

BINDURA UNIVERSITY OF SCIENCE EDUCATION

FACULTY OF AGRICULTURE AND ENVIRONMENTAL SCIENCE

AGA 404/AGA 429

Department of Animal Science

BSc. Agricultural Science (Honours) Part IV Examination

Animal Products/ Animal product and Processing (E-Two)

3 HOURS (100 Marks)

INSTRUCTIONS

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

1. Discuss spoilage of food by vermin. [25 Marks]
2. Describe the SEVEN principles the HCCP. [25 marks]
3. Discuss meat preservation under the following headings:
 - a. Drying. [12.5 Marks]
 - b. Freezing. [12.5 Marks]
4. Describe the processing of making brine cheese from milk. [25 marks]
5. Describe how carcass handling affects conversion to meat. [25 marks]
6. Discuss the following physicochemical properties used to test meat quality
 - (a) pH. [5 marks]
 - (b) WBSF values. [5 Marks]
 - (c) Colour coordinates. [15 Marks]

End of Paper