

National FFA Organization
2017 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 a primal cut of pork?
 - A. Breast
 - B. Loin
 - C. Rib
 - D. Round

(CEV Meat Science & Food Safety slide #63)

2. What do the letters HACCP represent?
 - A. Hazard Analysis Classification Control Point
 - B. Hazard Analysis Critical Control Point
 - C. Holistic Analysis Critical Control Processes
 - D. Humane Analysis Classification Control Procedures

(CEV Meat Science & Food Safety slide #20)

3. Which of the following is true of ground beef and hamburger?
 - A. Hamburger can contain added water, ground beef cannot.
 - B. Neither can contain binders.
 - C. Neither can contain seasoning.
 - D. Unadulterated ground beef contains less than 30% fat, hamburger contains more.

(CEV Meat Science & Food Safety slide #67)

4. Which of the following is a natural hormone found in growth-promoting implants?
 - A. antibiotic
 - B. progesterone
 - C. trenbolone acetate
 - D. zeranol

(CEV Meat Science & Food Safety slide #29)

5. Which product date designates the best taste and texture for the product?
 - A. “Best if Used By”
 - B. “Sell by Date”
 - C. “Store By”
 - D. “Use By”

(CEV Meat Science & Food Safety slide #76)

6. Which of the following is the thick myofilament in the sarcomere?
 - A. Actin
 - B. Bundle
 - C. Minimere
 - D. Myosin

(CEV Meat Science & Food Safety slide #59)

7. Which of the following specifies that meat be held for ten days to six weeks at 34°F to 38°F in a humidity controlled cooler?
- A. Brine aging
 - B. Dry aging
 - C. Smoking
 - D. Wet aging

(CEV Meat Science & Food Safety slide #80)

8. What are compounds that absorb oxygen, reducing or preventing the oxidation of food?
- A. Aerobics
 - B. Anaerobics
 - C. Antioxidants
 - D. Tenderizers

(CEV Meat Science & Food Safety slide #160)

9. Which of the following is true about lamb and mutton?
- A. Lamb has a more intense flavor than mutton.
 - B. Lamb meat is from a sheep older than one year of age.
 - C. Mutton is more tender than lamb.
 - D. Mutton is preferred by some cultures because it has a more intense flavor than lamb.

(CEV Meat Science & Food Safety slide #87)

10. Which method of slaughter, meat processing and handling follow Jewish dietary laws?
- A. Halal
 - B. Kindred
 - C. Kosher
 - D. Permitted

(CEV Meat Science & Food Safety slide #19)

11. For a maturity score “A” beef carcass to make quality grade Choice-, the marbling score should be ____.
- A. Moderate⁰⁻¹⁰⁰
 - B. Modest⁰⁻¹⁰⁰
 - C. Slightly Abundant⁰⁻¹⁰⁰
 - D. Small⁰⁻¹⁰⁰

(CEV Meat Science & Food Safety slide #93)

12. 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)

13. Most of the beef in U.S. grocery stores is USDA ____.
- A. Choice
 - B. Prime
 - C. Select
 - D. Standard

(CEV Meat Science & Food Safety slide #99)

14. 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)

15. Which of the following is the result of oxidative changes in fat found in foods?

- A. Fetidization
- B. Freezer Burn
- C. Preservation
- D. Rancidity

(CEV Meat Science & Food Safety slide #106)

16. According to the Humane Methods of Slaughter Act, which of the following is NOT an approved method of stunning?

- A. Captive bolt
- B. Carbon dioxide gas
- C. Electric shock
- D. Sticking

(CEV Meat Science & Food Safety slide #18)

17. Which of the following is true specific to home freezer storage?

- A. Meat will retain its quality best if stored in a very cold freezer.
- B. Moisture-proof wrapping has no effect on meat storage quality.
- C. Thick cuts will freeze faster than thin cuts.
- D. Thin cuts will freeze slower than thick cuts.

(CEV Meat Science & Food Safety slide #110)

18. Generally, three ounces of lean lamb contains 74 percent of the RDA for ____.

- A. Carbohydrates
- B. Protein
- C. Vitamin B12
- D. Zinc

(CEV Meat Science & Food Safety slide #57)

19. How soon should ground beef be used after it is stored in a refrigerator?

- A. Within two days
- B. Within three days
- C. Within one week
- D. Within two weeks

(CEV Meat Science & Food Safety slide #119)

20. 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)

21. Which of the following is true or recommended for cooking refrigerated meat?
- A. Allow the meat to reach room temperature before cooking.
 - B. Cooking timetables are based on meat at room temperature.
 - C. Meat should be cooked at refrigerator temperature.
 - D. Partially frozen meet will cook faster.

(CEV Meat Science & Food Safety slide #125)

22. Riboflavin is an example of these water soluble vitamins.
- A. A Vitamins
 - B. B Vitamins
 - C. C Vitamins
 - D. D Vitamins

(CEV Meat Science & Food Safety slide #53)

23. What is the minimum internal temperature of a “medium rare” beef steak?
- A. 125°F
 - B. 130°F
 - C. 140°F
 - D. 160°F

(CEV Meat Science & Food Safety slide #128)

24. The Meat Inspection Act was enacted to prevent the adulteration and misbranding of meat products. When was the Meat Inspection Act enacted?
- A. 1862
 - B. 1906
 - C. 1921
 - A. 1958

(CEV Meat Science & Food Safety slide #10)

25. Deep fat frying is best completed when fat is heated at the following temperatures.
- A. 150°F – 160°F
 - B. 250°F – 260°F
 - C. 350°F – 360°F
 - D. 450°F – 460°F

(CEV Meat Science & Food Safety slide #136)

26. This important piece of legislation was enacted the same day as the Meat Inspection Act. It prohibited the sale, manufacture and transportation of adulterated food products.
- A. Food and Drug Act
 - B. Packers and Stockyards Act
 - C. Pure Food and Drug Act
 - D. Wholesome Meat Act

(CEV Meat Science & Food Safety slide #12)

27. Which is true of roasting as a meat cookery method?
- A. Roasting should be conducted in a deep pan while covering the meat.
 - B. Roasting should be conducted in a deep pan without covering the meat.
 - C. Roasting should be conducted in a shallow pan while covering the meat.
 - D. Roasting should be conducted in a shallow pan without covering the meat.

