

# WOMEN'S UNIVERSITY IN AFRICA



*Addressing gender disparity and fostering equity in University Education*

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**FACULTY OF AGRICULTURAL SCIENCES**

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**MSc. DEGREE IN LIVESTOCK SCIENCE AND MEAT TECHNOLOGY**

**MAIN PAPER**

**MSc:                                   ADVANCED ANIMAL PRODUCTS PROCESSING  
(MLMT122)**

**INTAKE:                               FIRST YEAR SECOND SEMESTER**

**DATE:                                   TIME: 3 HOURS**

**INSTRUCTIONS TO CANDIDATES**

**Answer any four questions. Each question carries 25 marks.**

### Question 1

- a. Define the following terms:
  - i) Milk allergy (2)
  - ii) Food spoilage (2)
  - iii) Ghee (2)
  - iv) Fermented meat (2)
  - v) Shelf life (2)
  - vi) Meat water holding capacity (2)
- b. Outline the factors involved in meat spoilage. (6)
- c. Describe the steps used in yoghurt making. (7)

### Question 2

- a. Discuss the causes of variation in milk composition. (10)
- b. Describe the process of cheese-making. (15)

### Question 3

- a. Give examples of **five** non-fermented milk products. (5)
- b. Outline the importance of homogenization in milk processing. (10)
- c. Using examples, highlight the beneficial uses of microbes in meat processing. (10)

### Question 4

Describe meat preservation under the following headings:

- a. Refrigeration. (5)
- b. Cooking. (5)
- c. Drying. (5)
- d. Curing. (5)
- e. Irradiation. (5)

### Question 5

Discuss the major causes of fish spoilage. (25)

### Question 6

- a. Using examples, explore food safety problems that can be encountered in the processing of poultry products. (5)
- b. Outline the factors that regulate microbial growth in foodstuffs. (10)
- c. Highlight the characteristics used to classify different types of cheeses. (10)

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**THE END**