



MEAT PRODUCTS PREFERENCE AMONG STUDENTS OF BINYAMINU USMAN POLYTECHNIC HADEJIA, JIGAWA STATE

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Abstract

The research was conducted to examine Meat Products Preference among Students of Binyaminu Usman Polytechnic, Hadejia, Jigawa State. Ten (10) students from seven (7) departments were randomly selected. Seventy (70) copies of structured questionnaires were administered to each of the respondent. The result was analysed using simple descriptive statistics. Results showed that majority (65.71%) of the respondents were between 15-20 years, male (85.71%), single (78.57%) and studying different programmes at National Diploma level (84.29%). Most of the respondents preferred *Tsire* (35.71%) and reason given for the choice was due to its taste (57.14%). It is concluded that *Tsire* is the most preferred meat type and it is recommended that more *Tsire* production should be encouraged in the study area.

Key words: Meat, Preference, Students, Hadejia and Jigawa State

Introduction

Meat is the edible flesh of an animal consumed by human (Babayemi *et al.*, 2014). Most often it refers to the skeletal muscles, associated fat and other tissue (Herren, 2013). Humans have hunted and killed animals for meat, since prehistoric times (Karen, 2009). The advent of civilization allowed the domestication of animals such as chickens, sheep, rabbit, pig and cattle which eventually led to their use in meat production on industrial scale with the aid of slaughter houses (Felisiak, 2012). Meat is mainly composed of protein, fat, vitamins and water. It is eaten after it has been cooked and seasoned or processed in a variety of ways (Virginia, 2015). The aim of the study was examine the socio-economic parameters of the respondents, as well as to identify their most preferred meat products.

Materials and Methods

The study was conducted at the Department of Animal Health and Production, Binyaminu Usman Polytechnic, Hadejia, Jigawa State. The area is located in the sudan savannah zone. Hadejia town lies between 10° 02'28' 14" E Longitude and 12° 27'12.49" N Latitude, it is bounded on the immediate south by River Hadejia. The area is covered by deposit of silt, sand and clay soils. The soil formation gave the area a great influence on agricultural development. The area has an annual rainfall ranging from 100-110mm per annum and accompanied by heavy wind. The temperature ranges between 31 to 40°C. There are two seasons in a year, it has about 6-8 months of dry season and the raining season lasts for about four months.

All the seven Departments under the School of Agriculture comprising of Agricultural Extension and Management, Agricultural Technology, Animal Health and Production, Fisheries Technology, Forestry Technology, Horticulture and Landscape Technology, and Wildlife and Eco-Tourism Management constitute the study area. In each Department, ten respondents were randomly selected making a total of seventy respondents. Each respondent was administered with a structured questionnaire. Information on the socio-economic background, most preferred meat type and reasons given for the choice were sourced.

The data generated were analyzed using simple descriptive statistical tool, in which results were transformed into frequency and percentage.

Results and Discussion



Tables 1 showed that majority (65.71%) of the respondents were between the ages of 15-20 years, followed by those that have age ranged between 21-26 years (21.43%). Most of the respondents were male (85.71%) and single (78.57%). Table 2 indicated that most (84.29%) of the respondents were National Diploma students. Result from Table 3 showed that the most preferred meat type were *Tsire* (35.71%), followed by *Dambu* (21.42%), then *Suya* (14.28%), *Kilishi* (7.14%) and *Ragadada* (7.14%). Table 4 showed that most of the respondents attached their reasons for consuming a particular meat type due to its taste (57.14%), followed by health reason (28.57%) and availability (7.14%) and there was no taboo against it (7.14%). The highest age range (15-20 years) in this study is similar to that reported by Adesina and Farinde (2012) who reported that most of the respondents were above 20 years in a survey conducted in some selected Local Government Areas of Borno State. Abdurrahman *et al.*, (2014) conducted a survey from the same institution and reported that majority of the respondents were between 21-30 years which is contrary to the finding of this research, possibly due to differences in time, when the research was conducted. Yuguda *et al.*, (2013) conducted a survey in Zaria, Kaduna State and reported that most (52.46%) of the respondents were married and majority (35.73%) were above 25 years old, which is contrary to the finding of this work, partly due to the fact that they carried out their research on cattle marketing activity and the respondents were relatively older.

A global tendency for rapid increase in demand for *Tsire* was reported by Sanusi *et al.*, (2014). *Tsire* is one of the most preferred and consumed meat by diverse social and religious groups and this has placed an ever increasing high demand on it (Abubakar and Ibrahim, 2016). The trend observed in the preference for meat which give high preference to *Tsire* and *Balangu* may be due to the more availability of sheep and goat compared to other classes of livestock (Adesina and Farinde, 2012).

Conclusion and Recommendation

It is concluded that most of the respondents preferred *Tsire* (35.71%) and reason given for the choice was due to its taste (57.14%). It is recommended that more *Tsire* production should be encouraged in the study area.

Table 1: Socio-economic parameters of the respondents

Parameter	Frequency	Parameter	Frequency
Age (Years)		Marital status	
12-20	46 (65.71)	Single	55 (78.57)
21-26	15 (21.43)	Married	10 (14.29)
27-31	5 (7.14)	Divorced	5 (7.14)
32-36	4 (5.71)	Total	70 (100.00)
>37	0 (0.00)		
Total	70 (100.00)		
Sex			
Male	60 (85.71)		
Female	10 (14.29)		
Total	70 (100.00)		

Figures in the parenthesis are the percentages

Table 2: Academic (Program) distribution of the respondents

Program	Frequency	Percentage (%)
Higher National Diploma	12	17.14
Pre-HND	6	8.57
National Diploma	59	84.29



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Ordinary Diploma	0	0.00
Certificate	0	0.00

Table 3: Most preferred meat type by the respondents

Most preferred	Frequency	Percentage (%)
<i>Tsire</i>	25	37.71
<i>Kilishi</i>	5	7.14
<i>Dambun Nama</i>	15	21.42
<i>Ragadada</i>	5	7.14
<i>Balangu</i>	10	14.28
<i>Banda</i>	0	0.00
<i>Suya</i>	10	14.28
Total	70	100.00

Table 4: Reason given by respondents for the meat choice

Reason given	Frequency	Percentage (%)
It is relatively cheaper	0	0.00
It is very available	5	7.14
I like its taste	40	57.14
Health reason	20	28.52
There is no taboo against it	5	7.14
Because I rear the animal	0	0.00
Total	70	100.00

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