1. Who brought the first longhorn cattle into the Americas in the 1490’s?

2. Aging of meat requires strict control of which factor(s)?
   a. temperature   b. acidity   c. quality   d. all of the above

3. USDA Beef Quality grades include all of the following except:

4. An ounce of meat or poultry contains how many grams of protein on average?
   a. 7g   b. 12g   c. 5g   d. 2g

5. The “Plate” is a Primal cut in Beef and Lamb.
   a. True   b. False

6. Kosher meats are handled according to which religious standards?
   a. Catholic   b. Islamic   c. Jewish   d. all of the above

7. Which area on a steer is a growth promotant given in?

8. What do you call the contractile unit of a muscle?

9. Whose responsibility is food safety?
   a. Producers   b. Processors   c. Consumers   d. All of the above

10. Carbon dioxide gas is an approved stunning method.
    a. True   b. False

11. What was established in 1906 to prevent the alteration and misbranding of meat products?

12. Which nutrient aids in the ease of hide removal and evisceration?

13. Partially frozen meat will not require a longer cooking time than room temperature meat.
    a. True   b. False

14. Which cooking method is classified as a dry-cookery method?
    a. Braising   b. Stewing   c. Roasting   d. All of the Above
15. Which of the following nutrients are found in meat?
   a. Protein  
   b. Carbohydrates  
   c. B-Vitamins  
   d. A&C

16. The fat content in frankfurters may not exceed 50% by weight.
   a. True  
   b. False

17. The age of a lamb is determined by evaluating what specific joint?
   a. spool  
   b. needle  
   c. hip  
   d. knee

18. What percent water (H₂O) is in the human body?
   a. 80%  
   b. 95%  
   c. 60%  
   d. 70%

19. What three natural forms are triglycerides found in?
   a. Monophosphate, saturated, polyunsaturated  
   b. Monounsaturated, saturated, polyphosphate  
   c. Monophosphate, phosphate, polyunsaturated  
   d. Monounsaturated, saturated, polyunsaturated

20. Which of the following is not a fat soluble vitamin?
   a. A  
   b. B  
   c. D  
   d. E

21. This type of packaging causes fresh meat to appear dark until exposed to air?
   a. Modified Atmosphere Packaging  
   b. Overwrap  
   c. Vacuum Packaging  
   d. Butcher Paper

22. Which of the following is not a safe handling instruction for food?
   a. Keep refrigerated or frozen  
   b. Cook thoroughly  
   c. Cut raw meat and poultry on the same cutting board  
   d. Refrigerate leftovers immediately

23. What common food-borne illness is characterized by an unknown onset time?
   a. Staphylococcal  
   b. Clostridium Perfringens  
   c. Botulism  
   d. Listeriosis

24. What is “any substance with the intended use of which results in its becoming a component or otherwise affecting the characteristics of any food”?
   a. Substitute  
   b. Food Additive  
   c. Hydrolyzed Meat  
   d. Antioxidant

25. Ground Beef that has been refrigerated should be used within two days.
   a. True  
   b. False