



Menoufia University
Faculty of Veterinary Medicine
Meat Hygiene, Fifth Year Exam., 2021/2022



فرقة خامسة
٥/٢

Date: 14.6.2022

Time allowed: 2 Hours

Choose the correct answer from the followings (75 questions/ 25 marks):

1. <u>Fish autolysis means:</u> a. Intact fish protein b. Self-degradation of protein c. Fat rancidity d. Bacterial degradation of protein	10. <u>All are advantages of extenders except:</u> a. Increase cooking yield b. Increase emulsion stability c. Increase water binding capacity d. Increase fat content
2. <u>Aerobic putrefaction is caused by:</u> a. Clostridium species b. Bacillus species c. Psychrotrophic bacteria d. Fermentative bacteria	11. <u>Disadvantage of microwave cookery is:</u> a. Wide selectivity b. Sogginess of meat c. Difficult to control d. High energy intake
3. <u>Lard by thin layer chromatography gives:</u> a. 4 bands b. 6 bands c. 8 bands d. 10 bands	12. <u>Processing faults in poultry plant include:</u> a. Missing of viscera b. Insufficient bleeding c. Freezer burn d. None of above
4. <u>S. aureus can cause:</u> a. Bacterial infection b. Bacterial intoxication c. Bacterial spoilage d. None of them	13. <u>The protein content of pigeon meat is:</u> a. 18% b. 21% c. 22.5% d. 24%
5. <u>Moist heat is used for:</u> a. Tough meat cuts b. Tender meat cuts c. Lean meat d. Marbled meat	14. <u>Black spots on meat is caused by:</u> a. Cladosporium species b. Penicillium species c. Sporotrichum species d. Thamnidium species
6. <u>Crab is rich in:</u> a. Protein b. Oil c. Glycogen d. Vitamins	15. <u>All Salmonellae can cause F.P except:</u> a. <i>Salmonella Typhimurium</i> b. <i>Salmonella Enteritidis</i> c. <i>Salmonella Dublin</i> d. <i>Salmonella Typhi</i>
7. <u>Soft scalding is performed at:</u> a. 50-51°C for 3.5 minutes b. 53-55°C for 3.5 minutes c. 56-58°C for 2.5 minutes d. 59-60°C for 2.5 minutes	16. <u>Casing used in meat technology must be:</u> a. Not extensible b. Short c. Long d. Strong
8. <u>Symptoms of C. botulinum F.P may include:</u> a. Weakness and headache b. Double vision c. Paralysis d. All the above	17. <u>Fish spoilage occurs faster in:</u> a. Round fish b. Fatty fish c. Empty intestine fish d. Non fatty fish
9. <u>Flavor defects of sausage include:</u> a. Souring b. Green core c. Over chopping d. Green ring	18. <u>Food intoxication is originated from:</u> a. Toxin produced inside intestine b. Toxin produced inside food c. Bacteria contaminating food d. Bacterial growth inside intestine

19.	<u>Shigellae results in:</u> a. Tremors b. Filth disease c. Food spoilage d. None of above	29.	<u>All are used for detection of lard except:</u> a. Spectrophotometer b. Melting point c. Specific gravity d. Refractive index
20.	<u>Food infection is characterized by:</u> a. Poisoning by bacteria found in food b. Poisoning by toxin found in food c. Poisoning by bacteria & toxin in food d. None of the above	30.	<u>Eating of fish flesh may cause:</u> a. Ichthyohaemotoxism b. Ichthyosarcotoxism c. Ichthyocanthatoxism d. Ichthyo-O-toxism
21.	<u>Good emulsion is characterized by:</u> a. Protein content must be high b. Fat content must be high c. Collagen content must be high d. Balance of protein and fat contents.	31.	<u>Meat souring is caused by:</u> a. Flat souring bacteria b. Lactic acid bacteria c. Chromogenic bacteria d. None of above
22.	<u>All are farm A/M decisions for birds except:</u> a. Unfit for slaughter b. Birds go to slaughter plant c. Birds are left to recover d. Total condemnation	32.	<u>Pot roasting means:</u> a. Meat with high fat content b. Meat cooked under pressure c. Meat with vegetable d. Wire grilled meat
23.	<u>Light fish muscle contains:</u> a. High oil b. Low protein c. High protein d. Low minerals	33.	<u>Pin feather in chicken is treated by:</u> a. Waxing b. Sold as inferior quality c. Freezing d. Singing
24.	<u>Storage of chilled poultry carcass is:</u> a. 7 days b. 5 days c. 3 days d. 10 days	34.	<u>Common signs of Food poisoning is:</u> a. Renal failure b. Hepatic failure c. Nausea d. Shock
25.	<u>Crystallization test for tallow results in:</u> a. Brush like b. Sun like c. Prismatic like d. Pyramid like	35.	<u>All are miscellaneous in fish except:</u> a. Free amino acids b. Calcium c. Urea d. Trimethylamine oxide
26.	<u>Peritoneum of spoiled fish is:</u> a. Grayish color b. Intact c. Bent d. Lacerated	36.	<u>Soy bean acts as:</u> a. Binder b. Extender c. Binder and extender d. Antioxidant
27.	<u>Food poisoning of <i>S. aureus</i> occurs by:</u> a. Thermostable toxin b. Thermolabile toxin c. Both thermostable & thermolabile toxin d. None of the above	37.	<u>Poultry carcass appear cooked by:</u> a. Over scalding b. Under scalding c. Broken bone d. All of above
28.	<u>Paprika acts as:</u> a. Artificial flavoring agent b. Natural flavoring agent c. Binder d. Extender	38.	<u>Catadromous fish is:</u> a. Salmon b. <i>Clarias lazera</i> c. Eel d. <i>Tilapia niloticus</i>

