

National Western 2025 Exam

1. Which law requires meat packing plants to follow strict animal handling, stunning and slaughter guidelines?
 - A. Wholesome Meat Act
 - B. Humane Slaughter Act
 - C. Meat Inspection Act
 - D. Food and Drug Act
2. HACCP is an acronym for:
 - A. Haard Assessment of Cross-Contamination Points
 - B. Health Analysis of Commercial Cooking Plants
 - C. Hazard Analysis and Critical Control Points
 - D. Health Assessment of Calories and Complete Proteins
3. What is the maximum fat content for hot dogs?
 - A. 10%
 - B. 20%
 - C. 30%
 - D. 40%
4. What term is used to describe antibiotic treatment administered in small continuous doses, typically through feed or water to prevent illness?
 - a. Subtherapeutic use
 - b. Off label use
 - c. Therapeutic use
 - d. Artificial use
5. Which of the following essential nutrients does meat contribute to the diet?
 - a. Iron
 - b. Thiamin
 - c. Zinc
 - d. All of the above
6. Which of the following is NOT one of the four safe handling instructions for fresh meats?
 - a. Keep raw meat and poultry separate from other foods.
 - b. Wash working surfaces, utensils, and hands after touching raw meat or poultry.
 - c. Keep refrigerated.
 - d. All of the above are required safe handling instructions.
7. Which of the following is not required to be on a fresh meat label?
 - a. Establishment number
 - b. Name and address of producer or distributor
 - c. Handling instructions
 - d. Cooking instructions

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8. What counts as a single serving from the meat group?
 - a. 2 to 3 ounces
 - b. 2 to 3 pounds
 - c. 1 to 2 ounces
 - d. 1 to 2 pounds
9. Which method of slaughter etc. is accordance Jewish dietary law and the Torah?
 - a. Custom
 - b. Halal
 - c. Organic
 - d. Kosher
10. Irradiation can destroy which of the following harmful bacteria?
 - a. *Salmonella*
 - b. *E. coli* O157:H7
 - c. *Listeria monocytogenes*
 - d. All of the above
11. What is the meaning of cutability when related to meat carcasses?
 - a. The ease of which the knife or saw passes through the meat
 - b. The relationship of live weight to carcass weight
 - c. The yield of closely trimmed lean meat
 - d. The predicted tenderness of meat
12. Which of the following groups of people are most vulnerable to pathogenic foodborne bacteria?
 - a. Teenagers
 - b. Professional athletes
 - c. Very young children
 - d. Middle aged adults
13. Holding unpackaged meat for ten days to six weeks at 34 to 38 degrees F in rooms with controlled humidity is commonly called:
 - a. Fast aging
 - b. Dry aging
 - c. Wet aging
 - d. Electrical Stimulation
14. What is one result of overcooking?
 - a. Increased juiciness
 - b. Increased tenderness
 - c. Decreased tenderness
 - d. Decreased cooking loss

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15. Which government agency is responsible for administering the voluntary practice of quality and yield grading of beef carcasses?
- USDA-FSIS
 - USDA-AMS
 - FDA-CVM
 - USDA-REES
16. Which of the following can result from improper frozen storage that creates freezer burn?
- Increased toughness
 - Improved flavor
 - Increased tenderness
 - Increased juiciness
 - None of the above
17. True or false (A or B). Meat inspection is required by law in every meat processing plant in the United States that offers meat for sale through interstate commerce.
18. Which of the following is a method of moist heat cookery?
- Roasting
 - Broiling
 - Braising
 - Pan frying
19. Which is not the recommended method of defrosting meat?
- In the refrigerator
 - In cold water
 - In the microwave
 - At room temperature
20. Which of the following scenarios describes a foodborne infection?
- Bacteria grew in the food and produced a toxin
 - Pathogenic bacteria were in the food and made a consumer sick after eating the contaminated food
 - Bacteria was inhaled and made the consumer sick
 - None of the above
21. What is the purpose of adding antioxidants to processed meats?
- Retard rancidity
 - Retain moisture
 - Enhance flavor
 - Add Weight
22. Deep fat frying or pan frying can be defined as which method of meat cookery?
- Dry
 - Moist
 - Dry or Moist
 - Best Cooking
 - None of the Above

23. Which of the following proteolytic enzymes can be derived from pineapple?

- a. Ficin
- b. Papain
- c. Bromelain
- d. Calpain
- e. None of the above

24. 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

25. Who authored the book "The Jungle"?

- a. Dr. Phil Bass
- b. Upton Sinclair
- c. Stephen King
- d. John Grisham
- e. None of the above

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1.B

2. C

3. C.

4. A.

5. D.

6. D

7. D

8. A

9. D

10. D

11. C

12. C

13. B

14. C

15. B

16. A

17. A

18. C

19. D

20. B

21. A

22. A

23. C

24. D

25. B