

**W1-2-60-1-6**

**JOMO KENYATTA UNIVERSITY OF AGRICULTURE AND TECHNOLOGY**

**UNIVERSITY EXAMINATIONS 2020/2021**

**YEAR 3 SEMESTER 2 EXAMINATION FOR THE DEGREE OF BACHELOR OF SCIENCE IN PUBLIC HEALTH**

**IPH 2307: FOOD INSPECTION AND HYGIENE II**

**DATE: APRIL 2021 TIME: 2 HOURS**

INSTRUCTIONS: ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER ONE QUESTION

**QUESTION ONE: 48 MARKS**

a. Outline three formal actions that may be taken by Public Health Officer on a food premise found breaching food hygiene legislation. (6 marks)

b. Identify three;-

i. Solid-Non-Fat Components of milk. (3 marks)

ii. Infectious microbes in cow’s milk. (3 marks)

c. Describe three principles of meat hygiene crucial for meat processing plant.

(6 marks)

d. Describe three methods of fish curing. (6 marks)

e. Describe two methods of disposing each of the following in a slaughter houses:-

i. Inedible. (3 marks)

ii. Effluents. (3 marks)

f. Explain the relationship between egg spoilage and each of the following:-

i. Egg shell membrane structure. (3 marks)

ii. Composition of egg yolk. (3 marks)

g. Describe the features of each of the following parts of a bony fish indicating fresh fish:-

i. Eyes. (2 marks)

ii. Gills. (2 marks)

iii. Skin. (2 marks)

h. Outline the pieces of Kenyan legislation relating to handli8ng each of the following:-

i. Carcass derived from animal judged “SUSPECT’. (3 marks)

ii. “RETAINED’ carcass. (3 marks)

**QUESTION TWO: 22 MARKS**

a. Discuss sanitary requirements for a milk cooling plant. (10 marks)

b. Describe Alcohol and the organoleptic tests of milk. (7 marks)

c. Explain the importance of traceability in dairy industry. (5 marks)

**QUESTION THREE: 22 MARKS**

a. What are the objectives of ante-mortem inspection? (10 marks)

b. Describe six ideal design features of a modern slaughter house. (12 marks)

**QUESTION FOUR: 22 MARKS**

a. Discuss Gond Hygienic Practices (GHP) for a meat processing plant.(14 marks)

b. Describe four methods of milk preservation. (8 marks)