

xNATIONAL UNIVERSITY OF LESOTHO

BSc ENVIRONMENTAL HEALTH

END OF SEMESTER 1 EXAMINATIONS

FEBRUARY 2023

MARKS:100

TIME: 3 HOURS

EHS3314 2022/23: MEAT HYGIENE

Instructions to candidates

1. Answer **ALL** questions
2. Label all questions and answers legibly, as done in the question paper
3. NO USE OF COURSE MATERIAL IS ALLOWED FOR THIS EXAM

QUESTION 1

1. Define the following terminology that relates to the anatomy of food animals:
 - Cranial
 - Caudal
 - Dorsal
 - Ventral[4]
2. In relation to meat hygiene, what is the importance of animal health?

[2]
3. With the aid of examples (2), explain what is meant by zoonotic diseases.
 [2]

QUESTION 2

1. Current trends in health have led to an approach known as One Health, discuss how this is relevant in meat safety.

[6]
2. You as an Environmental Health Practitioner are to be employed as a meat inspector in a local abattoir. Mention any 10 of the roles that you have to perform on a daily basis?

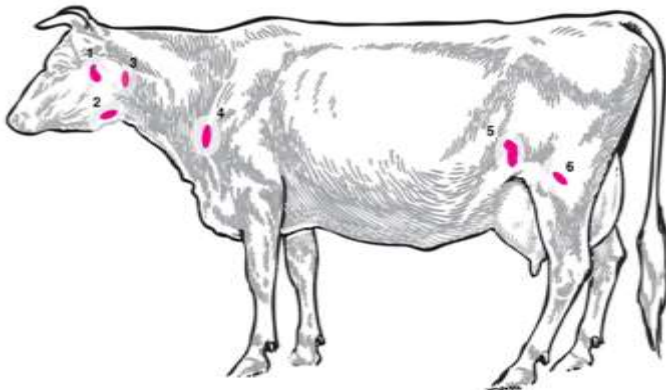
[10]
3. Complete the following table:

Lobulation of lungs

Species	Left lung	Right lung	Bronchi	Appearance
Bovine				
Sheep				
Pigs				
Horses				

[16]

4. Identify the lymph nodes labeled below



[6]

QUESTION 4

1. Discuss the following food animal diseases in terms of presentation during post and ante mortem inspection, causative agent, incubation period and judgement of carcass/animal.
 - Tuberculosis
 - Anthrax
 - Brucellosis
 - Botulism
- [20]

QUESTION 5

1. Outline the 7 principles of HACCP and give an example of each principle as it applies to abattoirs.

[14]
2. Discuss the 5 prerequisite programs in food hygiene. [20]