



NATIONAL UNIVERSITY OF SCIENCE AND TECHNOLOGY

FACULTY OF ENVIRONMENTAL SCIENCE

DEPARTMENT OF ENVIRONMENTAL HEALTH

BACHELOR OF ENVIRONMENTAL SCIENCE HONOURS DEGREE IN PUBLIC HEALTH

MEAT HYGIENE AND TECHNOLOGY THEORY

EPH 3205

Examination Paper

April 2025

This examination paper consists of 2 pages

Time Allowed: 3 hours

Total Marks: 100

Special Requirements: None

Examiner's Name: Mrs P Garamumhango

INSTRUCTIONS

1. Answer any **FOUR** questions
2. Each question carries 25 marks

MARK ALLOCATION

QUESTION	MARKS
1.	25
2.	25
3.	25
4.	25
5.	25
6.	25
TOTAL	100

Question 1

Describe the pre and post- slaughter conditions which may alter post mortem changes and have a bearing on meat quality.

Question 2

- (a) Discuss the challenges and opportunities in the meat industry related to sustainability and environmental impact. **(15 marks)**
- (b) Giving appropriate examples, distinguish between notifiable and zoonotic diseases as used in meat inspection. **(5 marks)**
- (c) List the sources of carcass contamination during slaughter. **(5 marks)**

Question 3

Give an account of the good hygienic practices (GHPs) which have to be in place along the meat value chain to ensure meat safety.

Question 4

Meat tenderness particularly in beef is one of the most important sensory quality traits.

- (a) Explain the factors which determine meat tenderness. **(13 marks)**
- (b) Describe the methods used in meat tenderization. **(12 marks)**

Question 5

Critique the legislation used in the Zimbabwean meat industry in an effort to protect the health of the consumer.

Question 6

Discuss the parasites of public health significance in food animals.