**1. the Ante-mortem inspection is highly important to …………………..**

a) Prevent spread of infectious diseases

b) Increase spread of infectious diseases

c) Prevent spread of flies

d) none of all

**2. the dangerous effect of sodium nitrite in meat preservation is …………..**

a) Coloring agent b) Antibotulinum cook

c) Potent carcinogenic affect d) All of the above

**3. ………….. is one of the most important signs of spoilage of frozen meat, characterized by foul-smelling odour of heavy muscles adjacent to joints ……………….**

a)Telangictasis b) Meat sliming

c) Bone taint d) None of the above.

**4. on examination of frozen meat lot, you found white and clear to bluish spots resemble studded stars on meat surface ……………….**

a) Phosphorescence b) Bone taints

c) Freezer burn d) None of the above.\

**5. carcass affected with T. spiralis ………………….**

a) should be condemned b) fit for consumption c) conditionally pass d) none of the abov

**6. burger disease caused by …………………..**

a)Coliforms b) Staphylococcus aureus

c) E-coli O157 d) Salmonellosis.

7. **carcass heavily affected with c. bovis ……………**

a) should be condemned b) fit for consumption

c) conditionally pass d) none of the above.

8. **carcass of animal affected with Tetanus should be condemned because …………..**

a) Causative agent is transmitted by meat b) danger of handling

c) a &b d) none of the above.

9. **carcass of animal slaughtered during the development of** pox…….

a) should be condemned b) fit for consumption

c) conditionally pass d) none of the above

10. **carcass show marked degree of hyperaemia should be…………**

a) Passed b) Condemned

c) conditionally passé d) None of the previous

**11. cold slaughtered animal characterized by………………..**

a)Dark red meat b)Tympanitis

c)Cold extremities d) All of the above

**12. over-scalded chicken carcass is characterized by……………….**

a) Macerated skin slips b) Carcass become slightly cooked c) Muscle appear white & friable d) All of the above

**13. New Castle disease is characterized by ………………**

a) Petecheal hemorrhages in the proventriculus b) nodules in the heart c) bursal atrophy d) severe thymus paleness.

**14. loss of lobulation of bovine kidney is an indication of ……………**

a) Urolithiasis b) Nephrosis

c) Pyelopephritis d) Nephritis

15. in sham Elneseem feast, a patient suffered from double vision, paralysis after eating salted fish( fesikh) the cause may be ……

a) Cl. Perfringens b) Listeriosis

c) Leptospirosis d) Cl. Botulinum

16. in poultry slaoughterhouse, carcass with missed viscera, the judgment is…………..

a) Total condemnation b)Partial trimming

c) Fit for consumption d) None of the above

**17. Gumboro mainly affects ………………………**

a) Growing chickens b) Mature laying chickens

c) All species of birds d) Only broilers.

**18. fish affected with H. hetrophys should be………………..**

a) fit for consumption b) conditionally pass

 c) should be condemned d) none of the above

**19. enlargement of the caudal mediastinal lymph nodes causes………**

a) Ruminal impaction b) Abomasal displacement c) Recurrent ruminal tympany d) traumatic reticulitis

20. **enlargement of the lymph nodes** **occur in………………..**

a)T.B b)RP

 c) Bovine leukosis d) Both a&c

**21. cold slaughtered carcass characterized by……………..**

a)Dark red meat b)Tympanitis

c)Cold extremities d) All of the above.

(الأسئلة من مسابقة تعيين الأطباء البيطريين جامعة دمنهور2013)



**Ql : answer these question .**

A: compare between dressed and undressed stillborn calf . 5 marks .

**B: choose the suitable judgment for these conditions:**

a. approved for normal slaughter,

b. condemnation of the animal ,

c. slaughter under special precaution ,

d. delayed slaughter or

e. emergency slaughter.

1. Ante mortem inspection has revealed no evidence of any abnormal

condition or disease and the animal is adequately rested .

2. normal animal at Ante mortem inspection

3. the animal suffers from acute pain , sever accident.

4. animal show evidence of septicemia or other conditions .

3. if the animal affected by condition , which temporally limits its fitness for human consumption ( stress, fatigue ).

**Q2: answer thcsc question . choose 2 .**

A: fill these blanks by ideal words . choose 20 blank. 5 marks .

1- meat is composed of ------- water, --------- protein , --------- fat and ---------- ash

2- each muscle fiber is surrounded by a cell membrane……….

3- meat color is largely due to the water soluble protein ………………

4- buffalo fat has a ------------- color than beef fat .

5- the primary purpose of food preservation is ------

6- there are some abnormalities which are checked in ante-mortem inspection -----,---- - and-------------------.

7- the forbidden animals in Jewish religion is………………

8- lean fish use ………..as their energy depot, whereas fatty species store lipids in fat cell.

