

2017 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. 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
2. What should the internal temperature be after cooking ground meats to be considered safe?
A. 120°F B. 145°F C. 160°F D. 175°F
3. Approximately what percent of beef carcasses in the United States grade Prime?
A. 2% B. 7% C. 10% D. 15%
4. Which of these is not a fat soluble vitamin?
A. Vitamin A B. Vitamin B C. Vitamin D D. Vitamin K
5. Which of these is a quality grade in sheep, but not cattle?
A. Utility B. Choice C. Prime D. All of these are used in cattle and sheep
6. What do you call the contractile unit of a muscle fiber?
A. Sarcomere B. Fat C. Actin D. Myofilament
7. What was established in 1906 to prevent the adulteration and misbranding of meat products?
A. The Meat Production Document
B. The Meat Act
C. The Meat Inspection Agency
D. The Meat Inspection Act
8. Ground Beef that has been refrigerated for 10 days is still considered safe.
A. True B. False
9. What approach is a process that identifies possible sources of food adulteration during processing?
A. Humane Slaughter Act B. HACCP C. USDA D. Packers and Stockyards Act
10. The Boston butt is located in the ham portion of a pork carcass?
A. True B. False
11. 11. Which food infection causes illness because of insufficiently cooked or reheated meat and usually involves poultry or eggs?
A. *Trichinella spiralis* B. *Listeria monocytogenes* C. *Salmonella* D. *Staphylococcus aureus*
12. As a general rule, meat tenderness decreases as you move in what direction on the carcass?
A. Toward the center of the carcass
B. Toward the loin
C. Away from the center of the carcass
D. tenderness stays the same throughout the body

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

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13. 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
14. What does 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
15. Labeling is required on all meat products by the ____?
A. FDA B. VDACS C. EPA D. FSIS
16. The spread of harmful bacteria from one surface to another is called?
A. Cross contamination B. Surface contamination C. Bacteria handling D. None of the above
17. What is a substance added to food to enhance its flavor, appearance, or to preserve it?
A. Substitute B. Food Additive C. Hydrolyzed Meat D. Antioxidant
18. Which type of packaging causes fresh meat to appear dark until exposed to air?
A. Overwrap B. Modified Atmosphere Packaging C. Vacuum Packaging D. Butcher Paper
19. Which cooking method is classified as a dry-cookery method?
A. Braising B. Stewing C. Roasting D. All the above
20. Which area on a steer is a growth promoting implant administered?
A. Neck B. Hip C. Tail Head D. Ear
21. Hot dogs are not allowed to exceed what percent fat by weight?
A. 3% B. 10% C. 25% D. 30%
22. What is defined by the USDA as "the edible muscle tissue of an animal that is attached the bone?"
A. Skeletal muscle B. Ground meat C. Bone-in-cuts D. Processed meats
23. Which amino acid is considered essential in children but not in adults?
A. Leucine B. Arginine C. Methionine D. Lysine
24. Which method of cooking is used for more tender, higher quality cuts and ground products?
A. Dry B. Moist
25. When serving food, hot foods should be held at ____ or higher and cold foods should be held at ____ or lower.
A. 50°F, 150°F B. 130°F, 32°F C. 140°F, 40°F D. 45°F, 140°F