National FFA Organization
2013 Meats Evaluation & Technology CDE
Written Test
Instructions: Carefully read each item and possible answers. Mark the correct answer on the Meats CDE form #239562-4. Completely fill the chosen oval to indicate your answer.

1. Which of the following is NOT a primal cut of pork?

    A. Ham/Leg
    B. Loin
    C. Rib
    D. Shoulder
    >>(CEV Meat Science & Food Safety slide #63)

2. Which of the following is NOT a significant component of meat?

    A. Hormone
    B. Fat
    C. Iron
    D. Protein
    >>(CEV Meat Science & Food Safety slide #45)

3. What are two advantages of vacuum packaging meat?

    A. Decreased length of time meat can be kept AND decreased shrinkage
    B. Decreased length of time meat can be kept AND increased shrinkage
    C. Increased length of time meat can be kept AND decreased shrinkage
    D. Increased length of time meat can be kept AND increased shrinkage
    >>(CEV Meat Science & Food Safety slide #72)

4. 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
    >>(CEV Meat Science & Food Safety slide #93)

5. Which piece of federal legislation established a single, specific name for each basic retail cut?

    A. Meat Labeling Act (1984)
    B. The Humane Slaughter Act (1958)
    C. The Wholesome Meat Act (1967)
    D. Uniform Retail Meat Identity Standards (1973)
    >>(CEV Meat Science & Food Safety slide #17)

6. When did the FDA require nutritional labels to include trans-fat content?

   A. 1902
   B. 1985
   C. 2002
   D. 2009

               (CEV Meat Science & Food Safety slide #25)

7. Which of the following is considered "adulterated" and puts the establishment selling the product at risk of being fined?

   A. Ground beef with frozen chopped beef
   B. Ground beef with less than 30 percent fat
   C. Ground beef with more than 30 percent fat
   D. Hamburger with less than 30 percent fat

               (CEV Meat Science & Food Safety slide #67)

8. Which of the following is TRUE about the relationship between adverse weather conditions and livestock rate of gain?

   A. In very cold weather, animals consume less feed, increasing gain.
   B. In very cold weather, animals consume less feed, reducing gain.
   C. In very hot weather, animals consume less feed, reducing gain.
   D. In very hot weather, animals consume more feed, increasing gain.

               (CEV Meat Science & Food Safety slide #42)

9. Which component of meat is responsible for body structure and chemical reactions essential to life?

   A. Carbohydrates
   B. Fat
   C. Protein
   D. Water

               (CEV Meat Science & Food Safety slide #46)

10. Which of the following is a process of identifying possible sources of food adulteration during processing? It must be in place in all federal and state meat processing facilities.

    A. AMS
    B. HACCP
    C. NASA
    D. OSHE

                (CEV Meat Science & Food Safety slide #20)

11. Which of the following is a primal cut of beef?

    A. Breast
    B. Chuck
    C. Ham/Leg
    D. Shoulder
                    (CEV Meat Science & Food Safety slide #62)

12. Which of the following are synthetic chemicals which shift nutrients away from fat
    production to the promotions of lean muscle growth?

    A. Antibiotics
    B. Beta-agonists
    C. Gama-hormones
    D. Growth-Promoting Implants
                    (CEV Meat Science & Food Safety slide #31)

13. Estradiol, Progesterone, and Testosterone are examples of gender-based ___.

    A. Antibiotics
    B. Beta-agonists
    C. Hormones
    D. Sterols
                    (CEV Meat Science & Food Safety slide #29)

14. 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
                    (CEV Meat Science & Food Safety slide #80)

15. Which of the following contains the fewest calories per ounce?

    A. Cheddar cheese
    B. Lean meat
    C. Peanut butter
    D. Swiss cheese
                    (CEV Meat Science & Food Safety slide #56)

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
                    (CEV Meat Science & Food Safety slide #88)

17. Which component found in meat contains the most energy per gram?

    A. Fat
    B. Iron
    C. Protein
    D. Water
                    (CEV Meat Science & Food Safety slide #49)

18. What are used to prevent and treat illness in livestock animals?

    A. Antibiotics
    B. Beta-agonists
    C. Growth-promoting implants
    D. Triglycerides
                    CEV Meat Science & Food Safety slide #32)

19. 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
                    (CEV Meat Science & Food Safety slide #95)

20. When was the first major outbreak of *Escherichia coli* 0157:H7? It was traced to ground beef from a major fast food chain.

    A. 1983
    B. 1993
    C. 2003
    D. 2013
                    (CEV Meat Science & Food Safety slide #24)

21. In the United States, growth-promoting implants are approved for use in

    A. Cattle and sheep
    B. Cattle and Swine
    C. Poultry
    D. Sheep and Swine
                    (CEV Meat Science & Food Safety slide #30)

22. According to the Nutritional Labeling & Education Act, all of the following are required on a nutritional label EXCEPT

    A. Number of calories from total fat and saturated fat
    B. Number of servings per container
    C. Recommended Daily Allowance of calories per serving
    D. Serving size
                    (CEV Meat Science & Food Safety slide #22)

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
                    (CEV Meat Science & Food Safety slide #89)

24. Which is the thin myofilament in the sarcomere?

    A. Actin
    B. Bundle
    C. Fiber
    D. Myosin
                    (CEV Meat Science & Food Safety slide #59)

25. Which component of meat is used to synthesize vitamin D, create hormones, and form bile salts to aid in fat digestion?

    A. Cholesterol
    B. Copper
    C. Folic Acid
    D. Protein
                    (CEV Meat Science & Food Safety slide #51)

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25 Items @ 2 points per item = 50 points

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4. C	9. C	14. D	19. B	24. A
5. D	10. B	15. B	20. B	25. A