

NORTH CAROLINA FFA ASSOCIATION
2003 MEATS EVALUATION CAREER DEVELOPMENT EVENT
Written Exam

Multiple Choice: Circle the best answer to complete the statement.

1. The term “variety meats” would include which of the following?
 - A. Tongue
 - B. German bratwurst
 - C. Polish sausage
 - D. Both B and C

2. What factors are used to determine quality grades in a beef carcass?
 - A. Size of rib eye and external fat thickness
 - B. Amount of marbling and maturity
 - C. Amount of marbling and size of rib eye
 - D. All of the above

3. What is the meaning of cutability when related to the grading of a carcass?
 - A. The amount of force required to cut through the meat
 - B. The yield of lean meat
 - C. The age of animal at slaughter
 - D. The time it takes to fabricate a carcass into retail cuts

4. The term generic beef refers to:
 - A. Beef that is produced from commercial (non-purebred) steers and heifers
 - B. Beef that has not been graded
 - C. Beef that has not been inspected for wholesomeness
 - D. Both B and C

5. When consuming a vegetarian (all-plant based) diet, it is difficult to obtain sufficient levels of:
 - A. Vitamin B12
 - B. Calcium
 - C. Protein
 - D. Both A and B

6. Which of the following is not a safe handling instruction?
 - A. Keep refrigerated or frozen
 - B. Cook all meat to an internal temperature of 160° F
 - C. Refrigerate leftovers immediately or discard
 - D. Keep hot foods hot

7. Why are fewer servings of meat recommended than the fruit, vegetable and bread groups?
 - A. Meat is more expensive
 - B. Nutrients are more concentrated in meat
 - C. Meat spoils quicker
 - D. Both A and B

8. Which of the following would not be used to help tenderize meat products?
 - A. Electrical stimulation
 - B. Derivatives of figs
 - C. Papain from papaya
 - D. All would be acceptable methods or additives to enhance meat tenderness

9. The length of time before slaughter that use of a hormone or drug must be discontinued is called the _____.
 - A. Regulatory period
 - B. Hormone processing period
 - C. Out of commerce period
 - D. Withdrawal period

10. Which of the following serves to guarantee that animals are slaughtered humanely?
 - A. The Morrill Act
 - B. Packers and Stockyards Act
 - C. The Humane Slaughter Act
 - D. Wholesome Meat Act

11. Which of the following acronyms represents the system developed to ensure safely processed foods?
 - A. USDA
 - B. FDA
 - C. HACCP
 - D. GRAS

12. How are BHA (butylated hydroxyanisole) and BHT (butylated hydroxytoluene) classified?
 - A. Antioxidants
 - B. Flavorings
 - C. Water binders
 - D. Mold Growth Retardants

13. Dark-appearing subprimal cuts surfaces in a vacuum package are due to:
- A. Elimination of air in the package
 - B. A greater amount of myoglobin in the meat
 - C. Only cow meat is vacuum packaged
 - D. The meat is no longer fit for consumption
14. Braising is a method of cooking that refers to:
- A. Dry Heat
 - B. Moist Heat
 - C. Grilling
 - D. None of the above
15. "Ground Turkey" refers to:
- A. All the meat on a turkey carcass plus skin
 - B. Dark and light meat, excluding skin
 - C. Only white meat
 - D. Only leg meat
16. Mold is safe on which of the following foods
- A. Bacon
 - B. Hard Salami
 - C. Meat Pies
 - D. None of the above
17. After a roast is removed from the oven, the temperature of the roast will:
- A. Rise about 5-10° F
 - B. Rise about 10-20° F
 - C. Decrease about 5-10° F
 - D. Do nothing; remain the same
18. Which of the following was first found in chocolate milk in the United States?
- A. Salmonella enteritidis
 - B. Staphylococcus aureus
 - C. Yersinia enterocolitica
 - D. Clostridium perfringens
19. The term "natural" on a label means:
- A. The product was from animals that were raised under "free-range" conditions
 - B. The product is from animals that were not given "growth-promotants"
 - C. Both A and B
 - D. None of the above

20. How can irradiated foods be recognized in the market?
- A. Green irradiation symbol
 - B. Bitter taste
 - C. Sight
 - D. Putrid smell
21. What is the maximum fat level a hot dog may contain?
- A. 10%
 - B. 50%
 - C. 20%
 - D. 30%
22. Which food group has the largest number of recommended servings in the Food Guide Pyramid?
- A. Fruit Group
 - B. Meat Group
 - C. Bread Group
 - D. Vegetable Group
23. A “sell-by” date refers to:
- A. The date the product should be removed from retail display.
 - B. The last date the product will be safe to consume.
 - C. The date by which it should be used for the best taste and texture.
 - D. None of the above.
24. How do you calculate cost per serving?
- A. Multiply the number of servings by the cost per pound.
 - B. Divide the cost per pound of meat you are buying by the number of servings you expect to get per pound.
 - C. Multiply the number of servings by the number of pounds you expect to serve.
 - D. None of the above.
25. Which of the following statements is not true.
- A. *Campylobacter jejuni* is one of the most common causes of food borne illness.
 - B. *Escherichia coli* are a group of commonly harmless bacteria normally found in the intestines of animals and humans.
 - C. *Clostridium botulinum* is a bacteria that produces a deadly toxin. Signs of infection may be double vision, muscle paralysis and difficulty breathing.
 - D. *Listeria monocytogenes* is associated with canned meat products and is commonly found in the noses and throats of humans.