

Purchasing Meat #5
Part 2
Slides 77 - 99

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1 28. "Certified Angus Beef®" is an example of a branded program.

- A. True
- B. False

2015

(CEV Meat Science & Food Safety slide #78)

2 29. Meat products derived from livestock raised on pasture and have received antibiotics can be considered "Certified Organic"?

- a. True
- b. False

2019

(CEV Meat Science & Food Safety slide #83)

3 4. According to FSIS, which of the following applies to meat labeled as "Natural"?

- A. No added color
- B. No artificial ingredients
- C. Minimally processed
- D. All of the above apply to meat labeled as "Natural"

2018

(CEV Meat Science & Food Safety slide #84)

4 42. If an antibiotic has been used to treat a disease, the animal will lose its organic status.

- A. True
- B. False

2018

(CEV Meat Science & Food Safety slide #82)

5 43. Which of the following is true about lamb and mutton?

- A. Lamb has a more intense flavor than mutton.
- B. Lamb meat is from a sheep older than one year of age.
- C. Mutton is more tender than lamb.
- D. Mutton is preferred by some cultures because it has a more intense flavor than lamb.

2017

(CEV Meat Science & Food Safety slide #87)

6 44. Which of the following specifies that meat be held for ten days to six weeks at 34°F to 38°F in a humidity controlled cooler?

- A. Brine aging
- B. Dry aging
- C. Smoking
- D. Wet aging

2017

(CEV Meat Science & Food Safety slide #80)

7 45. Which of the following involves vacuum packaging meat in moisture-proof vapor film, then refrigerated for various time periods?

- A. Dry aging
- B. Organic
- C. Smoking
- D. Wet aging

2013

(CEV Meat Science & Food Safety slide #80)

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- 8 10. Maturity classes divide meat into categories based on age. Which of the following utilize maturity classes?
A. Cattle & Pork
B. Cattle & Sheep
C. Goats & Pork
D. Pork & Sheep

2018

(CEV Meat Science & Food Safety slide #85)

- 9 10. Short-fed beef is from cattle fed in a feedlot for 150 days.
A. True
B. False

2017

(CEV Meat Science & Food Safety slide #86)

- 10 21. Meat from a sheep more than one year of age is known as _____.

- a. Lamb
b. Venison
c. Mutton
d. Chevon

2021

Slide 88

- 11 28. Which of the following specifies that meat be held for ten days to six weeks at 34°F to 38°F in a humidity controlled cooler?
A. Brine aging
B. Dry aging
C. Smoking
D. Wet aging

2018

(CEV Meat Science & Food Safety slide #80)

- 12 16. What are the numerical measurements of the percentage of boneless, closely trimmed retail cuts of a carcass?

- A. Inspections Stamps
B. Maturity Classes
C. Quality Grades
D. Yield Grades

2013

(CEV Meat Science & Food Safety slide #88)

- 13 23. Which of the following is a voluntary practice which serves as a predictor of palatability?

- A. Cutability grading
B. Preliminary Yield Estimation
C. Quality grading
D. Yield grading

2013

(CEV Meat Science & Food Safety slide #89)

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- 14
16. What is meat from a sheep more than one year of age that has a more intense flavor?
- A. Pork
 - B. Lamb
 - C. Mutton
 - D. Cabrito
- 2015

(CEV Meat Science & Food Safety slide #87)

- 15
17. Beef maturity classifications range from birth to several years of age. Which is defined as cattle/bovine with a live weight less than 700 lbs., strictly fed milk and grass and may have a yellow fat color?
- a. Short-Fed Beef
 - b. Long-Fed Beef
 - c. Baby Beef
 - d. Stag
- 2021 Slide 87

- 16
22. Maturity classes divide meat into categories based on age. In which species are maturity classes not used?

- a. Beef
 - b. Lamb
 - c. Pork
 - d. All of the above utilize maturity classes
- 2019

(CEV Meat Science & Food Safety slide #86)

- 17
23. What meat originates from animals which have only consumed certified organic feed? Further, the animals have received no antibiotics.

