

UNIVERSITY OF FORT HARE

**MEAT SCIENCE
AGA 421**

SUPPLEMENTARY EXAMINATIONS

NOVEMBER

2024

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Time: 3 hours

Subject: AGA 421

Marks: 100 .

This paper consists of 2 pages including the cover page

Internal Examiners
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External Examiners
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INSTRUCTIONS

- 1. Answer ALL questions**
- 2. It is in your best interest to write clearly and legibly.**

Question 1 (35 Marks)

- A. Define meat in terms of origin, culture, and availability (5)
- B. Why is it important that meat intended for sale should be slaughtered in abattoirs? (5)
- C. Name five methods of meat preservation (5)
- D. Why is processed meat sometimes considered bad for one's health? (5)
- E. Discuss some future trends in the Meat Processing Industry (15)

Question 2 (30)

- A. How is rigor mortis associated with meat tenderness? (15)
- B. Describe DFD and PSE meat (15)

Question 3 (15 Marks)

- A. What is the relationship between the palatability of muscles and the cost? (5)
- B. Explain why beef is aged for longer compared to the other meats (4)
- C. Name any two meat legislation and/or regulations (2)
- D. Why is industrial meat processing important? (4)

Question 4 (20 Marks)

Discuss the significance of the following:

- A. Stunning (4)
- B. Exsanguination (4)
- C. Electrical stimulation (4)
- D. Chilling of carcasses (4)
- E. Grading and classification of meat (4)