

2015 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. 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%

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- ___ 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