

National FFA Organization
2016 Meats Evaluation & Technology CDE
Written Test

Instructions: Carefully read each item and possible answers. Mark the correct answer on the correct CDE form. Completely fill the chosen ovals to indicate your answers.

1. Which of the following is the recommended refrigerator storage time for variety meats?
- A. 12 hours
 - B. 1-2 days
 - C. 3-4 days
 - D. 1 week

(CEV Meat Science & Food Safety slide #103)

2. Which meat cookery method heats only the top surface from a gas flame or electric coil in an oven?
- A. Broiling
 - B. Grilling
 - C. Pan Broiling
 - D. Roasting

(CEV Meat Science & Food Safety slides #133 & #134)

3. Which common foodborne bacteria has over 1,200 species, produces an enterotoxin common in canned meats and seafood, and causes illness 12 to 24 hours after consumption related to inflammation of the lining of the stomach and intestines?
- A. *Clostridium perfringens*
 - B. *Listeria monocytogenes*
 - C. *Salmonella spp.*
 - D. *Staphylococcal aureus*

(CEV Meat Science & Food Safety slide #187)

4. Which of the of the following cuts would require a higher internal temperature to ensure killing of harmful bacteria?
- A. Ground beef
 - B. Plate steak
 - C. Ribeye steak
 - D. Top round steak

(CEV Meat Science & Food Safety slide #127)

5. Which meat additive (Na_3PO_4) is used to increase water holding capacity in bacon and ham?
- A. Lecithin
 - B. Niacin- Phosphorus
 - C. Phosphates
 - D. Water

(CEV Meat Science & Food Safety slide #172)

6. Curing Additives used for preserving meats are essential to manufacturing processed meats such as:
- A. Bacon
 - B. Beef sirloin steak
 - C. Bottom round roast
 - D. Lamb chop

(CEV Meat Science & Food Safety slide #162)

7. Which of the following is a proper storage temperature for meat?
- A. 30°F
 - B. 55°F
 - C. 100°F
 - D. 135°F

(CEV Meat Science & Food Safety slides #180 & #181)

8. What is the most common cause of foodborne illness?
- A. Genetic diseases in harvested livestock
 - B. Improper refrigeration of meat products
 - C. Mishandling food
 - D. Surplus chemicals in the nation's food supply

(CEV Meat Science & Food Safety slide #182)

9. Why is it advisable to let meat sit for at least three minutes after removing from heat?
- A. To allow freezer thaw
 - B. To allow temperature to “rest”
 - C. To ensure loss of juiciness
 - D. To prevent curability

(CEV Meat Science & Food Safety slide #129)

10. Safety guidelines indicate that cooked leftovers should be used within ___ days.
- A. 4
 - B. 6
 - C. 8
 - D. 14

(CEV Meat Science & Food Safety slide #122)

11. What is the recommended freezer storage time for bacon?
- A. 1 month
 - B. 2-3 months
 - C. 6-9 months
 - D. 10-12 months

(CEV Meat Science & Food Safety slide #109)

12. Safe handling instructions for the meats industry are regulated by

- A. Agricultural Marketing Service (AMS)
- B. Animal and Plant Health Inspection Service (APHIS)
- C. Food Safety and Inspection Service (FSIS)
- D. Grain Inspection, Packers and Stockyard Administration (GIPSA)

(CEV Meat Science & Food Safety slide #114)

13. What are compounds which absorb oxygen, reducing or preventing the oxidation of food?

- A. Aerobics
- B. Anaerobics
- C. Antioxidants
- D. Tenderizers

(CEV Meat Science & Food Safety slide #160)

14. Freezer burn can generally result in all of the following EXCEPT

- A. Compromised palatability
- B. Improved palatability
- C. Tasteless cooked food
- D. Tougher food

(CEV Meat Science & Food Safety slide #107)

15. Which of the following is the causative agent that involves raw and/or undercooked meat and exhibits symptoms of abdominal cramps, diarrhea, nausea, and vomiting?

- A. *Escherichia coli*
- B. *Lymphoma*
- C. *Phenylketonuria*
- D. *Triglyceride*

(CEV Meat Science & Food Safety slide #192)

16. When repackaging meat before freezer storage, choose a ___-proof wrap.

- A. Bacteria
- B. Chemical
- C. Moisture
- D. Pest

(CEV Meat Science & Food Safety slide #105)

17. Which form of meat cookery would be recommended for large cuts of meat?

- A. Pan Frying
- B. Roasting
- C. Stewing
- D. Stir Frying

(CEV Meat Science & Food Safety slide #140)

18. Which of the following is best identified as a meat tenderizer?

- A. Bromelain
- B. Dextrose
- C. Lecithin
- D. Phosphate

(CEV Meat Science & Food Safety slide #168)

19. When freezing cooked meat, all of the following steps should be followed EXCEPT

- A. After cooking, remove all bones
- B. Leave pieces of meat large
- C. Temperature of freezer should be 32°F
- D. Wrap tightly in moisture-proof material

(CEV Meat Science & Food Safety slide #123)

20. Ingredients included in processed meats must be listed on the label in order of ____.

- A. Decreasing weight
- B. Increasing weight
- C. Nutritional value
- D. Protein percentage

(CEV Meat Science & Food Safety slide #153)

21. Which meat cookery method is recommended for thinner sliced meats?

- A. Broiling
- B. Pan Frying
- C. Roasting
- D. Stewing

(CEV Meat Science & Food Safety slide #139)

22. Which of the following is NOT an example of skeletal meat?

- A. Brisket
- B. Heart
- C. Rack
- D. Shoulder

(CEV Meat Science & Food Safety slide #156)

23. What is the spread of harmful, pathogenic bacteria from one surface to another, one surface to a person, or person-to-person?

- A. Correlate-Septicity
- B. Cross -Contamination
- C. Cross-Contagion
- D. Limited-Viability

(CEV Meat Science & Food Safety slide #116)

24. What is the temperature range cited for smoking meats?

- A. 107°F to 176°F
- B. 175°F to 220°F
- C. 225°F to 350°F
- D. 375°F to 450°F

(CEV Meat Science & Food Safety slide #142)

25. Which of the following is used to retard mold growth on the outside of dried sausages?

- A. Bromelain
- B. Ficin
- C. Potassium Sorbate
- D. Sucrose

(CEV Meat Science & Food Safety slide #169)

26. Frozen meat can be cooked satisfactorily without first defrosting.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #120)

27. When microwave cooking frankfurters, avoid piercing casings to prevent the casings from splitting.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #145)

28. Starter cultures are bacteria used for fermentation to create flavor and impart certain properties in processed meats.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #170)

29. *Trichinella spiralis* is a nematode worm.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #191)

30. When defrosting meat, ice crystals will melt releasing liquid that will increase the juiciness of the cut.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #118)

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Pages 1-5

(Items 1-25) – 25 Multiple-Choice Items @ 3 points per item = 75 points

Page 5

(Items 26-30) – 5 Alternate-Choice Items @ 1 point per items = 5 points

Total points = 80 points

KEY

Multiple Choice Items

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

True/False Items

26. A
27. B
28. A
29. A
30. B