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

____ 1. Where in cattle and sheep are growth promoting implants placed?
   A. Neck     B. Muscle     C. Ear     D. Implants are not used in cattle and sheep

____ 2. True or false? Irradiation makes food radioactive.
   A. True     B. False

____ 3. Which of these is a quality grade in sheep, but not in cattle?
   A. Good     B. Choice     C. Prime     D. Utility

____ 4. Which is not a primal cut in beef?
   A. Loin     B. Shoulder     C. Chuck     D. Rib

____ 5. True or false? Freezer burn can be caused by improperly wrapped foods.
   A. True     B. False

____ 6. Which is the fastest method of defrosting meat?
   A. Refrigerator     B. Cold water     C. Microwave     D. They all take the same time

____ 7. Which nutrient aids in hide removal and evisceration?
   A. Carbohydrates     B. Fats     C. Water     D. Vitamins

____ 8. Which of these is not a fat soluble vitamin?
   A. Vitamin A     B. Vitamin B     C. Vitamin D     D. Vitamin K

____ 9. Which type of packaging causes meat to appear dark until it is exposed to air?
   A. Overwrap     B. Modified Atmosphere     C. Retail     D. Vacuum

____ 10. What condition is caused by a deficiency of iron in the blood?
    A. Anemia     B. Goiter     C. Rickets     D. Scurvy

____ 11. Which cooking method is recommended for large cuts of meat?
    A. Braising     B. Grilling     C. Roasting     D. Stir Frying

____ 12. Which method of stunning is approved by the Humane Methods of Slaughter Act?
    A. Captive bolt     B. Electric shock     C. Carbon dioxide gas     D. All of these are OK

____ 13. Frankfurters cannot exceed what percent fat by weight?
    A. 5%     B. 10%     C. 30%     D. 45%
14. Which group of people are more vulnerable to food-borne illness than the general population?
A. Elderly people B. Adult Males C. Vegetarians D. Athletes

15. Which organization must approve antibiotics for their intended use before they can be used in livestock?
A. FDA B. EPA C. USDA D. CAB

16. What percent of beef carcasses in the United States grades Prime?
A. 2% B. 7% C. 15% D. 30%

17. How long will meat be safe in a freezer at full capacity if there is a power outage?
A. 6 hours B. 18 hours C. 2 days D. 5 days

18. What should the internal temperature after cooking of ground meats to be considered safe?
A. 120°F B. 145°F C. 160°F D. 175°F

19. What color is associated with high quality fresh beef?
A. Dark red B. Cherry red C. Pinkish-grey D. Bright pink

20. What is defined by the USDA as “the edible muscle tissue of an animal attached to the bone?”
A. Skeletal meat B. Ground meat C. Bone-in cuts D. Processed meats

21. Which amino acid is considered essential in children but not in adults?
A. Lysine B. Histidine C. Methionine D. Arginine

22. Which method of cooking is used for more tender, higher quality cuts and ground products?
A. Dry B. Moist

23. How long can fresh pork be safely stored in a refrigerator?
A. 1-2 days B. 2-3 days C. 4-5 days D. 1 week

24. What determines whether a sheep carcass is lamb or mutton?
A. Amount of fat B. Size of carcass C. Break or spool joint D. Degree of muscling

25. True or false? Both natural and synthetic flavorings are used in some meat products.
A. True B. False