

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-One)

3 HOURS (100 Marks)

NOV 2024

INSTRUCTIONS

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

1. Discuss physical and microbial spoilage of food. **[25 Marks]**
2. Discuss the critical steps that are needed to setup and implement a HCCP system at a broiler slaughter facility. **[25 marks]**
3. Discuss meat preservation under the following headings:
 - a. Curing and smoking **[12.5 Marks]**
 - b. Irradiation **[12.5 Marks]**
4. Describe the processing of yogurt from milk: **[25 Marks]**
5. Describe the process of conversion of muscle to meat. **[25 marks]**
6. Discuss factors which can affect meat quality in slaughter animals. **[25 marks]**

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