39.	Cellulosic casing is: a. High cost b. Easily perforated c. Edible d. Uniform	49.	The main cause of bone taint is: a. Aerobic bacteria b. Anaerobic bacteria c. Proteolytic bacteria d. Lipolytic bacteria
40.	Ichthyocanthatoxism arises from: a. Consumption of fish blood b. Fish spines c. Consumption of fish gonads d. Consumption of fish flesh	50.	Best R.H for chilled meat storage is: a. 90% b. 95% c. 80% d. 85%
41.	Citric acid is: a. Curing agent b. Fat soluble antioxidant c. Flavoring agent d. Water soluble antioxidant	51.	Clostridium botulinum is inhibited by: a. Sodium ascorbate b. Potassium sorbate c. Phosphate d. Salt petre
42.	In qualitative test lard appears as: a. Smooth surface b. Smooth surface with central depression c. Rough surface d. Rough surface with central depression	52.	Phosphorescence in meat occurs by: a. Fish previously kept in the chiller b. Poultry previously kept in the chiller c. Vegetables previously kept in the chiller d. Fruits previously kept in the chiller
43.	Sausage can be classified according to: a. Degree of cooking b. Degree of chopping c. Degree of fermentation d. All of above	53.	Low temperature: a. Not affect rigor mortis b. Prolongs rigor mortis c. Shorten rigor mortis d. Increases fish vitamins
44.	Eyes in fresh fish is: a. Sunken b. Unsunken c. Cloudy d. Dull	54.	Ultra-rapid chilling is used for: a. Beef b. Pork c. Poultry d. All of them
45.	Fat content in chicken meat is: a. 1 % b. 2 % c. 3 % d. 4 %	55.	Zone of maximum ice formation is: a. -1.5°C to -5°C b. -5°C to -8°C c. 0°C to -5°C d. None of them
46.	Eating of spoiled fish can result in: a. Severe gastroenteritis b. Food poisoning c. No harm d. Neural shock	56.	Condensed gas used in meat freezing : a. Plate freezing b. Direct immersion freezing c. Cryogenic freezing d. None of them
47.	High collagen in emulsion results in: a. Fat separation b. Heat breakdown c. Short meat d. Bad slicing	57.	They are listed in ABP 2 based on their risk: a. Dead animals b. International catering waste c. Excess food products d. Catastrophes
48.	Rigor mortis in eviscerated fish lasts: a. At least 1 hour b. At least 10 hours c. At least 20 hours d. At least 30 hours	58.	Incineration is best control measure for: a. ABP category 1 b. <i>Bacillus anthracis</i> c. Bovine spongiform encephalopathy d. All of them

59. Marked increase in tenderness, juiciness and flavor of meat by autolysis or self- digestion by autolytic enzymes means.....			
a) Slime formation	b) Ripening of meat	c) Sweating	d) Loss of bloom
60. The presence of watery blood - stained fluid which escapes from frozen meat during meat thawing is called.....			
a) Weeping	b) Loss of weight	c) Freezer burn	d) None of them
61.is the deep-seated spoilage of bacterial origin especially anaerobic bacteria characterized by sewage odor in muscle near joints.			
a) Bone taint	b) Bacterial slime	c) Brine staining	d) None of them
62.is dull or pale greenish color on the carcass surface with bitter taste.			
a) Freezer burn	b) Brine staining	c) Mould growth	d) None of them
63. Dry curing consists of.....			
a) NaCl, sugar and salt petre	b) NaCl only	c) NaCl and sugar	d) None of them
64. The bacterial slime is formed byin the surface of frozen meat.			
a) Fungi	b) Mesophilic bacteria & yeast	c) Psychrotrophic bacteria & yeast	d) All of them
65.....is scattered luminous areas appear as stars on chilled meat surface			
a) Phosphorescence	b) Bone taint	c) Slime formation	d) None of them
66. The efficient result of meat curing can be performed at			
a) lower than 3.3°C	b) higher than 3.3°C	c) 3.3°C	d) None of them
67.-.....leads to formation of large extracellular ice crystal on frozen meat.			
a) Slow freezing	b) Rapid freezing	c) a and b	d) None of them
68. Proper rendering inactivates most biological contaminants, except			
A. Prions	b) Tuberculosis	c) Salmonellae	d) Plague
69. Rendering is capable of producing high-quality tallow with lengthy cook times:			
A. Rendering in wet condition		B. Dry rendering	
B. Continuous dry rendering		C. Low-temperature rendering (ltr).	
70. The skin of an unborn calf is referred to as.....			
a) Slunk	b) Fallen	c) Kip	d) Packer
71. A hide defect in which there is insufficient bleeding and the blood vessels are not emptied; such hides are undesirable.			
a) Veiny leather	b) Frigorifico	c) Fallen	d) Dragged grain
72..... is created from edible collagen protein types.			
a) Glue	b) Ossein	c) Gelatin	d) Isinglass
73..... wool has a chalky appearance, a sharp pointed tip & a bulb at the base of the fiber:			
a) Kemp	b) Cotted	c) Doggy wool	d) Burrs
74.....wet skin hanged for 2 days in controlled temperature and humidity for wool separation			
a) Painting (slip wool)	b) Liming (tanny wool)	c) Sweating	d) Both A & B
75. the technique of exposing powdered carcass to high pressures and temperatures to create biofuels			
a) Alkaline hydrolysis	b) Gasification	c) Plasma technology	d) Depolymerization

Good luck

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