

# NATIONAL OPEN UNIVERSITY OF NIGERIA

# **Faculty of Health Sciences**

## **Department of Environmental Health Sciences**

## 2020\_2 EXAMINATION

## PROGRAMME: B.SC. ENVIRONMENTAL HEALTH SCIENCE

**COURSE CODE: EHS401** 

### TIME ALLOWED: 2 HOURS

COURSE TITLE: MEAT INSPECTION, ABATTOIR/SLAUGHTER SLAB MANAGEMENT

**COURSE CREDIT UNITS: 2 UNITS** 

**TOTAL MARK: 70 MARKS** 

## INSTRUCTION: ANSWER ALL THE QUESTIONS

### **Question No.1**

Make a classified list of common animals used as food in Nigeria (10marks)

Define the term 'Animal food products' and state any three (3) reasons why they are important in human nutrition (6marks)

State four (4) reasons why it is important to inspect and regulate the production and distribution of animal food products (4marks)

### **Question No.2**

List any five (5) zoonotic disease of economic importance in Nigeria. (5marks)

State any four (4) negative effects of animal wastes (5marks)

State any ten (10) factors that must be considered in choosing an appropriate site for an abattoir (10 marks)

In abattoir management, it is required that operations flow from dirty to clean areas, DISCUSS. (5marks)

### **Question No.3**

Differentiate between 'Ante mortem' and Post Mortem' inspection operations in the abattoir.(7marks)

State the (i) general and (ii) specific aims of meat inspection programs (6marks)

State three conditions which a processed animal food product must have before it is judged fit for human consumption (6marks)

State any six (6) minimum acceptable standards in respect of cleaning and disinfection in the abattoirs (6marks)