(CEV Meat Science & Food Safety slide #140)

28. All of the following are major components of meat essential to good health EXCEPT
- A. Zernal
 - B. Fat
 - C. Iron
 - D. Protein

(CEV Meat Science & Food Safety slide #45)

29. The following is a moist cooking method.
- A. Braising
 - B. Broiling
 - C. Grilling
 - D. Stir frying

(CEV Meat Science & Food Safety slide #146)

30. Due to regulations concerning BSE, downer cattle cannot be harvested for human or animal consumption. What is BSE?
- A. Bovine Spondilosis Endoscopy
 - B. Bovine Spongiform Encephalopathy
 - C. Breed Sporozoite Encephalopathy
 - D. Breed Sustained Embryotomy

(CEV Meat Science & Food Safety slide #39)

31. The fat content of a frankfurter may not exceed ___ by weight.
- A. 30 Grams
 - B. 30 Ounces
 - C. 30 Percent
 - D. 30 PPM

(CEV Meat Science & Food Safety slide #155)

32. 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)

33. Which food additive is used as a curing accelerator in combination with other curing agents to fix color at a faster rate or preserve color during storage?
- A. Ascorbic Acid
 - B. Potassium Nitrate
 - C. Sodium Chloride
 - D. Sodium Nitrite

(CEV Meat Science & Food Safety slide #161)

34. What is a synthetic chemical that shifts nutrients away from fat production to the promotion of lean muscle growth?
- A. Antibiotic
 - B. Beta-agonist
 - C. Oleoresin
 - D. BHA

(CEV Meat Science & Food Safety slide #31)

35. Which of the following is a “flavoring” food additive?

- A. Butylated Hydroxyanisole
- B. Oleoresin
- C. Starter Culture
- D. Vitamin C

(CEV Meat Science & Food Safety slide #164)

36. 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)

37. What is the purpose of mono and di-glycerides as processed meat additives?

- A. They aid in binding lean and fat for improved product texture.
- B. They aid in maintaining an emulsion in mixes.
- C. They increase water holding capacity in bacon and ham.
- D. They keep ingredients and seasonings evenly distributed throughout the mix.

(CEV Meat Science & Food Safety slide #171)

38. What term describes the case where pathogenic bacteria grew in the food, produced a toxin and made the consumer sick after eating?

- A. Food Infection
- B. Food Intoxication
- C. Food Vulnerability
- D. Foodborne Virus

(CEV Meat Science & Food Safety slide #184)

39. What standards assure labeling on a uniform basis? A pork loin chop in Maine is the same cut as a pork loin chop in Arizona.

- A. Consistency Across State Boundaries Standards
- B. Retail Meat Reliability Standards
- C. Uniform Retail Meat Identity Standards
- D. USDA Quantity Grading Standards

(CEV Meat Science & Food Safety slide #66)

40. 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)

41. When storing leftovers, meat should be cut into small pieces.
A. True
B. False
(CEV Meat Science & Food Safety slide #123)
42. If an antibiotic has been used to treat a disease, the animal will lose its organic status.
A. True
B. False
(CEV Meat Science & Food Safety slide #82)
43. Eggs have been linked to the food infection Listeriosis.
A. True
B. False
(CEV Meat Science & Food Safety slide #190)
44. Irradiation alters the taste of a food.
A. True
B. False
(CEV Meat Science & Food Safety slide #178)
45. The Wholesome Meat Act requires a federal, USDA or state inspection mark. True or false – The federal or state inspection mark indicates wholesomeness, not quality.
A. True
B. False
(CEV Meat Science & Food Safety slide #16)
46. Short-fed beef is from cattle fed in a feedlot for 150 days.
A. True
B. False
(CEV Meat Science & Food Safety slide #86)
47. Isoleucine is an essential amino acid found in meat.
A. True
B. False
(CEV Meat Science & Food Safety slide #47)
48. Frozen meat can be cooked satisfactorily without first defrosting.
A. True
B. False
(CEV Meat Science & Food Safety slide #120)
49. *Trichinella spiralis* is a nematode worm.
A. True
B. False
(CEV Meat Science & Food Safety slide #191)
50. 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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KEY

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|-------|-------|
| 1. B | 26. C |
| 2. B | 27. D |
| 3. B | 28. A |
| 4. B | 29. A |
| 5. A | 30. B |
| 6. D | 31. C |
| 7. B | 32. C |
| 8. C | 33. A |
| 9. D | 34. B |
| 10. C | 35. B |
| 11. D | 36. A |
| 12. A | 37. D |
| 13. C | 38. B |
| 14. B | 39. C |
| 15. D | 40. A |
| 16. D | 41. B |
| 17. A | 42. A |
| 18. C | 43. A |
| 19. A | 44. B |
| 20. C | 45. A |
| 21. C | 46. B |
| 22. B | 47. A |
| 23. B | 48. A |
| 24. B | 49. A |
| 25. C | 50. B |