

Competency Area (1) Meat Inspection and Food Safety

Coverage:

- 1) Veterinary public health
- 2) Ante-mortem & post-mortem inspection
- 3) Zoonotic diseases
- 4) Carcass judgment
- 5) Slaughterhouse hygiene
- 6) Meat spoilage & contamination
- 7) Condemnation & disposal

MCQs (1-100)

1. The primary objective of meat inspection is to:

- A. Improve meat color
- B. Increase meat production
- C. Protect public health
- D. Reduce slaughter costs

Correct answer: C

2. Veterinary meat inspection mainly aims to prevent:

- A. Economic loss only
- B. Animal stress
- C. Zoonotic disease transmission
- D. Meat dehydration

Correct answer: C

3. Ante-mortem inspection is conducted:

- A. After slaughter
- B. During meat processing
- C. Before slaughter
- D. After chilling

Correct answer: C

4. Ante-mortem inspection is usually performed:

- A. On carcasses
- B. On live animals
- C. On meat products
- D. On viscera

Correct answer: B

5. Animals showing signs of fever should be:

- A. Immediately slaughtered
- B. Approved for slaughter
- C. Detained for further examination
- D. Released

Correct answer: C

6. Post-mortem inspection refers to examination of:

- A. Live animals
- B. Slaughterhouse workers
- C. Carcass and organs
- D. Animal feed

Correct answer: C

7. The most important zoonotic disease related to meat is:

- A. Mastitis
- B. Foot rot
- C. Tuberculosis
- D. Milk fever

Correct answer: C

8. Tuberculous lesions in meat usually lead to:

- A. Partial condemnation
- B. Total condemnation
- C. Approval
- D. Refrigeration

Correct answer: B

9. Generalized tuberculosis causes:

- A. Local condemnation
- B. Total carcass condemnation
- C. Trimming only
- D. Freezing

Correct answer: B

10. Localized abscess in one organ results in:

- A. Total condemnation
- B. Approval
- C. Partial condemnation
- D. Emergency slaughter

Correct answer: C

11. Septicemia leads to:

- A. Carcass washing
- B. Partial condemnation
- C. Total condemnation
- D. Freezing

Correct answer: C

12. Pyemia is characterized by:

- A. Single abscess
- B. Multiple abscesses
- C. Fever only
- D. Normal carcass

Correct answer: B

13. Meat from animals with generalized disease is:

- A. Approved
- B. Trimmed
- C. Condemned
- D. Frozen

Correct answer: C

14. The normal color of fresh beef is:

- A. Pale white
- B. Dark green
- C. Bright cherry red
- D. Yellow

Correct answer: C

15. Pale, soft, exudative meat is usually caused by:

- A. Poor chilling

- B. Stress before slaughter
- C. Infection
- D. Age

Correct answer: B

16. Dark, firm, dry meat is associated with:

- A. Fatty carcass
- B. Stress and glycogen depletion
- C. Spoilage
- D. Parasites

Correct answer: B

17. Meat spoilage is mainly caused by:

- A. Parasites
- B. Viruses
- C. Bacteria
- D. Hormones

Correct answer: C

18. The most common source of meat contamination is:

- A. Muscle tissue
- B. Blood

C. Gastrointestinal contents

D. Fat

Correct answer: C

19. Hygienic slaughter aims to:

A. Increase weight

B. Prevent contamination

C. Improve taste

D. Reduce cost

Correct answer: B

20. Condemned meat should be:

A. Sold cheaply

B. Cooked

C. Properly disposed

D. Frozen

Correct answer: C

21. Rendering is used to:

A. Improve color

B. Destroy pathogens

C. Package meat

D. Cool carcasses

Correct answer: B

22. Brucellosis is transmitted to humans mainly by:

A. Inhalation

B. Skin contact

C. Raw milk and meat

D. Insects

Correct answer: C

23. Hydatid cyst is caused by:

A. Bacteria

B. Virus

C. Parasite

D. Fungus

Correct answer: C

24. Hydatid cysts are commonly found in:

A. Muscle only

B. Liver and lungs

C. Heart

D. Skin

Correct answer: B

25. Carcass with localized hydatidosis is:

- A. Totally condemned
- B. Approved
- C. Partially condemned
- D. Frozen

Correct answer: C

26. Fevered animals before slaughter indicate:

- A. Normal condition
- B. Systemic disease
- C. High meat quality
- D. Proper welfare