9- the gradual reduction in the concentration of………….. has been used as chemical measure of spoilage.

10- the meat of fetuses should be condemned because of -----,----------and ………

**B: define these items ' choose 5 ' 5 marks '**

1. Carcass is …………………………….
2. Abattoir means ………………..
3. Chemical residues means …………….
4. Rigor mortis …………………………………..
5. Lymph ……………………….
6. Slaughter spleen…………………………………
7. Muscular splashing…………………………..
8. Stunning …………………………….
9. BSE………………..
10. PSE…………………
11. DFD……………
12. R.M
13. P.M inspection…………………
14. KF
15. A
16. T

C: explain why it is necessary to rest animals before slaughter?

Q3: answer these question :

A: there are three types of spore forming organisms ' 5 marks '

B: enumerate the properties of meat that influences on the growth of microorganisms .

C:explainthemeatputrefactionandenumerateitsforms

Q4 :answer these question

A: enumerate the objectives of Ante-mortem inspection .

**B: choose the suitable letter for these statements, ( A, I, L, K & D )**

1- ------ approved for human consumption '

2- ------partially approved for human consumption '

3- ----- conditionally approved for human consumption '

4- --.----' inferior quality meat '

5------approved for human consumption with distribution in restricted areas.

**c: there are four assessments to evaluate fish quality enumerate and explain one of them ' 5 marks.**

**Choose the most suitable answer/s:**

**1. muscular splashing may be caused by--------------**

a. excessive feeding. b. electrical stunning.

d. excessive struggling. d. both b & c.

**2. slaughter spleen means………………………..**

a. spleen of slaughtered animal. b. spleen is filled with blood.

c. spleen of diseased animal. d. both b & c.

**3. intramuscular fat within the meat is called…………….**

a. fattening b. obesity.

c. marbling d. all above.

**4. identify the mismatch ( animal vs meat name) in the following.**

 a. cattle / beef. b. buffaloe/ cara-beef.

 c. goat / mutton. d. pig/ pork.

**5. horse meat is called……………………**

a. chevon b. cara-beef

c. chevaline d. pork

**6. goat meat is called chevon, while sheep meat is called………..**

a. beef b. pork

c. chevaline d. mutton.

**7. removal of hide, appendices and viscera from carcass is called.**

a. dressing b. trimming

c. both a & b d. plucking.

**8. the main fibrous protein in muscles responsible for meat toughness is ………………….**

a. collagen b. fibrinogen.

c. albumen d. elastin.

**9. bright red colour of fresh meat is due to…………….**

a. haemoglobin b. oxyhaemoglobin

c. carboxymyoglobin d. oxymyoglobin.

**10. black leg disease is one of ……………**

a. zoonotic diseases b. parasitic diseases.

c. clostridial diseases d. all above.

**11. tetanus is a bacterial disease which is caused by……. bacteria.**

a. aerobic, spore forming b. anaerobic, gram negative.

c. neurotoxin producing d. none of the above.

**12. meat plays an important role in transmission of …………. to human**

a. hydatidiasis b. fascioliasis

c. cysticercosis d. all above

**13. cysticercus cellulosi differs from cysticercus bovis in …..**

a. not infective to human b. found in pork.

c. both a & b. d. none of the above.

**14. rigor mortis of the muscle caused by ………….**

a. stiffening of the muscles before death.

b. softening of the muscle

c. febrile disease condition.

d. prolonged lactation before slaughter.

**15. animal submitted to slaughter suffering from fever should be…**

a. condemned at the ante-mortem inspection.

b. condemned at the post mortem inspection.

c. detained till improvement.

d. emergency slaughtered.

**16. spleen fever is a disease caused by………**

a. Bacillus anthracis b. Mycobacterium

c. Rift valley virus d. FMD virus.

**17. lock jaw refers to ……….**

a. Fasciola hepatica infestation b. infection of Cl. tetani

c. actinomycosis. d. none of the above.

**18. pathological yellowish discoloration of fat approved by ……….**

a. Martin test b. precipitation test

c. both a &b d. none of the above

**19. "beef measles" a term that refers to ………….**

a. beef infested by *Fasciola* spp. b. hydatid cysts in beef.

c. abscesses by *Corynibacterium bovis* d. cysts of *cysticercus bovis*

 **20. absence of Rigor Mortis may be seen in ……………..….**

a. carcass of febrile animal b. too exhausted animal

b. too emaciated animal d. all above.

**21**. **Rigor Mortis in carcass is important for the following except….**

a. increase keeping quality and delay putrefaction.

b. improve muscle tenderness

c. increase the weight of muscle tissue.

d. none of the above.

