



NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES
DEPARTMENT OF ANIMAL SCIENCES AND FISHERIES
2025_2 EXAMINATIONS

Course Title: Introduction to Animal Products Processing and Preservation

Course Code: ANP 303.

Credit Unit: 2

Total Score: 70 Marks

Time Allowed: 2Hours

INSTRUCTION:

Answer Compulsory question 1 (30 marks) and any 2 questions (20 marks each)

1a) Explain the following terms in your own words

Ovulation

Oviposition

Albumen 3marks

b) Animals have a lot of by-products which are exploited for economic reasons. Discuss any nine (9) by-products from within the animal you know. (9 marks)

c) Curing is done to preserve meat. What methods will you employ in curing meat (9 marks)

d) Justify the statement that animals start growing before being born by explaining five (5) features of this type of growth (5 marks)

e) Mastitis is common livestock disease, briefly explain to a novice what you know about the disease. (4 marks)

2a) What are the factors that can cause off-flavour and odour in the raw milk you collected from your cow. (7 marks)

b) What part does the Nigerian government play in the dairy industry (5 marks)

c) Meat can be processed by cooking, describe these methods.

i. dry-heat

ii. moist-heat

iii. microwave (9 marks)

3a) The demand for eggs in Nigeria has not been met, throw more light on the present state of the industry. (12 marks)

b) In your own words, discuss two (2) endogenous factors and two (2) exogenous that affect postnatal growth. (8 marks)

4a) Packaging meat products make them more presentable to the buyers. What are your expectations of a good packaging material (5 marks)

b) Discuss what you will use to ascertain the maturity of an animal. (9 marks)

c) Explain to your friend who is a social science student any two (2) types of muscle we have in livestock. (6 marks)