



NATIONAL OPEN UNIVERSITY OF NIGERIA
PLOT 91, CADASTRAL ZONE, NNAMDI AZIKIWE EXPRESSWAY, JABI - ABUJA
FACULTY OF HEALTH SCIENCES
DEPARTMENT OF ENVIRONMENTAL HEALTH SCIENCE
2025_1 EXAMINATION

COURSE CODE: EHS401

COURSE TITLE: MEAT INSPECTION, ABATTOIR/SLAUGHTER SLAB MANAGEMENT

COURSE UNITS: 2 CREDIT UNITS

TIME ALLOWED: 1 ½ HOURS

TOTAL SCORE: 70 MARKS

INSTRUCTION: ANSWER ALL QUESTIONS

- 1 (a) Describe the basic structure of the gastrointestinal tract (GI tract) and the role of each part in the digestion process **5 marks**
- (b) Highlight the structures of the gastrointestinal tract (GI tract) based on the dietary habits among different species **3 marks**
- (c) State the main components of the cardiovascular system **3 marks**
- (d) Describe how the structure of the heart facilitates its function in the cardiovascular system **3 marks**
- (e) Explain the specific functions of the components of the blood **4 marks**
- (f) list the two types of adipose tissue **2 marks**
- 2 (a) Explain the functions of the three divisions of the nervous system **3 marks**
- (b) Highlight the main types of organisms that cause infectious diseases **5 marks**
- (c) Briefly explain the role parasites play on the health and productivity of animals **4 marks**
- (d) Define the term non-infectious diseases and mention four examples in animals **5 marks**
- (e) Discuss the following: **8 marks**
- i. Zoonosis
 - ii. Milk fever in cattle
 - iii. The clinical and subclinical forms of milk fever in cattle
 - iv. Emerging and re-emerging zoonotic diseases
- 3 (a) List the top three countries for meat production, and explain why meat production is increasing in some countries and declining in others? **5 marks**
- (b) Highlight how animal agriculture contributes to the economy of rural communities in developed countries **2 marks**
- (c) List the components of animal waste, and state how it is managed in animal feeding operations? **4 marks**
- (d) Define Animal feeding operation (AFO) and Concentrated animal feeding Operation (CAFO) and the environmental criteria must they meet? **4 marks**
- (e) As an animal producer, how would you ensure animal welfare? **2 marks**
- (f) State three (3) primary methods of meat preservation **3 marks**
- (g) List the mechanical methods of stunning before slaughtering **2 marks**
- (h) Enumerate the primary sources of microbial contamination in meat products during processing? **3 marks**