

Purchasing meat #4
slides 58-76 part 1 ~~part 1~~
product date Page 1 of 5

14. Which of the following is the thin myofilament in the muscle sarcomere?

- A. Actin
- B. Actosin
- C. Bundle
- D. Myosin

2018

(CEV Meat Science & Food Safety slide #59)

24. Which of the following is the thick myofilament in the sarcomere?

- A. Actin
- B. Bundle
- C. Minimere
- D. Myosin

2015

(CEV Meat Science & Food Safety slide #59)

24. Which of the following is the thick myofilament in the sarcomere?

- A. Actin
- B. Bundle
- C. Minimere
- D. Myosin

2017

(CEV Meat Science & Food Safety slide #59)

44. Muscles are comprised of thousands of basic muscle contractile units know as?

- a. Sarcomeres
- b. Carbohydrates
- c. Molecules
- d. Fibers

2021

Slide 60

44. Which of the following statements is true of Water-Added Ham?

- A. It must be the entire hind leg of a hog.
- B. It shall not contain more than 30% of the fresh ham in added moisture.
- C. It can be made from the Boston or picnic shoulder.
- D. It uses water as an essential part of the curing process.

2018

(CEV Meat Science & Food Safety slide #68)

44. Ground beef and hamburger are the same item?

- a. True
- b. False
- c. Depends on which region of the country it is made.

2021

Slide 68

Purchasing meat part 1

page 3 of 6

13

48. "Shoulder" is a primal cut found in the beef carcass.

- A. True
- B. False

2018

(CEV Meat Science & Food Safety slide #62)

14

49. Which of the following is a primal cut of lamb?

- A. Breast
- B. Brisket
- C. Ham
- D. Round

2018

(CEV Meat Science & Food Safety slide #64)

15

50. Which of the following is NOT a primal cut of pork?

- A. Ham/Leg
- B. Loin
- C. Rib
- D. Shoulder

2013

(CEV Meat Science & Food Safety slide #63)

16

51. Hams are classified into regulatory labeling standards using which parameter?

- a. Protein Fat-Free (PFF)
- b. Fat-Free Lean (FFL)
- c. Percent Lean Meat (PLM)
- d. Total Fat Percent (TFP)

2021

slide 69

17

52. Which of the following is a primal cut of pork?

- A. Breast
- B. Loin
- C. Rib
- D. Round

2017

(CEV Meat Science & Food Safety slide #63)

18

53. Which of the following is the hind leg of a hog that has not been smoked and may be sold as bone-in or boneless?

- A. Cured Ham
- B. Fresh Ham
- C. Smoked Ham
- D. Water-Added Ham

2015

(CEV Meat Science & Food Safety slide #68)

19

54. Which of the following is a primal cut of beef?

- A. Breast
- B. Chuck
- C. Ham/Leg
- D. Shoulder

2013

(CEV Meat Science & Food Safety slide #62)

Purchasing Meat part 1

page 2 of 6

7. Which of the following is NOT considered a primal of the beef carcasses?

- a. Side/Belly
- b. Loin
- c. Chuck
- d. Flank

2021

slide 63, 64

8. What regulatory standard describes a ham with less than 17% Protein Fat-Free (or PFF)?

- a. Ham Water Added
- b. Ham with Natural Juices
- c. Country-Cured Ham
- d. Ham & Water Product

2019

(CEV Meat Science & Food Safety slide #69)

9. Which of the following is true of ground beef and hamburger?

- A. Hamburger can contain added water, ground beef cannot.
- B. Neither can contain binders.
- C. Neither can contain seasoning.
- D. Unadulterated ground beef contains less than 30% fat, hamburger contains more.

(CEV Meat Science & Food Safety slide #67)

2017

10. What standards assure labeling on a uniform basis? A pork loin chop in Maine is the same cut as a pork loin chop in Arizona.

- A. Consistency Across State Boundaries Standards
- B. Retail Meat Reliability Standards
- C. Uniform Retail Meat Identity Standards
- D. USDA Quantity Grading Standards

(CEV Meat Science & Food Safety slide #66)

2017

11. Actin is the primary contractile protein comprising the thick filament of the sarcomere.

- a. True
- b. False

2019

(CEV Meat Science & Food Safety slide #60)

12. Which of the following is considered "adulterated" and puts the establishment selling the product at risk of being fined?