**22. BSE refers to……………….**

a. Pale- Soft – Exudative meat b. bovine spongiform encephalopathy.

c. mad cow disease. d. both c & d.

**23. Pale –Soft- Exudative ' PSE" as the following except……………**

a. occur in fatigued pigs b. meat is offensive odour

c. require more salt in pickling d. passed as inferior quality.

**I. choose the correct answers:**

1. at post mortem inspection, examine all edible organs while, the inedible viscera has no need to be examined ( ).
2. IBD refers to New Castle disease in turkey ( ).
3. Ill- bled carcass should be condemned ( ).
4. Carcass with generalized muscular splashing can be indicated by presence of splashing in the renal fat ( ).
5. meat with muscular splashing should be trimmed and partially condemned ( ).
6. Splashing caused by undue elapsed time between bleeding and evisceration ( ).
7. The Islamic slaughter of pigs done without pre-stunning ( ).
8. Jewish method of slaughter " schisheta" produces meat fit for the consumption of jewish people named " trepha' ( ).
9. Halal is the term of meat produced under the instruction of Islamic law ( ).
10. At stunning the animal should be unconscious and the heart beat must be stopped to avoid suffering from pain ( ).
11. Captive bolt is used to stun animals at far distances while free bullet used only for horses in some countries ( ).
12. Kosher meat should be freed from all blood vessels, by the aid of salt and must be consumed within 3 days ( ).
13. meat with muscular splashing can used for manufacturing purpose ( ).

**Poultry inspection**

**I. choose the correct answers:**

**1. the post mortem inspection of birds usually carried out at …………**

a. after plucking b. evisceration line

c. both a & b d. shackling.

**2. Ante-mortem inspection usually carried out when birds are……..**

a. at the farm b. suspended on the shackles.

c. loaded on crates d. all above

**3. at the Ante-mortem inspection, diseased birds which are unfit for slaughter should be………..**

a. loaded quickly b. receive medication

c. left in the farm d. condemned

**4. at the Ante-mortem inspection, diseased flock should be………..**

a. examined thoroughly b. delayed slaughter to the end of the day.

c. slow machinery rate c. all above.

**5. birds suffering from …………… should be removed from the line at the Ante-mortem inspection.**

a. emaciation b. purulent condition on skin.

c. contaminated skin d. all above

**6. the duties of Ante-mortem inspector are to………………**

a. maintain cleanliness of slaughter line & the rate of machinery.

b. ensure gentle handling of birds & see that stunning and bleeding are carried out properly.

c. both a & b d. none of the above.

**7. Ante-mortem inspector and post mortem inspector should …….**

a. be the same veterinarian who move with the slaughter line. b. separate inspectors stay at fixed point and record data in reports or communicate with partners.

c. may be both a & b according to abattoir system.

d. none of the above

**8. Contamination of the eviscerated carcasses may be from……..**

a. cutting of the intestinal tract.

b. Dropping of the carcass onto the floor

c. During plucking , skin can be damaged

d. all above.

**9. Edible offal which is contaminated …………..**

a. should be trimmed

b. should be condemned when trimming is impossible.

c. both a& b.

d. none of the above

**10. The bird may not bleed properly either due to…………..**

a. inefficient cutting of the jugular vein at the killing station

b. bird has not been left to bleed long enough.

c. slaughter of dead bird.

d. all above.

**11. over-scalded carcasses are ……………….**

a. unfit for consumer

b. semi-cooked and the skin slipped from the underlying when rubbed the fingers.

 c. both a & b.

 d. of good keeping quality

**12**. **the** **Judgment of Oedematous and/ or Ascitic carcasses should be…….**

a. Total condemnation of the carcass.

b. partial trimming of the affected parts.

c. passed as inferior quality meat.

d. fit for consumer.

**13. The** **Judgment of septicaemic carcasses should be…….**

a. Total condemnation of the carcass.

b. partial trimming of the affected parts.

c. passed as inferior quality meat.

d. fit for consumer.

**14. The** **Judgment of emaciated chicken carcasses should be…….**

a. Total condemnation of the carcass.

b. partial trimming of the affected parts.

c. passed as inferior quality meat.

d. fit for consumer.

15. **The** **Judgment of over-scalded carcasses should be…….**

a. Total condemnation of the carcass.

b. partial trimming of the affected parts.

c. passed as inferior quality meat.

d. fit for consumer.

**16. The** **Judgment of contaminated carcasses should be**………..

a. Total condemnation of the carcass.

b. partial trimming of the affected parts.

c. may be both a & b.

d. fit for consumer.

**17. fowl plaque is a disease affects birds and caused by…………**

a. mycoplasma spp. b. infectious bursal disease virus.

c. Newcastle disease virus d. Avian Influenza virus.