- A. Certified Animate
 - B. Certified Irradiated
 - C. Certified Natural
 - D. Certified Organic
- 2015

(CEV Meat Science & Food Safety slide #82)

- 18
24. If an antibiotic has been used to treat a disease, the animal will lose its organic status.

- A. True
 - B. False
- 2017

(CEV Meat Science & Food Safety slide #82)

- 19
25. Which of the following involves vacuum packaging meat in moisture-proof vapor film, then refrigerated for various time periods?

- A. Dry aging
 - B. Organic
 - C. Smoking
 - D. Wet aging
- 2015

(CEV Meat Science & Food Safety slide #80)

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- 20
20. A lamb carcass with two spool joints would be classified as a ____.
- a. Lamb
 - b. Ram
 - c. Young mutton
 - d. Mutton
- 2019

(CEV Meat Science & Food Safety slide #96)

- 21
21. What is examined for determination of degrees of marbling in beef carcasses?
- a. Round
 - b. Ribeye
 - c. Loin eye
 - d. Feathering
- 2019

(CEV Meat Science & Food Safety slide #91-93)

- 22
22. In the beef carcass, physiological age is an estimate of the actual chronological age.
- A. True
 - B. False
- 2018

(CEV Meat Science & Food Safety slide #90)

- 23
23. For a maturity score "A" beef carcass to make quality grade Choice^o (Average Choice) the marbling score should be ____.
- A. Moderate⁰⁻¹⁰⁰
 - B. Modest⁰⁻¹⁰⁰
 - C. Slightly Abundant⁰⁻¹⁰⁰
 - D. Small⁰⁻¹⁰⁰
- 2018

(CEV Meat Science & Food Safety slide #93)

- 24
24. Prime, Choice, Good, Utility, and Cull are all quality grades for which species?
- A. Beef
 - B. Exotics
 - C. Lamb
 - D. Pork
- 2018

(CEV Meat Science & Food Safety slide #98)

- 25
25. For a maturity score "A" beef carcass to make quality grade Choice-, the marbling score should be ____.
- A. Moderate⁰⁻¹⁰⁰
 - B. Modest⁰⁻¹⁰⁰
 - C. Slightly Abundant⁰⁻¹⁰⁰
 - D. Small⁰⁻¹⁰⁰
- 2017

(CEV Meat Science & Food Safety slide #93)

- 26
26. Most of the beef in U.S. grocery stores is USDA ____.
- A. Choice
 - B. Prime
 - C. Select
 - D. Standard
- 2017

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27. The physiological age of a lamb carcass can be determined by evaluating the joints of the _____ and ribs.

- A. Back shanks
- B. Front shanks
- C. Hips
- D. Scapula

2013

(CEV Meat Science & Food Safety slide #95)

28. Marbling is the small flecks of fat within the ribeye muscle.

- a. True
- b. False

2019

(CEV Meat Science & Food Safety slide #91)

29. What is the grade for "A" maturity beef that has a marbling score of "Small"?

- A. Low Standard
- B. Low Select
- C. Low Choice
- D. Low Prime

2013

(CEV Meat Science & Food Safety slide #93)

30. In an A maturity beef carcass, a Traces marbling score will result in a quality grade of _____.

- a. Standard +
- b. Select +
- c. Choice -
- d. Prime °

2021

Slide 94

31. In beef, which maturity group consists of animals between 9-30 months of age?

- A. A
- B. B
- C. C
- D. D

2015

(CEV Meat Science & Food Safety slide #91)

32. Which of the following are beef carcass maturity scores?

- A. 1, 2, 3, 4, 5
- B. A, AA, AAA
- C. A, B, C, D, E
- D. Prime, Choice, Select

2015

(CEV Meat Science & Food Safety slide #90)

33. Which of the following would be classified as "Lamb"?

- A. 1 break joint, 1 spool joint
- B. 2 break joints
- C. 2 spool joints
- D. Joints are not evaluated when determining the physiological age of lamb.

2015

(CEV Meat Science & Food Safety slide #95)

34. Which of the following is a USDA Quality Grade for lamb?

- A. Commercial
- B. Good
- C. Select
- D. Standard

2015

(CEV Meat Science & Food Safety slide #95)