

NATIONAL WESTERN EXAM 2024

1. Which of the following acts is not one of the main pieces of legislation important to the US meat industry?
 - a. Pure Food and Drug Act 1906
 - b. Meat Production and Safety Act, 1943
 - c. Wholesome Meat Act, 1967
 - d. Humane Slaughter Act, 1958
 - e. Meat Inspection Act, 1906
2. What act was enacted the same day as the Meat Inspection Act and paved the way for the creation of the Food and Drug Administration (FDA)?
 - a. Pure Food and Drug Act, 1906
 - b. Packers and Stockyards Act, 1921
 - c. Humane Slaughter Act, 1958
 - d. Wholesome Meat Act, 1967
 - e. Humane Methods of Slaughter Act, 1978
3. What is the maximum fat content established for hot dogs?
 - a. 10%
 - b. 20%
 - c. 30%
 - d. 40%
4. Who authored the book "The Jungle"?
 - a. Dr. Phil Bass
 - b. Upton Sinclair
 - c. Dry/ Moist Cookery
 - d. Best Cookery
 - e. None of the above
5. Which of the following are not required on a nutritional label?
 - a. Number of calories from total fat and saturated fat
 - b. Number of calories from total sugar
 - c. Number of calories per serving
 - d. Serving size
6. What ways can antibiotics be used in livestock production?
 - a. Administered in therapeutic doses to treat an identified disease
 - b. Administered in sub-therapeutic doses through feed and water
 - c. Both A and B
 - d. Neither A or B

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7. The following are examples of good animal handling procedure?
 - a. Designing working facilities to minimize stress and injury
 - b. Properly using sorting sticks to prevent bruising and lesions
 - c. Not shipping horned cattle in confined spaces to prevent bruising
 - d. Avoiding short-term stress in swine immediately prior to slaughter to prevent meat quality issues
 - e. All are examples of good animal handling procedures
8. When consuming meat, the daily recommended serving size is measured in:
 - a. Raw pounds
 - b. Raw ounces
 - c. Cooked ounces
 - d. Cooked pounds
 - e. Cooked grams
9. What is the smallest contractile unit of a muscle cell?
 - a. Muscle fiber
 - b. Muscle bundle
 - c. Sarcomere
 - d. Muscle tissue
10. Which of the following are the smallest cuts made from a carcass?
 - a. Retail cuts
 - b. Primal Cuts
 - c. Sub Primal Cuts
 - d. Carcass quarter
11. Which of the following is not a primal cut of a pork carcass
 - a. Shoulder
 - b. Sirloin
 - c. Side/belly
 - d. Loin
 - e. Ham/leg
12. True or False: Food infection is when pathogenic bacteria grew in the food, produced a toxin and made the consumer sick after eating
 - a. True
 - b. False
13. What are the main advantages of vacuum packaging meat products?
 - a. Causes meat to appear bright and cherry red while packaged
 - b. Increases shelf-life
 - c. Decreases shrinkage of meat due to moisture loss
 - d. A & B
 - e. B & C

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14. Which of the following are required by FSIS to be on the product label?
- a. Added ingredient list
 - b. Net Weight Statement
 - c. Inspection legend
 - d. Product Name
 - e. All of the above
15. Which of the following proteolytic enzymes can be derived from pineapple?
- a. Ficin
 - b. Papain
 - c. Bromelain
 - d. Calpain
 - e. None of the above
16. Which of the following factors are combined to determine the quality grading of a beef carcass:
- a. Physiological age
 - b. Ribeye size
 - c. Marbling amount
 - d. A & C
 - e. All of the above
17. A moderate degree of marbling for an 'A' maturity carcass would be what quality grade?
- a. Low Prime
 - b. High Choice
 - c. Average Choice
 - d. Low Choice
 - e. High Select
18. Which of the following is a method of moist heat cookery?
- a. Roasting
 - b. Broiling
 - c. Braising
 - d. Pan frying
19. True or False: safe handling instructions are required by the USDA on all labels of raw meat and poultry products?
- a. True
 - b. False
20. When measuring the temperature of a cooked piece of meat, where should the end of the probe be located?
- a. Geometric center
 - b. Just under the surface
 - c. At the surface
 - d. Anywhere is fine

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21. *Trichinella spiralis* is a parasite of concern in which species?
- a. Beef
 - b. Lamb
 - c. Pork
 - d. Chicken
 - e. Duck
22. Which of the following food borne pathogens can be found in canned meats and seafood, has a 10% fatality rate and is commonly controlled using sodium nitrate/nitrite?
- a. *Salmonella* spp
 - b. *Escherichia coli* O157:H7
 - c. *Listeria monocytogenes*
 - d. *Clostridium botulinum*
 - e. None of the above
23. How many principles of HACCP are there?
- a. 5
 - b. 7
 - c. 9
 - d. 11
 - e. 20
24. Which is not a way to minimize foodborne bacteria:
- a. Freezing
 - b. Irradiation
 - c. Wet aging
 - d. Cooking
 - e. Pasteurization
25. This symbol is used to designate which of the following processes?



- a. Pasteurization
- b. Irradiation
- c. Halal
- d. Acidification
- e. Certified Organic

National Western 2024 Exam Key

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