Correct answer: B

27. Meat inspection is a responsibility of:

- A. Butchers
- B. Veterinarians
- C. Traders
- D. Consumers

Correct answer: B

28. Greenish discoloration of meat indicates:

- A. Freshness
- B. Spoilage
- C. High protein
- D. Good hygiene

Correct answer: B

29. Offensive odor of meat suggests:

- A. Normal meat
- B. Proper chilling
- C. Spoilage
- D. Fresh slaughter

Correct answer: C

30. Emaciated carcass indicates:

- A. Good nutrition
- B. Chronic disease
- C. High fat
- D. Acute injury

Correct answer: B

31. Carcass judgment is based on:

- A. Price
- B. Weight
- C. Health condition
- D. Breed

Correct answer: C

32. Generalized jaundice leads to:

- A. Approval
- B. Partial trimming
- C. Total condemnation
- D. Refrigeration

Correct answer: C

33. Liver fluke infestation causes:

- A. Muscle damage
- B. Lung lesions
- C. Liver condemnation
- D. Kidney failure

Correct answer: C

34. Cysticercosis is caused by:

- A. Bacteria

- B. Virus
- C. Larval tapeworm
- D. Fungus

Correct answer: C

35. Heavy cysticercosis results in:

- A. Approval
- B. Freezing
- C. Total condemnation
- D. Washing

Correct answer: C

36. Light cysticercosis may allow meat after:

- A. Cooking
- B. Freezing
- C. Smoking
- D. Salting

Correct answer: B

37. Slaughterhouse sanitation includes:

- A. Worker hygiene
- B. Equipment cleaning

C. Waste disposal

D. All of the above

Correct answer: D

38. Blood splash on carcass indicates:

A. Proper bleeding

B. Poor bleeding

C. Spoilage

D. Disease

Correct answer: B

39. Proper bleeding improves:

A. Meat color and shelf life

B. Weight only

C. Fat content

D. Bone quality

Correct answer: A

40. Meat inspection protects:

A. Animals only

B. Farmers only

C. Consumers

D. Traders

Correct answer: C

41. E. coli contamination usually originates from:

A. Air

B. Water

C. Fecal contamination

D. Feed

Correct answer: C

42. Salmonella is mainly associated with:

A. Skin

B. Intestines

C. Muscle

D. Bones

Correct answer: B

43. Chilling of carcasses should be done:

A. Immediately after slaughter

B. After 24 hours

C. Before inspection

D. Before bleeding

Correct answer: A

44. Proper chilling prevents:

- A. Rigor mortis
- B. Bacterial growth
- C. Fat formation
- D. Bone damage

Correct answer: B

45. Meat with slimy surface indicates:

- A. Fresh meat
- B. High quality
- C. Spoilage
- D. Freezing damage

Correct answer: C

46. Veterinary public health focuses on:

- A. Animal production
- B. Human health protection
- C. Farm economics
- D. Trade only

Correct answer: B

47. Meat inspection laws aim to:

- A. Increase slaughter
- B. Protect public health
- C. Increase exports
- D. Support traders

Correct answer: B

48. Contaminated meat should be:

- A. Washed
- B. Trimmed
- C. Condemned
- D. Cooked

Correct answer: C

49. Meat fit for human consumption must be:

- A. Cheap
- B. Free from disease
- C. Large size
- D. Fatty

Correct answer: B

50. Emergency slaughter is done when:

- A. Animal is healthy
- B. Animal is injured but fit
- C. Animal is dead
- D. Meat is spoiled

Correct answer: B

51. Meat inspection is mandatory in:

- A. Farms only
- B. Slaughterhouses
- C. Markets
- D. Restaurants

Correct answer: B

52. Poor hygiene increases risk of:

- A. Meat tenderness
- B. Zoonotic diseases
- C. Meat flavor
- D. Shelf stability

