



NATIONAL OPEN UNIVERSITY OF NIGERIA
Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi – Abuja
FACULTY OF HEALTH SCIENCES
2021_1 EXAMINATION ...

Course Code: EHS 401

Course Title: Meat Inspection and Abattoir/Slaughter Slab Management

Course Unit: 2 Credit Units

Time Allowed: 1 ½ Hours

Total Score: 70 Marks

Instruction: Answer All the Questions.

- Q1 (a) Explain the term microbial contamination and chemical contamination. **(10 marks)**
- (b) Itemise and briefly explain animal products and animal by-products from livestock and chicken. **(6 marks)**
- (c) Describe and explain the structure of domestic animals' Gastro Intestinal (GI) tract. **(8 marks)**
- (d) Explain any three methods of meat preservation. **(6 marks)**
- Q2 (a) Discuss the mode of animals' diseases transmission to humans. **(5 marks)**
- (b) Highlight the terms animal welfare and greenhouse gasses. **(5 marks)**
- (c) Examine the production of major animal products. **(5 marks)**
- (d) Differentiate between Home Slaughter and Emergency slaughter. **(5 marks)**
- Q3 (a) Highlight types of slaughter house. **(5 marks)**
- (b) Itemise sources of contamination in an abattoir. **(4 marks)**
- (c) Briefly explain any three types of disinfectants used in the meat industry. **(6 marks)**
- (d) Highlight Hygiene Assessment System (HAS) with regard to Hygiene Management Systems (HMS) of an abattoir. **(5 marks)**