

2015 Western National Round Up
Meat Evaluation
Written Exam (3pts each; 75 pts.)

Instructions: Select the best answer for each question and bubble your response in the written exam portion of the provided Scantron.

- 1) What piece of legislation, which gave the Secretary of Agriculture and the USDA authorization to regulate livestock marketing and meat packing, and was passed in 1921?
 - a. Pure Food and Drug Act
 - b. Packers and Stockyards Act**
 - c. Humane Slaughter Act
 - d. Whole Meat Act

- 2) The federal or state inspection mark indicates which of following?
 - a. Wholesomeness**
 - b. Quality
 - c. Both a and b
 - d. Neither

- 3) This _____ method of slaughter, meat processing and handling is done in accordance to dietary laws outlined in the Torah.
 - a. Kosher**
 - b. Halal
 - c. Customary
 - d. Jewish

- 4) What does the acronym HACCP stand for?
 - a. Hazard And Complete Control Procedure
 - b. Handling And Complete Classification Process
 - c. Hazard Analysis Critical Control Point**
 - d. Hazard Analysis and Critical Contamination Point

- 5) Which of the following is not a natural hormone used in growth-promoting implants?
 - a. Estradiol
 - b. Progesterone
 - c. Testosterone
 - d. Zeranal**

- 6) _____ are synthetic chemicals which shift nutrients away from fat production to the promotion of lean muscle growth.
 - a. Free radicals
 - b. Beta-agonists**
 - c. Amino acids

- d. Antibiotics
- 7) Which of the following is not a fat-soluble vitamin?
- a. Vitamin A
 - b. Vitamin K
 - c. **Vitamin B**
 - d. Vitamin E
- 8) What is the contractile unit of muscle?
- a. Sarcolemma
 - b. **Sarcomere**
 - c. Protein
 - d. Myocyte
- 9) This is the term for the large pieces into which a carcass is initially divided.
- a. **Primals**
 - b. Subprimals
 - c. Retail
 - d. Packer Specifications
- 10) Which of following is not a primal cut of pork?
- a. Loin
 - b. Shoulder
 - c. **Round**
 - d. Belly
- 11) According to USDA regulations, if ground beef or hamburger contains more than ____% fat, it is considered adulterated and the establishment is subject to fines.
- a. 20
 - b. **30**
 - c. 40
 - d. 50
- 12) If packaging contains a mix of CO₂ and O₂ or other inert gases, it is referred to as_____.
- a. Overwrap
 - b. **Modified Atmosphere Packaging**
 - c. Commercial Packaging
 - d. Vacuum Packaging
- 13) What is the most commonly aged meat protein?
- a. Lamb
 - b. Pork
 - c. Poultry
 - d. **Beef**

- 14) What is the term for a product, as defined by FSIS, that contains no artificial ingredients or added color and is only minimally processed?
- a. Organic
 - b. Natural**
 - c. Certified
 - d. Kosher
- 15) Handling of ground beef includes all of the following except:
- a. Storing on the bottom shelf of the refrigerator in a plastic bag
 - b. Placing the package in a plastic bag so the juices do not drip onto other foods
 - c. Placing on the counter without refrigeration for quicker cook time**
 - d. Keeping refrigerated and using within two days
- 16) If a carcass displays 5% ossification in the cartilaginous buttons, it is assigned to what skeletal maturity group?
- a. E
 - b. C
 - c. B
 - d. A**
- 17) A sheep carcass with two break joints would be classified as which of the following?
- a. Lamb**
 - b. Young Mutton
 - c. Mutton
 - d. Old Mutton
- 18) What is the main purpose of papain in meat processing applications?
- a. Tenderizing**
 - b. Retarding antimicrobial growth
 - c. To add flavor
 - d. To enhance non-enzymatic browning
- 19) What standard, implemented in 1973, established a single, specific name for each basic retail cut of meat.
- a. Packer Specified Options
 - b. Uniform Retail Meat Identity Standards**
 - c. Standard Operating Procedures
 - d. International Meat Purchasing Standards
- 20) What are bacteria used for fermentation to create flavor and impart certain properties in processed meats?
- a. Synthetics
 - b. Antioxidants
 - c. Starter Cultures**
 - d. Food-borne pathogens

- 21) What temperature range, referred to as the danger zone, is the range in which most foodborne pathogens thrive?
- a. -10°F to 32°F
 - b. 80°F to 120°F
 - c. **40°F to 140°F**
 - d. 40°C to 140°C
- 22) Which group is most susceptible to foodborne illness?
- a. Senior citizens
 - b. Young infants
 - c. Pregnant women
 - d. **All of the above**
- 23) What is a broad term used to identify chemically altered meat through cooking, curing, drying or a combination of these?
- a. Smoked
 - b. Altered
 - c. Canned
 - d. **Processed**
- 24) Braising is a _____ cookery method recommended for less tender cuts of meat that are high in connective tissue content.
- a. Complicated
 - b. Low-Temperature
 - c. Dry-Heat
 - d. **Moist-Heat**
- 25) What pathogen is associated with Hemolytic Uremic Syndrome?
- a. *Salmonella spp.*
 - b. *Campylobacter jejuni*
 - c. *Staphylococcus aureus*
 - d. ***E. coli* O157:H7**