Correct answer: B

53. Lymph node examination helps detect:

- A. Age

- B. Fat content
- C. Systemic diseases
- D. Breed

Correct answer: C

54. Enlarged lymph nodes indicate:

- A. Normal condition
- B. Infection
- C. Proper nutrition
- D. Good health

Correct answer: B

55. Meat inspection ensures meat is:

- A. Tasty
- B. Safe and wholesome
- C. Expensive
- D. Exported

Correct answer: B

56. Disposal of condemned meat must prevent:

- A. Smell
- B. Environmental pollution

- C. Theft
- D. All of the above

Correct answer: D

57. Incineration is used for:

- A. Cooking meat
- B. Disposing condemned meat
- C. Freezing
- D. Packaging

Correct answer: B

58. Offal inspection includes:

- A. Liver
- B. Lungs
- C. Heart
- D. All of the above

Correct answer: D

59. Meat inspection is part of:

- A. Animal welfare
- B. Veterinary public health
- C. Trade policy

D. Economics

Correct answer: B

60. Bruising on carcass indicates:

A. Disease

B. Trauma before slaughter

C. Spoilage

D. Parasites

Correct answer: B

61. Severe bruising leads to:

A. Approval

B. Trimming

C. Total condemnation

D. Freezing

Correct answer: B

62. Meat inspection protects consumers from:

A. Poor taste

B. Economic loss

C. Foodborne diseases

D. High prices

Correct answer: C

63. Rigor mortis affects:

- A. Meat color
- B. Meat tenderness
- C. Bone structure
- D. Fat content

Correct answer: B

64. Poor bleeding results in:

- A. Longer shelf life
- B. Dark meat
- C. Better quality
- D. Less bacteria

Correct answer: B

65. Slaughterhouse waste includes:

- A. Blood
- B. Condemned organs
- C. Feces
- D. All of the above

Correct answer: D

66. Zoonotic diseases are transmitted between:

- A. Animals only
- B. Humans only
- C. Animals and humans
- D. Birds only

Correct answer: C

67. Meat inspectors must ensure animals are:

- A. Expensive
- B. Healthy
- C. Fast growing
- D. Imported

Correct answer: B

68. The presence of pus in meat indicates:

- A. Abscess
- B. Parasite
- C. Virus
- D. Normal condition

Correct answer: A

69. Multiple abscesses usually lead to:

- A. Approval
- B. Partial condemnation
- C. Total condemnation
- D. Washing

Correct answer: C

70. Carcass with normal smell but abnormal color indicates:

- A. Freshness
- B. Spoilage
- C. Disease
- D. Freezing

Correct answer: C

71. Veterinary meat inspection is a legal requirement because of:

- A. Trade
- B. Public health
- C. Export
- D. Profit

Correct answer: B

72. The inspector's decision must be:

- A. Fast
- B. Accurate and impartial
- C. Cheap
- D. Flexible

Correct answer: B

73. Meat contaminated with feces should be:

- A. Washed
- B. Trimmed if localized
- C. Approved
- D. Frozen

Correct answer: B

74. Poor slaughter hygiene increases risk of:

- A. Meat dehydration
- B. Bacterial contamination
- C. Fat deposition
- D. Bone damage

Correct answer: B

75. Meat inspection begins with:

- A. Post-mortem exam

- B. Ante-mortem exam
- C. Packaging
- D. Cooking

Correct answer: B

76. Carcass condemnation is decided based on:

- A. Appearance only
- B. Disease severity
- C. Weight
- D. Price

Correct answer: B

77. Spoiled meat usually has:

- A. Pleasant odor
- B. Firm texture
- C. Offensive odor
- D. Bright color

Correct answer: C

78. Veterinary inspectors must wear:

- A. Casual clothes
- B. Protective clothing

C. Uniform optional

D. No protection

Correct answer: B

79. Meat inspection reduces risk of:

A. Animal stress

B. Food poisoning

C. Weight loss

D. Feed waste

Correct answer: B

80. Carcass washing is done to:

A. Improve color only

B. Remove visible contamination

C. Kill bacteria completely

D. Increase weight

Correct answer: B

81. Washing does NOT replace:

A. Inspection

B. Condemnation

C. Trimming

D. Hygiene

Correct answer: A

82. Chronic diseases usually cause:

A. Fever

B. Emaciation

C. Bleeding

D. Bruising

Correct answer: B

83. Meat inspection helps in early detection of:

A. Animal genetics

B. Zoonotic diseases

C. Feed quality

D. Market price

Correct answer: B

84. Proper lighting is required during inspection to:

A. Save electricity

B. Detect lesions

C. Cool meat

D. Improve speed

Correct answer: B

85. Meat inspectors report to:

- A. Traders
- B. Veterinary authority
- C. Farmers
- D. Consumers

Correct answer: B

86. Carcass splitting helps in examining:

- A. Bones
- B. Internal organs
- C. Muscles
- D. Skin only

Correct answer: C

87. Inspection stamp indicates meat is:

- A. Cheap
- B. Inspected and approved
- C. Exported
- D. Frozen

Correct answer: B

88. Meat inspection prevents spread of diseases through:

- A. Feed
- B. Water
- C. Food chain
- D. Air

Correct answer: C

89. Spoiled meat should never be:

- A. Sold
- B. Consumed
- C. Distributed
- D. All of the above

Correct answer: D

90. Veterinary supervision in slaughterhouses is:

- A. Optional
- B. Mandatory
- C. Seasonal
- D. Temporary

Correct answer: B

91. Meat inspection supports:

- A. Food safety
- B. Public health
- C. Consumer protection
- D. All of the above

Correct answer: D

92. Proper waste disposal reduces:

- A. Pollution
- B. Disease spread
- C. Odor
- D. All of the above

Correct answer: D

93. Meat inspectors must be trained in:

- A. Cooking
- B. Disease recognition
- C. Marketing
- D. Packaging

Correct answer: B

94. Veterinary public health bridges between:

- A. Animals and economy

- B. Animals and humans
- C. Farms and markets
- D. Slaughter and trade

Correct answer: B

95. Post-mortem inspection includes examination of:

- A. Head
- B. Carcass
- C. Viscera
- D. All of the above

Correct answer: D

96. Poor personal hygiene of workers leads to:

- A. Better productivity
- B. Meat contamination
- C. Faster processing
- D. Lower cost

Correct answer: B

97. Meat inspection is part of:

- A. Preventive medicine
- B. Curative medicine

C. Surgery

D. Pharmacology

Correct answer: A

98. Veterinary meat inspection ensures meat is:

A. Nutritious only

B. Free from hazards

C. Well packed

D. Export quality

Correct answer: B

99. Slaughterhouse hygiene affects:

A. Meat quality

B. Consumer health

C. Shelf life

D. All of the above

Correct answer: D

100. The final decision on meat fitness is taken by:

A. Butcher

B. Trader

C. Veterinary inspector

D. Consumer

Correct answer: C

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