

**2016 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) **True or False** Partially frozen meat will require a shorter cooking time.
- 2) Meat that has reached room temperature before cooking _____.
 - a. Is safer because it take less time to cook
 - b. **Has an increased chance for the growth of harmful bacteria.**
 - c. Can be cooked to a lower temperature and still be safe to eat.
 - d. Is neither safer nor more dangerous than meat that has been kept cold.
- 3) The internal temperature of a meat product _____.
 - a. Is the temperature of the meat in the center of the thickest portion of the cut.
 - b. Must be monitored to ensure killing of harmful bacteria
 - c. Should be higher for ground products versus whole muscle products.
 - d. **All of the above are correct statements about the internal temperature of meat.**
- 4) Cooking or cookery methods differ based on the cut of meat. Which of the following cookery methods should be used for less tender cuts of meat with large amounts of connective tissue?
 - a. Dry heat cookery
 - b. **Moist heat cookery**
- 5) Which of the following cooking methods is not a dry cooking method?
 - a. Broiling
 - b. Grilling
 - c. Frying
 - d. **Braising**
- 6) _____ is a broad term used to identify meat that has been altered from its natural or fresh form with chemicals through cooking, curing, drying, or a combination.
 - a. Smoked meats
 - b. Barbequed meats
 - c. **Processed meats**
 - d. Fresh meats

- 7) The fat content of frankfurters, or hot dogs, cannot exceed _____ % fat.
- a. 10
 - b. 20
 - c. **30**
 - d. 40
- 8) Papain, bromelain, and ficin are all _____ that tenderize meat.
- a. Hormones
 - b. Growth promoting agents
 - c. Feed additives
 - d. **Plant enzymes**
- 9) The acronym "HACCP" stands for _____.
- a. **Hazard Analysis Critical Control Points**
 - b. Hazards Are Crucial Control Points
 - c. Hazard Awareness Critical Control Programs
 - d. None of the above are correct.
- 10) HACCP is composed of _____ principles.
- a. 5
 - b. 6
 - c. **7**
 - d. 8
- 11) **True** or False Irradiation destroys pathogenic and spoilage bacteria.
- 12) The temperature danger zone can be avoided by _____.
- a. Properly cooking all foods
 - b. Heating foods to the proper temperature before serving
 - c. Quickly cooling all food products
 - d. **All of the above are effective to avoid the temperature danger zone.**
- 13) A _____ results from pathogenic bacteria being present in a food that was consumed and the bacteria made the consumer sick after eating it.
- a. **Food infection**
 - b. Food intoxication
 - c. Food virus
 - d. Food sterilization

- 14) A _____ results from a toxin that was produced by pathogenic bacteria in a food, and the toxin made the consumer sick after eating it.
- a. Food infection
 - b. **Food intoxication**
 - c. Food virus
 - d. Food sterilization
- 15) Which bacteria is most likely to produce a deadly toxin in canned meats and seafood or smoked and processed meats?
- a. E. coli
 - b. Salmonella
 - c. Listeria
 - d. **Clostridium botulinum**
- 16) Which of the following organism is a parasite that can be found in undercooked pork?
- a. Tapeworm spinalis
 - b. Hookworm spongiform
 - c. **Trichinella spiralis**
 - d. Listeria monocytogenes
- 17) _____ packaging eliminates most of the air from a meat package which can increase the length of time meat can be stored.
- a. Over-wrap
 - b. Paper-wrapped
 - c. **Vacuum**
 - d. Re-sealable
- 18) _____ is sheep meat from a sheep that is more than one year of age.
- a. **Mutton**
 - b. Veal
 - c. Lamb
 - d. Filet
- 19) _____ are the numerical indication of the percentage of boneless, closely trimmed retail cuts of a carcass.
- a. Quality grades
 - b. **Yield grades**
 - c. Maturity scores
 - d. Marbling degrees

- 20) What is the minimum marbling score for a beef carcass to grade USDA Choice?
- a. Slightly Abundant
 - b. Moderate
 - c. Modest
 - d. **Small**
- 21) The age of a sheep carcass is determined by evaluating the joints of the front shank and the ribs. What type of joint indicates that the sheep carcass is older or more mature?
- a. Round joint
 - b. Break joint
 - c. **Spool joint**
 - d. Hinged joint
- 22) Which of the following is not a USDA quality grade for beef, but is a quality grade for lamb?
- a. Prime
 - b. Choice
 - c. Select
 - d. **Good**
- 23) _____ is the prescribed period of time that and meat animal must not have received a compound or drug immediately preceding harvest?
- a. Residue level
 - b. **Withdrawal period**
 - c. Time frame
 - d. Safe zone
- 24) Meat is an excellent source of _____ in the human diet.
- a. Carbohydrates
 - b. Sugar
 - c. **Protein**
 - d. Genetically modified material
- 25) Which of the following methods of thawing meat is recommended for thawing meat the fastest or quickest?
- a. In running hot water
 - b. In a refrigerator
 - c. On the kitchen counter
 - d. **In a microwave oven**