



FOP – Meat Processing Technology

T008

Tuesday, 20 / 7 / 2021

08:30 - 11:30 AM

Names

Index number

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

QUESTIONS and ANSWERS BOOKLET

OPTION/TRADE: **FOOD PROCESSING**

SUBJECT: Meat Processing Technology

ACADEMIC YEAR: 2020-2021

* Read carefully the instructions on page (i) & (ii).

FOR EXAMINER'S USE ONLY

[illegible]



TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

INSTRUCTIONS TO CANDIDATES: PART I (Answer Booklet)

1. A candidate should fill in the actual names and the index number on the cover of this questions and answer booklet on the provided place (Black Box).
2. It is illegal for a candidate to write any of his/her names, index number or a school name inside the answer booklet.
3. A candidate should check if all pages of the answer booklet are complete. No candidate should remove or tear any pages or part of it from the answer booklet.
4. A candidate should answer in the language in which the examination is set. (See page **(ii)**)
5. A candidate should sign on the sitting plan when submitting the answer booklet. He/she has also to check if the answer booklet is well sealed.
6. No extra paper is allowed in the examinations room. If a candidate is caught with it his/her results will be nullified.
7. No candidate is allowed to write answers not related to the subject being sat for, otherwise it will be considered as a cheating case.
8. Write your answers on the 12 lined pages (From page 1 of 12 to page 12 of 12).
9. Use the last non-lined pages as draft.
10. Results for any candidate who is caught in examination malpractices are nullified. The cheating can be recognized during examinations administration, marking exercise or even thereafter.

TVET NATIONAL EXAMINATION, RTQF LEVEL 5, 2020-2021

OPTION/TRADE: FOOD PROCESSING

SUBJECT: Meat Processing Technology

DURATION: 3 hours

INSTRUCTIONS TO CANDIDATES: PART II (Question paper)

The paper is composed of two (2) main Sections as follows:

Section I: Attempt all the Twelve (12) questions (60 marks)

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

Allowed materials:

- Ruler and square
- Calculator

Note:

Every candidate is required to carefully comply with the provided assessment instructions.

Section I: Attempt all the Twelve (12) questions (60 marks)

01. Define the terms below:

(a) Ham

(b) Reconstituted

(c) Boiled Ham.

(5 marks)

02. List five (5) advantages of curing.

(5 marks)

03. a) Differentiate hot smoking from cold smoking.

(3marks)

b) List important components of smoke.

(2 marks)

04. a) Name important stages of smoking and cooking meat

products in a smoke oven.

(2 marks)

b) Outline at least three (3) different factors that can affect quality
of smoked products.

(3 marks)

05. a) Explain the term tenderizer in the context of:

(i) Mechanical

(ii) Biochemical

(3 marks)

b) List four (4) enzymes used in tenderizing meat and where they are
extracted.

(2 marks)

06. Mention the production steps of cooked Ham.

(5 marks)

07. Explain briefly the process of drying sausage. (5 marks)
08. Suggest curing ingredients that can be used to cure meat in order to enhance the flavor and color. (5 marks)
09. a) While making sausage meat grinder is needed.
How does it work? (2 marks)
- b) Give the meaning of the term "meat curing". (3 marks)
10. Give at least five (5) technical operations of pig slaughtering. (5 marks)
11. During meat storage, temperature is controlled as critical parameter of meat storage.
- a) What is the effect of temperature on meat? (2 marks)
- b) What is the effect of cooler and freezer on meat quality? (3 marks)
12. Give all steps of poultry slaughtering. (5 marks)

Section II: Attempt any Four (4) questions out of Six (6) (40 marks)

13. Sausage can be deteriorated or spoiled. With explanations give the forms of sausage spoilage. **(10 marks)**
14. As food processing processor, explain the processing flow chart of making smoked sausage. **(10 marks)**
15. Natural casing may be stored in brine solution to prevent its deterioration. How can it be prepared before stuffing? **(10 marks)**
16. Differentiate electrical stunning from carbon dioxide gas stunning method. **(10 marks)**
17. Grading operation is very important in meat processing and developed butchery.
- a) Differentiate grading from sorting operation. **(5 marks)**
- b) Identify two (2) objectives of grading and three (3) purposes of sorting. **(5 marks)**
18. a) State any five (5) abnormalities to be checked on the animal during visual inspection. **(5 marks)**
- b) What are the conditions for proper performing of the visual inspection? **(5 marks)**

Do not write anything on this page !

