , ----- fat and ----- ash .
- 2- each muscle fiber is surrounded by a cell membrane -----.
- 3- meat color is largely due to the water soluble protein -----.
- 4- buffalo fat has a ----- color than beef fat .
- 5- the primary purpose of food preservation is -----.
- 6- there are some abnormalities which are checked in ante-mortem inspection-----,-----,-----,----- and -----.
- 7- the forbidden animals in Jewish religion is ----- and -----.
- 8- lean fish use ----- as their energy depot , whereas fatty species store lipids in fat cell .
- 9- the gradual reduction in the concentration of ----- has been used as chemical measure of spoilage .
- 10- the meat of fetuses should be condemned because of -----,-----and -----.



B: define these items . choose 5 . 5 marks .

Carcass , abattoir , chemical residues , rigor mortis , lymph , slaughter animal .

C: it is necessary to rest animals before slaughter . 5 marks .

Q3: answer these question . choose 2 .

A: there are three types of spore forming organisms . 5 marks .

B: enumerate the properties of meat that influences on the growth of microorganisms . 5 marks .

C: explain the meat putrefaction and enumerate its forms . 5 marks .

Q4 :answer these question . choose 2 .

A: enumerate the objectives of Ante-mortem inspection . 5 marks .

B: choose the suitable letter for these statements , (A , I , L , K & D) . 5 marks .

1- ----- approved for human consumption .

2- ----- partially approved for human consumption .

3- ----- conditionally approved for human consumption .

4- ----- inferior quality meat .

5- ----- approved for human consumption with distribution in restricted areas .

C: there are four assessments to evaluate fish quality , enumerate it and explain one of it . 5 marks .

Best of luck

Exminer: ziyad .T.AL-doori

Head of the Dep: ziyad .T.AL-doori

