

#### NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Faculty of Agricultural Sciences
2020\_2 Examination ...

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 (25 marks) and any 3 questions (15 marks each)

## **Question one**

a) Briefly explain egg production in chicken (5 marks)

b) Write briefly on heat treatment or Pasteurization, homogenization and separation in milk processing (12marks)

c)Outline three (3) methods employed for live animal measures (6marks)

d)Highlight two (2) carcass measures of evaluating body composition (2 marks)

### **Question two**

- a) Differentiate the three (3) types of muscle found in livestock (9 marks)
- b) State six (6) usefulness of by-products that are found inside the body of the animal (6 marks)

### **Question three**

- a) Briefly explain three (3) principal cooking methods for meat (6marks)
- b) Discuss the organization of the meat industry in Nigeria (8 marks)
- c)Enumerate two (2) ways of meat preservation (1mark)

### **Question four**

- a) List two phases of growth (1 mark)
- b) Give the formula of growth rate (1 mark)
- c) State five (5) characteristics of prenatal growth (5marks)
- d) Discuss four (4) factors affecting birth weight (8 marks)

## **Question five**

a)state six (6) milk products that can be obtained after processing (3 marks)

b)Mention four (4) the components of milk that make it nutritionally valuable (2 marks)

- c)Mention one (1) disease that can be contacted by consumption of raw milk (1 mark)
- d)Outline five (5) importance of somatic cell count (5 marks)
- e)Highlight four (4) characteristics of a good packaging material (4 marks)

# **Question six**

- a)Briefly explain traditional cold smoking techniques (3 marks)
- b)Give three (3) reasons for meat preservation (3 marks)
- c)Discuss three (3) different methods for freezing meat and meat products (9 marks)