

2014 Virginia Tech Block and Bridle Meats Judging Contest
4-H & FFA Junior Exam

Contestant Number _____ Name _____

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

- ____ 1. In terms Quality Grade and Yield Grade, which two species are most similar?
A. Beef and pork B. Pork and chicken C. Pork and Lamb D. Beef and Lamb
- ____ 2. Which color is associated with high quality fresh pork?
A. Dark Red B. Pinkish-grey C. Bright Red D. Greyish White
- ____ 3. True or False. The rib chop is located in the loin primal cut of a pork carcass.
A. True B. False
- ____ 4. True or False: Handling procedures effect bruising, meat quality, and eye appeal.
A. True B. False
- ____ 5. How long can uncooked beef be left in a refrigerator before it becomes unsafe?
A. 3-4 days B. 1-2 days C. 4-5 days D. Unknown
- ____ 6. Hot foods should be kept at ____°F or higher and cold foods should be kept at ____°F or lower.
A. 45, 140 B. 130, 32 C. 140, 40 D. 50, 150
- ____ 7. Which food infection causes illness because of insufficiently cooked or re-heated meat and usually involves pork?
A. Salmonellosis B. Listeriosis C. Trichinosis D. Staphylococcal food infection
- ____ 8. Which of the following is not a USDA Beef Yield Grade?
A. 1 B. 3 C. 5 D. 7
- ____ 9. Which of the following minerals is an essential mineral found in meat?
A. Riboflavin B. Vitamin K C. Zinc D. Thiamine
- ____ 10. What portions of the harvesting process are inspected by state and federal inspectors?
A. Postmortem B. Antemortm C. Harvest is not inspected D. A and B
- ____ 11. True or False: As a general rule, meat tenderness increases as you move from rib to neck of a beef carcass.
A. True B. False
- ____ 12. Which of the following is not a safe way to thaw frozen meats?
A. In the Refrigerator B. In the Microwave C. Cold Water D. On the Counter
- ____ 13. What type of packaging consists of the meat in a tray, with a plastic wrap over the meat?
A. Overwrap B. Modified Atmosphere Packaging C. Vacuum Packaging D. Tray Packs

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- ____ 14. Labeling is required on all meat products by the ____.
- A. FDA B. VDACS C. EPA D. FSIS
- ____ 15. True or False: Freezer burn is a drying out of the surface of frozen meat caused by improper wrapping or punctures in the package.
- A. True B. False
- ____ 16. What does the acronym HACCP stand for?
- A. Hazard Awareness for Animals and Confined Poultry
B. Hereford, Angus, Charolais, Chianina, Pinzgauer
C. Hazard Analysis Critical Control Points
D. Harmful Article to Control Critical Points
- ____ 17. True or False: Fresh uncooked ground pork has a shorter storage time than fresh, uncooked lamb.
- A. True B. False
- ____ 18. What agency determines proper use and withdrawal period of products when associated with meat animals?
- A. FDA B. VDACS C. EPA D. USDA
- ____ 19. The spread of harmful bacteria from one surface to another is called?
- A. Cross Contamination B. Surface Contamination C. Bacterial Handling D. None of the above
- ____ 20. Which of the following is/are foodborne pathogenic bacteria?
- A. Salmonella B. Campylobacter Jejuni C. E.coli D. All of the above
- ____ 21. What is the purpose of aging meat?
- A. To decrease cooking time
B. To increase muscle
C. To make meat safer to consume
D. To develop additional tenderness and characteristic flavor
- ____ 22. Which of the following is not a USDA grade of beef?
- A. Choice B. Good C. Prime D. Utility
- ____ 23. How many hours can a food be held in the temperature danger zone before it must be discarded?
- A. 1 hour B. 2.5 hours C. less than 4 hours D. The danger zone does not apply here
- ____ 24. What is the labeling term for 'a product containing no artificial ingredient or added color and is minimally processed'?
- A. Humanely slaughtered B. Organic C. Grass-fed D. Natural
- ____ 25. What do high cooking temperatures cause in meat?
- A. Higher fat contents B. Increased Shrinkage C. Increased juiciness D. Increased tenderness

Don't forget to use a #2 Pencil!