



ZIMBABWE

MINISTRY OF HIGHER AND TERTIARY EDUCATION

**HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL DIPLOMA

IN

MEAT HYGIENE

**SUBJECT: Biochemistry Meat Quality PAPER NO: 600/S03
And Meat Inspection**

JUNE 2011 EXAMINATION

REQUIREMENTS

1. Drawing set
2. A3 Bond paper

INSTRUCTIONS TO CANDIDATE

1. Answer all questions in Section A.
Section A carries 40 marks.
2. Answer any three questions in Section B.
Section B carries 60 marks.

This paper consists of 2 printed pages.

PAPER NO: 600/S03 – BIOCHEMISTRY, MEAT QUALITY AND MEAT INSPECTION

SECTION A

Answer all questions in Section A.
Section A carries 40 marks.

QUESTION 1

Describe pox virus under the following headings.

- a) Antemortem Inspection (12 marks)
- b) Postmortem Inspection (4 marks)
- c) Judgement (4 marks)

QUESTION 2

Discuss milk quality in detail. (20 marks)

SECTION B

Answer any three questions in Section B.
Section B carries 60 marks.

QUESTION 3

Discuss mycoplasma in meat inspection. (20 marks)

QUESTION 4

Discuss the localised versus generalised conditions of meat inspection. (20 marks)

QUESTION 5

Explain acute versus chronic conditions in meat inspection. (20 marks)

QUESTION 6

Describe the muscle system under the following heading

- a) Types of muscles (8 marks)
- b) Muscle contraction (6 marks)
- c) Muscle relaxation (6 marks)

QUESTION 7

Describe the physical properties of meat and discuss any chemical changes that affect the physical properties of meat. (20 marks)
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