



NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES
DEPARTMENT OF ANIMAL SCIENCES AND FISHERIES
2025_1 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 (30 marks) and any 2 questions (20 marks each)

- 1a) Distinguish between Animal products and animal by-products (4 marks)
 - b) Explain to your friend any four (4) by-products that are outside the body of the animal and their uses. (4 marks)
 - c) What role do the Fulani herdsmen play in the dairy value chain in Nigeria (10 marks)
 - d) Discuss the ways we can assess body composition of an animal using carcass measures. (4 marks)
 - e) As the farm manager of a layer farm having a shop outlet for disposing your eggs. How will you handle, clean and store your eggs. (8 marks)
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- 2a) What possible reasons will you give for a newly born kid of a goat that was born with low birth weight? (10 marks)
 - b) How would you advise Jummai to thaw her meat which has been kept in the freezer for one week (10 marks)
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- 3a) What two (2) methods can be used evaluate the body composition of a live sheep? (4marks)
 - b) Explain to a foreigner the opportunities and shortcoming of the meat industry in Nigeria. (10 marks)
 - c) Discuss the features you will use to evaluate the maturity of a goat. (6 marks)
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- 4a) Differentiate between Pasteurization, Homogenization and Separation processes in milk production stating their usefulness. (12marks)
 - b) Explain briefly why milk is the most complete food to nourish young ones? (2 marks)
 - c) Explain to a novice the steps involved in egg production in layers. (6 marks)