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### NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja Faculty Agricultural Sciences First Semester POP Exam Question April 2019

**Course Title: Introduction to Animal Products Processing and Preservation** 

**Course Code: ANP303** 

Credit Unit: 2

Total Score: 70 Marks Time Allowed: 2 Hours

### **INSTRUCTION:**

Answer Compulsory question 1 (25 marks) and any 3 questions (15 marks each)

### **Question one**

a)With the aid of a well labelled diagram show the structure of an egg	5 marks
b)Enumerate two (2) different methods for freezing meat and meat products,	1 mark
c) Outline three (3) ways of thawing frozen meat products	3 marks
d) Mention five (5) uses of animal by-products of internal origin	5marks
e) Highlight three (3) uses of animal by-products of external origin	3marks
f) Highlight two (2) types of muscle found in livestock 4 marks	
g)Mention two (2) diseases that can be contacted by Consumption of raw milk	1 mark
h) Explain the following terms	
i. Ovulation	1mark
ii. Moulting	1 mark
iii. Oviposition	1 mark
Question two	2 1
a)Outline two (2) basic reasons for evaluating body composition	2marks
b)State concisely two (2) methods employed for live animal measures.	4marks
c)Briefly outline the carcass measures of evaluating body composition	4 marks
d)Briefly state why modern meat products are processed	3marks
e) Give the meaning of the term curing and list two curing methods	2marks
Question three	
a) Briefly explain three (3) principal cooking methods for meat	6marks
b) List two (2) basic smoking techniques	1mark

8 marks

c) State the organization of the meat industry in Nigeria

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### **Question four**

a) Briefly state the basic functions of packaging material
 b) List six (6) types of packaging materials for meat
 c) Write short note on egg production in chicken
 5 marks

d) state three (3) characteristics of egg that make industrial processing possible and list four (4) industrial egg products

5 marks

### **Question five**

a) Give the meaning of the following terms

- i. Accretion
- ii. Growth
- iii. Prenatal Growth

iv. lag phase 4 marks

b) Give the formula of Growth rate 1 mark

c)State concisely five factors affecting the postnatal growth period 5 marks

d)Outline five (5) characteristics of prenatal growth 5marks

### **Question six**

a)Write briefly on heat treatment or Pasteurization, homogenization and separation in milk processing
 b)Give the meaning of Mastitis