



NATIONAL OPEN UNIVERSITY OF NIGERIA
PLOT 91, CADASTRAL ZONE, NNAMDI AZIKIWE EXPRESSWAY, JABI - ABUJA
FACULTY OF HEALTH SCIENCES
DEPARTMENT OF ENVIRONMENTAL HEALTH SCIENCE
2025_2 EXAMINATIONS

COURSE CODE: EHS401

COURSE TITLE: MEAT INSPECTION, ABATTOIR/SLAUGHTER SLAB MANAGEMENT

COURSE UNITS: 2 CREDIT UNITS

TIME ALLOWED: 1 ½ HOURS

TOTAL SCORE: 70 MARKS

INSTRUCTION: ANSWER ALL QUESTIONS

- 1 (a) Explain the concept “Food animals” **5 marks**
(b) List five (5) major organ systems of a cow and state two functions each **10 marks**
(c) Mention ten (10) animal by-products **10 marks**
- 2 (a) State the seven (7) basic steps of cleaning and disinfecting the abattoir **7 marks**
(b) Enumerate the acceptable standards for effective cleaning and disinfecting the abattoir **7 marks**
(c) Define the following terms **6 marks**
i. Meat inspection
ii. Ante-mortem inspection
iii. Post-mortem inspection
iv. Inedible products
v. Condemned meat
vi. Emaciation
- 3 (a) Conditions for spoilage include the presence of certain conditions. List them **5 marks**
(b) Explain any two (2) post-mortem inspection procedures **10 marks**
(c) Highlight the seven (7) principles of Hazard Analysis Critical Control Point (HACCP) **7 marks**
(d) Enumerate the three (3) anatomic locations where the adipose tissue is found **3 marks**