



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION,
INNOVATION, SCIENCE AND TECHNOLOGY
DEVELOPMENT**

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

ENVIRONMENTAL HEALTH

SUBJECT: Meat Hygiene Practice

PAPER NO: 605/15/S08

DURATION: 3 Hours

MARCH / APRIL 2022 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

Answer any five (5) questions

QUESTION 1

- a) Define the following terms:
- i) Rigor mortis (2 marks)
 - ii) Pale soft exudate (2 marks)
 - iii) Dark firm dry (DFD) (2 marks)
 - iv) Pluck (2 marks)
 - v) Oversticking (2 marks)
- b) Conduct post mortem inspection of bovine head. (10 marks)

QUESTION 2

Describe the biochemical changes that occur when muscle is converted to meat. (20 marks)

QUESTION 3

Describe the inspection of fish to determine if it is fresh or stale. (20 marks)

QUESTION 4

Describe the role of various players involved in the meat industry. (20 marks)

QUESTION 5

Outline any ten diseases that warrant total condemnation of a carcass. Give reasons. (20 marks)

QUESTION 6

Discuss ways that can be implemented to reduce chances of cross contamination in an abattoir. (20 marks)

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