Contestant Number\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Choose the best answer for each of the following questions. Fill in answers on scantron form.**

\_\_\_\_ 1.True or False. Microwave cooking allows the food to be cooked at the same rate on the inside as on

the outside of the meat.

1. True B. False

\_\_\_\_ 2.What method is used to minimize foodborne bacteria by exposing food to a source of ionizing energy?

1. Pasteurization B. Canning C. Irradiation D. Acidification

\_\_\_\_ 3.What is the difference between Halal and Kosher?

1. Meat processing B. Method of slaughter C. Ritual slaughtering D. One eats meat, other does not

\_\_\_\_ 4. Labeling meat products is very important. “Best if Used By” indicates what about the product

date?

1. Food product should be sold by this date
2. Date product should be used by to be considered safe
3. Should be used by this date for the best taste and texture
4. All of the above

\_\_\_\_ 5.What influences red meat yield due to bruising and meat quality?

1. Eye appeal B. Handling procedures C. Temperature D. Daylight

\_\_\_\_ 6.What illness led to regulations concerning non-ambulatory (downer) cattle harvest?

1. BSE B. BST C. SBT D. SEB

\_\_\_\_ 7.True or False. Bacteria will not grow at refrigeration temperatures, but will grow at room temperature.

1. True B. False

\_\_\_\_ 8.How many grams of protein are in a six ounce lamb rib chop?

1. 72 grams of protein B. 42 grams of protein C. 12 grams of protein D. 1 gram of protein

\_\_\_\_ 9.What meat type does not use maturity classes?

1. Pork B. Lamb C. Beef D. Veal

\_\_\_\_ 10.What are the two myofilaments that make up the sarcomere portion of the muscle?

1. Mysin and Arginine B. Actin and Myosin C. Myofilament A and B D. Muscles and Tendons

\_\_\_\_ 11.True or False. Both hamburger and ground beef cannot contain any added water, phosphates,

binders, or extenders.

1. True B. False

\_\_\_\_ 12.Which of the following are true of Vacuum Packaging?

1. Causes fresh meat to appear dark until exposed to air
2. Results in a distinct odor after opening which quickly dissipates
3. Increases the length of time that meat can be kept
4. All of the above

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\_\_\_\_ 13.Approximately how many samples does the FSIS collect each year from meat products to

test for residues?

1. 1,000 B. 15,000 C. 1.5 million D. 1billion

\_\_\_\_ 14.True or False. All food safety procedures and practices come before organic regulations on

organic meat.

1. True B. False

\_\_\_\_ 15.How many total essential amino acids does meat contains?

1. 4 B. 9 C. 2 D. Does not contain amino acids

\_\_\_\_ 16.What is the dehydration of the surface tissues of food resulting in tougher or rancid meat?

1. Refrigeration issues B. Danger Zone C. Short-term freezing D. Freezer Burn

\_\_\_\_ 17.How long is meat considered safe in the refrigerator when there is a power outage?

1. 1 hour B. 10-12 hours C. 24 hours D. 6-8 hours

\_\_\_\_ 18.Safe handling instructions must appear on the label of meat for retail sale. What organization

regulates the safe handling instructions?

1. FSIS B.USDA C. FDA D. VDACS

\_\_\_\_ 19.Which of the following is a type of dry cookery?

1. Deep Fat Frying B. Braising C. Stewing D. All of the above

\_\_\_\_ 20.What type of harvest inspection is implemented on a state and federal level, excluding religious

harvest?

1. Antemortem B. Postmortem C. Harvest is not inspected D. Both A and B

\_\_\_\_ 21.Which of the following plant enzymes is used to tenderize natural smoked sausage casings?

1. Dextrose B. Arginine C. Sausazyme D. Papain

\_\_\_\_ 22.Which of the following is NOT an approved stunning method?

1. Captive bolt stunner B. Electric Shock C. Shotgun D. Carbon dioxide gas

\_\_\_\_ 23.Which of the following is an indicator of carcass muscling in a lamb?

1. Conformation B. Hide color C. Bone density D. Size of the skeleton

\_\_\_\_ 24.What type of illness is caused by bacteria producing an enterotoxin that causes abdominal pain?

 Products such as seafood or canned meat tend to be involved.

1. Trichinosis B. Listeriosis C. Salmonellosis D. Staphylococcal food infection

\_\_\_\_ 25.Which of the following is a B vitamin found in meat?

1. Folic Acid B. Lysine C. Vitamin C D. Valine