- A. Ground beef with frozen chopped beef
- B. Ground beef with less than 30 percent fat
- C. Ground beef with more than 30 percent fat
- D. Hamburger with less than 30 percent fat

(CEV Meat Science & Food Safety slide #67)

2013

Purchasing Meat #4
part 1 ~~page 4 of 5~~
Purchasing Meat part 1 page 4 of 5

- 20 13. Muscles are comprised of thousands of basic muscle contractile units known as?
- a. Sarcomeres
 - b. Carbohydrates
 - c. Molecules
 - d. Fibers
- 2019

(CEV Meat Science & Food Safety slide #60)

- 21 14. The "Brisket" primal comes from which species?
- a. Beef
 - b. Lamb
 - c. Pork
 - d. Poultry
- 2019

(CEV Meat Science & Food Safety slide #63)

- 22 15. Meat varies in tenderness based on the muscle it is from?
- a. True
 - b. False
- 2019

(CEV Meat Science & Food Safety slide #60)

- 23 16. Which of the following is NOT considered a primal of beef carcasses?
- a. Side/Belly
 - b. Loin
 - c. Chuck
 - d. Flank
- 2019

(CEV Meat Science & Food Safety slide #63)

- 24 17. All of the following are examples of retail packaging EXCEPT
- A. Boxed Beef
 - B. Modified Atmosphere Packaging
 - C. Overwrap
 - D. Vacuum Packaging
- 2015

(CEV Meat Science & Food Safety slide #69)

- 25 20. Which of the following is a primal cut of beef?

- A. Breast
 - B. Chuck
 - C. Ham/Leg
 - D. Shoulder
- 2015

(CEV Meat Science & Food Safety slide #62)

Purchasing Meat part 1

page 5 of 6

26

26. "Rib" is a primal cut of pork.
A. True
B. False

2015

(CEV Meat Science & Food Safety slide #63)

27

27. When labeling meat, which is not a requirement?
a. Product name
b. Net weight statement
c. Handling instructions
d. Name of the butcher

2021

slide 74

28

28. In meat products, what is the major reason for net weight loss from packaging to counter?
A. Fat evaporation
B. Loss of vitamins and minerals
C. Moisture loss
D. Protein breakdown

2018

(CEV Meat Science & Food Safety slide #75)

29

29. Which Government agency requires and oversees meat labeling?
a. Livestock and Poultry Program (L&P)
b. Meat Grading and Certification (AMS)
c. Food and Drug Administration (FDA)
d. Food Safety and Inspection Service (FSIS)

2021

slide 74

30

30. Which product date designates the best taste and texture for the product?
A. "Best if Used By"
B. "Sell by Date"
C. "Store By"
D. "Use By"

2017

(CEV Meat Science & Food Safety slide #76)

31

31. Which of the following is NOT mandatory to be labeled on an FSIS-regulated meat product?
a. Establishment Number
b. Name and Address of Producer or Distributor
c. Country of Origin
d. Ingredient List

2019

(CEV Meat Science & Food Safety slide #74)

32

32. What are two advantages of vacuum packaging meat?
A. Decreased length of time meat can be kept AND decreased shrinkage
B. Decreased length of time meat can be kept AND increased shrinkage
C. Increased length of time meat can be kept AND decreased shrinkage
D. Increased length of time meat can be kept AND increased shrinkage

2013

(CEV Meat Science & Food Safety slide #72)

Purchasing meat part 1 page 6 of 6

10. Which Government agency requires and oversees meat labeling?

- a. Livestock and Poultry Program
- b. Meat Grading and Certification
- c. Food and Drug Administration (FDA)
- d. Food Safety and Inspection Service (FSIS)

33

2019

(CEV Meat Science & Food Safety slide #74)

11. What are two advantages of vacuum packaging meat?

- A. Decreased length of time meat can be kept AND decreased shrinkage
- B. Decreased length of time meat can be kept AND increased shrinkage
- C. Increased length of time meat can be kept AND decreased shrinkage
- D. Increased length of time meat can be kept AND increased shrinkage

34

2015

(CEV Meat Science & Food Safety slide #72)

12. What term is the total weight of the food product minus the weight of the packaging materials?

- A. Gross Weight
- B. Net Weight
- C. Packaged Weight
- D. Serving Weight

35

2015

(CEV Meat Science & Food Safety slide #74)