

ASSIGNMENT

1. Construction and lay out of modern abattoir
2. Processing steps in abattoir for the production of hygienic meat
3. Antemortem inspection of meat animals
4. Postmortem inspection of carcasses
5. Microbes associated with meat
6. Hazard Analysis Critical Control Points (HACCP) System
7. Rendering of animal processing byproducts
8. Grading of carcass / meat