

National Western Exam 2023

1. When was the first meat inspection act?
 - a. 1904
 - b. 1906
 - c. 1921
 - d. 1958
 - e. None of the above
2. What act requires Federal, USDA or state inspection marks?
 - a. Packers and Stockyards Act 1921
 - b. Humane Slaughter Act 1958
 - c. Wholesome Meat Act 1967
 - d. Humane Methods of Slaughter Act 1978
 - e. None of the above
3. How many times has the Packers and Stockyards Act been amended?
 - a. 1 time
 - b. 2 times
 - c. 4 times
 - d. 5 times
 - e. 7 times
4. In 1993 what was the strain of E. coli that caused an outbreak at a major fastfood chain?
 - a. E.coli O157:H7
 - b. E. coli O26
 - c. E. coli O103
 - d. E. coli O45
 - e. E. coli O111
5. Which of the following is not required to be put on a nutritional label?
 - a. Vitamins and minerals
 - b. Number of calories from total fat and saturated fat
 - c. Number of calories per serving
 - d. Calories from added sugar
 - e. Serving size
6. What is one of the main uses for Growth Promoting implants?
 - a. Reduce disease in animals
 - b. Increase feed efficiency
 - c. Decrease methane production
 - d. Reduce stress in animals

7. Where are growth promoting implants placed in animals?
 - a. Tongue
 - b. Hip
 - c. Ear
 - d. Front shoulder
 - e. Given orally
8. Which of the following is an example of a synthetic growth hormone?
 - a. Estradiol
 - b. Progersterone
 - c. Zeranal
 - d. HGH
9. What is provided to livestock prior to slaughter to aid in ease of hide removal and evisceration?
 - a. Hay
 - b. Antibiotics
 - c. Water
 - d. Grain
10. "Downer" cattle cannot be harvested for animal or human consumption due to what disease?
 - a. Trich
 - b. High altitude disease
 - c. Brucellosis
 - d. Bovine Spongiform Encephalopathy
 - e. None of the above
11. Which essential minerals are found in meat?
 - a. Copper
 - b. Zinc
 - c. Selenium
 - d. All of the Above
 - e. None of the above
12. What is the recommended serving size for meat?
 - a. 2.5 oz
 - b. 3 oz
 - c. 4.5 oz
 - d. 6 oz
13. Which is not a primal cut for lamb?
 - a. Shoulder
 - b. Brisket
 - c. Rib
 - d. Loin
 - e. Leg

14. Hamburger may not contain more than what percent fat?
- a. 20%
 - b. 25%
 - c. 30%
 - d. 35%
 - e. 40%
15. What form of retail packaging is usually done at retail establishments?
- a. Overwrap
 - b. Modified Atmosphere Packaging
 - c. Vacuum Packaging
 - d. Ziploc Bag
16. Which of the following is defined by “Denotes the date by which product should be used and still be considered safe”?
- a. Best if used by
 - b. Use by
 - c. Sell by date
 - d. Eat by date
17. True or False: Certified Organic meat products can be from animals that have received growth promoting agents.
- a. True
 - b. False
18. This definition describes which of the following beef maturity classifications?
“Cattle fed in a feedlot from 90-130 days, 750-850 live weight. Good cutability with little or no excess fat.”
- a. Bob Veal
 - b. Baby Veal
 - c. Short Fed
 - d. Long Fed
19. True or False: Lamb yield grades are on a scale of 1 to 6
- a. True
 - b. False
20. A lamb with one break joint and one spool joint, between 12-25 months of age is classified as what type of lamb?
- a. Lamb Veal
 - b. Lamb
 - c. Yearling Mutton
 - d. Mutton
21. What is the correct order of beef quality grades, from highest to lowest quality grade?
- a. Prime, Choice, Select, Standard
 - b. Choice, Prime, Standard, Select
 - c. Prime, Choice, Standard, Select
 - d. Select, Prime, Choice, Standard

22. Which of the following are recommended way(s) to defrost meat?
- a. Submerged in cold water
 - b. Clean, cool counter top
 - c. Microwave
 - d. A and C
 - e. All of the above
23. What temperature does the USDA recommend pork (roasts, steaks and chops) to be cooked to?
- a. 130 degrees F
 - b. 140 degrees F
 - c. 145 degrees F
 - d. 155 degrees F
 - e. 165 degrees F
24. Which of the following is not a dry cooking method?
- a. Roasting
 - b. Broiling
 - c. Smoking
 - d. Deep Fat Frying
 - e. Stewing
25. The following definition describes which cooking method? “Is recommended for ground meat patties, steak and chops less than 1 inch thick. Uses a heat source below the pan. Is accomplished by placing meat in a heavy, preheated non-stick skillet and cooking uncovered, turning only one.
- a. Pan broiling
 - b. Grilling
 - c. Convection oven cooking
 - d. Microwave
 - e. Pan frying
26. What was one of the first food additives used for millenniums to change the taste of and preserve foods?
- a. Nitrates
 - b. Salt
 - c. Smoking
 - d. Antioxidants
 - e. Potassium sorbate
27. True or False: Synthetic flavoring, such as smoke flavoring, must be listed on the label as artificial flavorings.
- a. True
 - b. False

28. There are how many principals of HACCP (Hazard Analysis Critical Control Points)

- a. 4
- b. 5
- c. 6
- d. 7
- e. 8

29. Why should food be stored outside of the temperature danger zone (40 degrees F to 140 degrees F)?

- a. Make meat more tender
- b. Kills pathogens
- c. Makes meat more juicy
- d. Inhibits pathogenic bacterial growth
- e. Guarantees no risk of foodborne illness

30. The flowing description is which common foodborne illness?

“Caused by a nematode worm. Symptoms of nausea, vomiting, diarrhea, profuse sweating, fever, muscle soreness. Time of onset is 2 to 28 days. Meat usually involved is improperly cooked pork and products containing pork. Preventative measures: Cooking pork to at least 137 degrees F, freezing and storage of uncooked pork at 9 degrees F or lower for minimum of 20 days, avoid feeding swine raw garbage.”

- a. Listeriosis
- b. Botulism
- c. Perfringens
- d. Trichinosis
- e. None of the above

National Western Exam 2023 Key

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