



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

PAPER NO: 605/15/S08

DURATION: 3 Hours

NOVEMBER/DECEMBER 2022 EXAMINATION

REQUIREMENTS

INSTRUCTIONS TO CANDIDATE

- 1. Answer any five (5) questions**
- 2. Each question carries 20 marks**

This paper consists of 2 printed pages.

QUESTION 1

- a) Compare the anatomy of a spleen of a bovine and that of a porcine (10 marks)
- b) Outline signs of ill-health in animals (10 marks)

QUESTION 2

With reference to Part IV of section 35 SI 50 of 1995, discuss health and hygiene requirements for personnel working in an abattoir (20 marks)

QUESTION 3

Describe foot and mouth under the following headings

- a) Causes and transmission (4 marks)
- b) Signs and symptoms (10 marks)
- c) Control (6 marks)

QUESTION 4

- a) Outline the rules of transportation in food animals (10 marks)
- b) Explain the chief causes of bad bleeding (10 marks)

QUESTION 5

- a) Identify four (4) parasites of porcine in meat inspection (4 marks)
- b) Describe the life cycle of *Ascaris suum* (10 marks)
- c) Outline signs of infestation for *Ascaris suum* (6 marks)

QUESTION 6

Discuss the following preservation methods

- a) Smoking (5 marks)
- b) Refrigeration (5 marks)
- c) Vacuum packing (5 marks)
- d) Pickling (5 marks)

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