

**2025 North Dakota FFA Convention
Meats Evaluation Written Exam**



1. In Beef, which maturity group consists of animals between 9-30 months?
 - a. A
 - b. B
 - c. C
 - d. D
2. What is the amount of a drug, antibiotic, or hormone left behind in a product after the withdrawal period has passed?
 - a. Lingering effects
 - b. Residual levels
 - c. Enduring amounts
 - d. Half-life component
3. Which of the following species is NOT included in the Humane Slaughter Act?
 - a. Cattle
 - b. Sheep
 - c. Horse
 - d. Poultry
4. An ounce of meat contains an average of _____ grams of protein?
 - a. 6
 - b. 7
 - c. 8
 - d. 9
5. The Nutritional Labeling and Education Act does not require which of the following on the nutritional label?
 - a. Amount of total fat
 - b. Origin of ingredients
 - c. Number of servings per container
 - d. Number of calories
6. Which act gave the Secretary of Agriculture and the USDA authorization to regulate livestock marketing and meat packing through the monitoring of scales and brands?
 - a. The Packers and Stockyards Act
 - b. The Humane Slaughter Act
 - c. The Pure Food and Drug Act
 - d. The Meat Inspection Act
7. What is the method of slaughter, meat processing, and handling according to Jewish dietary laws following the Torah?
 - a. Halal
 - b. Captive Bolt
 - c. Gas
 - d. Kosher
8. Which of the following conditions makes it difficult for the animal to gain weight?
 - a. Hot windy days
 - b. Extremely cold weather
 - c. Sunny and 75 75-degree day
 - d. Both A & B
9. Short-fed cattle are cattle that are fed in a feedlot from
 - a. 50-90 Days
 - b. 90-130 Days
 - c. 130-170 Days
 - d. Over 170 Days
10. Ground beef can have no more than ____ percent fat before it is considered "adulterated".
 - a. 20
 - b. 25
 - c. 30
 - d. 40
11. Which of the following is a quality grade in lamb, but not beef?
 - a. Prime
 - b. Choice
 - c. Good
 - d. Utility
12. Which government agency approves antibiotics for use in livestock and sets the withdrawal periods?
 - a. FSIS
 - b. FDA
 - c. USDA
 - d. AMS

13. What is the suggested maximum caloric fat intake in a person's daily diet?
- a. 10%
 - b. 20%
 - c. 30%
 - d. 40%
14. Meat is the best source of what type of iron?
- a. Heme
 - b. Plant-Based
 - c. Ferrous
 - d. Fumarate
15. What is examined to determine the degrees of marbling in beef carcasses??
- a. Round
 - b. Loin Eye
 - c. Feathering
 - d. Ribeye
16. A marbling score of Moderate 50 would result in what quality grade for a "A" maturity beef carcass?
- a. Low Prime
 - b. High Choice
 - c. Average Choice
 - d. High Select
17. A product labeled organic is most likely to be which of the following?
- a. Healthier
 - b. Safer
 - c. More Expensive
 - d. More Humane
18. In 1993, a major E. coli O157:H7 outbreak led to the industry-wide testing for this organism in ground beef. Which fast food chain was this outbreak linked to?
- a. McDonald's
 - b. Jack in the Box
 - c. Wendy's
 - d. Burger King
19. Which of the following is a primal cut of lamb?
- a. Plate
 - b. Breast
 - c. Spareribs
 - d. Chuck
20. Which of the following is NOT evaluated when considering quality grades in beef?
- a. Physiological Age
 - b. Marbling
 - c. Color
 - d. Fat along the ribeye
21. How many hours before slaughter is feed withheld to avoid microbial contamination from visceral punctures?
- a. 6
 - b. 12
 - c. 18
 - d. 24
22. True or False: The federal or state inspection mark indicates quality, ensuring the consumer an enjoyable eating experience.
- a. True
 - b. False
23. Fat is essential for the absorption of fat-soluble vitamins. What are the four fat-soluble vitamins?
- a. A,B,C,D
 - b. A,D,E,K
 - c. A,B-6, B-12, K
 - d. B, C, D, K
24. Which of the following is considered a differentiated product?
- a. Branded Program
 - b. Aged
 - c. Organic
 - d. All of the Above
25. Which act paved the way for the Food and Drug Administration (FDA).
- a. Packers and Stockers Act
 - b. The Pure Food and Drug Act
 - c. The Wholesome Food Act
 - d. The Meat Inspection Act

2025 ND State FFA Exam

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| 1. a | 11. c | 21. b |
| 2. b | 12. b FDA | 22. b |
| 3. d | 13. c | 23. b |
| 4. b | 14. a | 24. d |
| 5. b | 15. d | 25. b. |
| 6. a | 16. b | |
| 7. d | 17. c | |
| 8. d | 18. b | |
| 9. b | 19. b | |
| 10. c | 20. d | |