**17. fowl cholera is a disease affects birds and caused by…………**

a. Mycoplasma synoviae. b. Vibrio cholera.

c. Salmonella typhi. d. Pasteurella multocida.

**18. CRDC is a disease that affects birds and caused mainly by…………**

a. Mycoplasma spp. b. Mareks disease virus.

c. Mycobacterium avium d. coccidia spp.

**19. "black head" disease in turkey caused by…………**

*a. Hetrakis gallinae and Histomonas meleagridis*

*b. Hetrakis gallinae and Mycoplasma gallisepticum*

*c. Histomonas meleagridis and Ascaridia galli .*

*d. Salmonella gallinarum and Histomonas meleagridis*

**20. The judgment of "black head" disease in turkey, should be…….**

a. Total condemnation of the carcass.

b. trimming of the head only.

c. condemnation of the liver.

d. fit for consumer.

**21. *Laminosioptes cysticola*, affects …… of birds and renders the carcass……….**

a. intestine – fit for human consumption.

b. liver- unfit for human consumption.

c. muscles - unfit for human consumption.

d. caecae - fit for human consumption.

**22. the following conditions are unfit for human consumption except:**

1. Generalized infectious disease or any zoonotic Mos.
2. Extensive subcutaneous or muscular parasitism
3. Cachexia
4. Abnormal smell, color or taste
5. Malignant or multiple tumours
6. General spoiling or contamination
7. Major ecchymoses
8. Extensive mechanical lesion (over- scalding)
9. Insufficient bleeding
10. Ascites.
11. None of the above.
12. All above.

- **plucking means……………..**

a. removal of skin b. removal of the viscera.

c. feather removing process d. slaughtering process.

**- possible faults during plucking mainly due to……………**

a. bad adjusted machine

b. using the same programme for 2 different bird species

c. using too hot water

d. all above.

**- soft plucking is mainly used in carcasses admitted to ………………..**

a. frozen sale b. fresh sale.

c. both a & b d. condemnation.

**- temperature used in hard plucking usually ……. that of soft plucking.**

a. higher than b. lower than

c. the same as d. none of the above.

**- cold slaughter is a term means……………….**

a. slaughter of birds or animals during cold weather.

b. slaughter of cold blooded animals.

c. slaughter of the previously dead animal or bird.

d. cold storage of the carcass.

**- bone broken before slaughter is ………. bone broken after slaughter .**

a. painless than b. low graded

c. haemorrahgic d. both b & c.

**- at the P.M inspection , all of the following require total condemnation except…………**

a. septicaemic carcass b. ill-bled carcass

d. dead carcass on the evisceration line d. non-eviscerated carcass.

**- processing and technical faults may include all of the following except …**

a. broken thigh. b. emaciated carcass.

c. over-scalded carcass d. missing viscera.

**- Newcastle disease is characterized by ………….**

a. viral disease b. non zoonotic.

c. notifiable. d. all above.

**- ante-mortem inspection of birds is useful to …………..**

a. detain dirty and diseased birds b. ill- bled carcass.

c. prevent contamination of the line. d. all above.

**- birds slaughtered without withdrawal period of drugs may**

a. passed as inferior quality meat b. carry germs

c. cause allergy to consumer d. has longer shelf life.

**- the process of making bird unconscious before humane slaughter is called……………**

a. stunning b. shackling

c. catching d. plucking.

**- loss of weight during cold storage of meat is called…………**

a. evaporation b. liquefaction

c. shrinkage d. spoilage.

**- gas that is employed in packaging of meat is…………..**

a. argon b. nitrogen

c. oxygen d. hydrogen

**Parasites of fish which have zoonotic importance are …………**

a. Diphyllobothrium latum, Hetrophys hetrophys

b. Opitherchus tenuichollis, Chloronchis sinensis

c. both a & b

d. none of the above.

**at post-mortem, Hepatic coccidiosis in rabbits is recognised by……..**

a. the presence of numerous small greyish-white nodules in the liver.

b. bronze-green discoloration of the liver when subjected to light.

c. cheesy material in the liver.

d. both a & c.

**Gumboro can be detected in the P.M inspection by ……..**

a. exudates in the Bursa of Fabricious.

b. inflammation and enlargement of Bursa of Fabricious.

c. streaks of haemorrhages in the thigh muscles.

d. all above.

**Rigor mortis in fish can be affected by ……………….**

a. fish type & size b. temperature of climate & / or storage.

c. method of catching fish d. all above are true.

**Spoiled fish usually…………………**

a. have easily detached scales and flabby body

b. dull eyes and pink gills c. sink in water d. all above

**fresh fishes can be detected by………………..**

a. firm body, bright eyes and gills b. flout in water

c. sink in water d. both a & b

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