

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

\*\*\*Don't forget to use a #2 Pencil!\*\*\*

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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**

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