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Meats Evaluation CDE

1. Less than 30 percent of a person's daily caloric intake should be from _____.
☒ a. B Vitamins
☐ b. Cholesterol
☐ c. Fats
☐ d. Carbohydrates
2. _____ is essential for the formation of red blood cells.
☒ a. cholesterol
☐ b. fats
☐ c. folic acid
☐ d. iron
3. Which primal cut is found in beef, pork and lamb?
☒ a. rib
☐ b. leg
☐ c. loin
☐ d. shoulder
4. _____ the packaging of meat in a tray with a mix of gases different from the normal composition of our atmosphere.
☒ a. modified atmosphere packaging
☐ b. vacuum packaging
☐ c. overwrapping
☐ d. hand wrapping
5. Net Weight may change from packaging to counter due to _____ during processing and shipping.
☒ a. scale changes
☐ b. extremely hot storage
☐ c. extremely cold storage
☐ d. moisture loss
6. USDA's National Organic Program monitors _____.
☒ a. organic equipment
☐ b. certified organic
☐ c. organic antibiotics
☐ d. organic processes
7. Which is a true statement about lamb Age Classes?
☒ a. Mutton has more intense flavor
☐ b. Mutton is tender in mild in flavor
☐ c. Mutton is from sheep less than one year of age

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☒ d. Mutton must weigh at least 125 lbs.

8. On Lamb Maturity Score – the youngest age range is _____

- ☒ a. 0-9 months
- ☒ b. 9-30 months
- ☒ c. 30-50 months
- ☒ d. 50-72 months

9. Which species has more than 90% of them grade USDA Choice or higher?

- ☒ a. Beef
- ☒ b. Pork
- ☒ c. Lamb
- ☒ d. Goat

10. The liver may produce 2-3 times more _____ than a person consumes.

- ☒ a. bile
- ☒ b. cholesterol
- ☒ c. essential minerals
- ☒ d. fat

11. Which word best fits the statement, Meat varies in _____ based on the muscle it is from.

- ☒ a. color
- ☒ b. shape
- ☒ c. size
- ☒ d. tenderness

12. Primal Cuts break down into _____

- ☒ a. species
- ☒ b. sub-primal cuts
- ☒ c. wholesale cuts
- ☒ d. retail cuts

13. Fresh Ham _____

- ☒ a. can be water-added
- ☒ b. can be smoked
- ☒ c. can be bone in or boneless
- ☒ d. can be pork or lamb

14. Animal growth promoting implants are used to:

- ☒ A. Fight diseases
- ☒ B. Increase rate of gain
- ☒ C. Improve carcass quality
- ☒ D. All of the above

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15. Antibiotics

- ☒ A. Improve carcass quality
- ☒ B. Help supply a steady supply of meat from healthy animals
- ☒ C. Are illegal in livestock production
- ☒ D. Are given to all animals

16. A withdrawal period is set by

- ☒ A. FDA
- ☒ B. USDA
- ☒ C. Georgia Department of Agriculture
- ☒ D. DEA

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17. The amount of a drug, antibiotic, or hormone left behind in a product after the withdrawal period is

- ☒ A. Infraction
- ☒ B. Implant
- ☒ C. Poisonous
- ☒ D. Residue

18. Illness in animals may cause the carcass

- ☒ A. To be aged longer
- ☒ B. To be frozen before consumed
- ☒ C. Condemned
- ☒ D. Has not effect on the quality of meat

19. Adverse weather conditions

- ☒ A. Effects rate of gain
- ☒ B. Determines days to harvest
- ☒ C. Creates unsanitary harvest locations
- ☒ D. All of the above

20. The first Longhorn cattle were brought to the U.S. in

- ☒ A. 1780's
- ☒ B. 1840's
- ☒ C. 1490's
- ☒ D. 1940's

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21. Important legislation that had an impact on the meat industry was

- ☒ A. Meat Inspection Act of 1906 and the Drug Act of 1906
- ☒ B. Humane Slaughter Act of 1958
- ☒ C. Wholesale Meat Act of 1967
- ☒ D. All of the Above

22. The Nutritional Labeling and Education Act was passed in

- ☒ A. 1980
- ☒ B. 1990
- ☒ C. 2000
- ☒ D. 2009

23. Live animal care has a significant impact on

- ☒ A. Cutability
- ☒ B. Meat Quality
- ☒ C. Both A & B
- ☒ D. Neither A & B

24. Meat in the diet is a good source of

- ☒ A. All nutrients
- ☒ B. Fiber
- ☒ C. Lactic Acids
- ☒ D. Protein

25. Lysine, Valine, Leucine are

- ☒ A. Lipids
- ☒ B. Minerals
- ☒ C. Amino Acids
- ☒ D. Types of food preservatives

26. Which Act gave the Secretary of Agriculture and the USDA authorization to regulate livestock marketing and meat packing?

- ☒ a. The Meat Inspection Act
- ☒ b. The Packers and Stockyards Act
- ☒ c. The Pure Food and Drug Act
- ☒ d. The Humane Slaughter Act

Flandreau 2022 Exam Key

1. C	11 D	21 D
2. D	12 B	22 B
3. C	13 C	23 C
4 A	14 B	24 D
5 D	15 B	25 C
6 B	16 A	26 B
7 A	17 D	27 A
8 B	18 C	28 D
9 C	19 A? D?	29 D
10 B	20 C	30 A