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

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

\_\_\_\_ 1. In terms of primal cuts, which two species are most similar?

1. Beef and Pork B. Pork and Chicken C. Pork and Lamb D. Beef and Lamb

\_\_\_\_ 2. What approach is a process that identifies possible sources of food adulteration during processing?

1. Humane Slaughter Act B. HACCP C. USDA D. Packers and Stockyards Act

\_\_\_\_ 3. True or False. The boston butt is located in the ham of a pork carcass.

1. True B. False

\_\_\_\_ 4. What influences red meat yield due to bruising and meat quality?

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

\_\_\_\_ 5. When storing meat, what type of temperatures increase storage time?

1. Higher temperatures B. Lower temperatures C. Room temperatures D. Unknown

\_\_\_\_ 6. What could cause a carcass to be condemned?

1. Illness B. Cold environment C. Larger primal cuts D. Meat color

\_\_\_\_ 7. Which food infection causes illness because of insufficiently cooked or re-heated meat and usually

involves poultry or eggs?

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

\_\_\_\_ 8. Which of the following is not a USDA Beef Quality Grade?

1. Prime B. Standard C. Utility D. Acceptable

\_\_\_\_ 9. Which of the following minerals are found in a lamb chop?

1. Riboflavin B. Vitamin K C. Zinc D. Thiamine

\_\_\_\_ 10. During what part of the harvesting process are muscles turned to meat?

1. Postmortem B. At the birth C. Meat Formulation D. Antemortem

\_\_\_\_ 11. As a general rule, meat tenderness decreases as you move in what direction?

1. Toward the center of the carcass
2. Toward the loin
3. Away from the center of the carcass
4. Tenderness stays the same throughout

\_\_\_\_ 12. What is the water soluble vitamin found in meat that helps to build red blood cells?

1. Vitamin D B. Acetate C. Vitamin B D. Only fat soluble vitamins are found in meat

\_\_\_\_ 13. What type of packaging consists of the meat in a tray, with a mix of gases different from the normal

composition of the atmosphere?

1. Overwrap B. Modified Atmosphere Packaging C. Vacuum Packaging D. Tray Packs

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\_\_\_\_ 14. What does BCTRC indicate about the carcass?

1. Quality grade B. Tenderness C. Cutability D. Cuts size

\_\_\_\_ 15. What type of aging method uses vacuum packaging?

1. Daily aging B. Freezer aging C. Dry aging D. Wet aging

\_\_\_\_ 16. Which factors does lean evaluation include?

1. Fat B. Texture C. Degree of marbling D. A and B E. B and C

\_\_\_\_ 17. True or False. Fresh uncooked ground meats have a shorter storage time than fresh, uncooked lamb.

1. True B. False

\_\_\_\_ 18. What product is used to prevent and treat illness in livestock animals and must have withdrawal

periods set by the FDA when associated with meat animals?

A. Beta-agonists B. Hormones C. Growth Implants D. Antibiotics

\_\_\_\_ 19. What is required by the USDA to be on the labels of all raw meat and poultry products?

1. Buying instructions
2. Retail stores’ contact information
3. Safe Handling Instructions
4. Only the name of the product.

\_\_\_\_ 20. Which of the following is/are foodborne pathogenic bacteria?

1. Salmonella B. Campylobacter Jejuni C. E.coli D. All of the above

\_\_\_\_ 21. What is a rule of thumb when smoking meats in regards to temperature and cooking time?

1. Fast and Hot B. Low and Slow C. Low and Fast D. Hot and Slow

\_\_\_\_ 22. What was the first food additive used and is still used to this day?

1. Food coloring B. Pepper C. Salt D. Fat

\_\_\_\_ 23. How many hours can a food be held in the temperature danger zone before it must be discarded?

1. 1 hour B. 2.5 hours C. >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’?

1. Humanely slaughtered B. Organic C. Grass-fed D. Natural

\_\_\_\_ 25. What do high cooking temperatures cause in meat?

1. Higher fat contents B. Increased shrinkage C. Increased juiciness D. Increased tenderness