

2018 Which of the following groups of Quality grades represents the grades we expect to obtain from young cattle.

1

Answer

B

- A Prime, Choice, Standard, Commercial
  - B Prime, Choice, Select, Standard
  - C Commercial, Utility, Cutter, Canner
  - D Prime, Choice, Commercial, Select
- 

2018 What USDA grades of beef are generally found in local meat markets?

2

Answer

C

- A USDA No. 1 and 2
  - B Prime and Choice
  - C Choice and Select
  - D Canner and Cutter
- 

2018 Which of the following is/are withheld from animals 12 hours prior to slaughter to aid in evisceration and reduce the likelihood of microbial contamination from visceral punctures?

3

Answer

B

- A Salt
  - B Feed
  - C Water
  - D Hay
- 

2018 Which of the following statements are TRUE about Ground Beef?

4

Answer

D

- A Shall NOT contain more than 30% fat
  - B May contain added fat
  - C May NOT contain added fat
  - D A and C are correct
- 

2018 Which of the following material (s) is/are used in livestock to shift the nutrients away from fat production to the promotion of lean muscle growth.

5

Answer

D

- A Ractopamine hydrochloride
  - B Paylean
  - C Zilmax
  - D All of the above
-

2018 What percent of the human body is made of water?

6

Answer

- C
- A 20
  - B 40
  - C 60
  - D 80
- 

2018 Protein found in meat contains the following essential amino acids:

7

Answer

- D
- A Histidine, Iodine, Listerine, Licorice
  - B Proline, serine, tyrosine
  - C Water
  - D Histidine, Isoleucine, Lysine, Methionine
- 

2018 Ounce for ounce lean meats contain more fat than:

8

Answer

- C
- A Peanut butter
  - B Cheddar cheese
  - C Eggs
  - D Swiss Cheese
- 

2018 Which of the following is NOT a natural, gender based hormone found in livestock?

9

Answer

- C
- A Estradiol
  - B Progesterone
  - C Trenbolone acetate
  - D Testosterone
- 

2018 B vitamins that are found in meat include:

10

Answer

- A
- A Thiamine, Riboflavin, Niacin
  - B Thiamin, Copper, B6
  - C Manganese, Iron, Niacin
  - D Retinol, carotenoid, retinoic acid
-

2018 USDA yield grades estimate or predict a beef carcass's

11

Answer

- A meat content  
B muscling  
C fat content  
D quality
- 

2018 Why do the surfaces of the sub primal cuts of beef in the vacuum packages look so dark?

12

Answer

- C  
A This is a very common occurrence when black Angus beef is vacuum packed.  
B As soon as the sub primal is exposed to the light in a meat case, it doesn't look as dark.  
C This is due to due to the elimination of oxygen in the package.  
D This is caused from over-aged beef ( in the bag).
- 

2018 \_\_\_\_\_ refers to those characteristics associated with the palatability of the lean (tenderness, juiciness, and flavor).

13

Answer

- D  
A Curability  
B Leanness  
C Prime  
D Quality
- 

2018 \_\_\_\_\_ refers to the yield of lean meat in a carcass.

14

Answer

- A  
A Cutability  
B Gradability  
C Wholesomeness  
D Quality
- 

2018 Why do we vacuum package most fresh cuts of red meat?

15

Answer

- D  
A Increase shelf life  
B Reduce shrinkage due to moisture loss  
C make the meat look darker  
D A and B only
-

2018 Cholesterol is a

16

Answer

A

- A Sterol
  - B Hormone
  - C Fat
  - D Enzyme
- 

2018 Which food product contains the most cholesterol?

17

Answer

D

- A Beef
  - B Chicken
  - C Pork
  - D Eggs
- 

2018 The \_\_\_\_\_ is the unsplit primal rib of a lamb carcass, which includes ribs 6 through 12.

18

Answer

C

- A Crown Roast
  - B Riblet
  - C Rack
  - D Shank
- 

2018 Which of the following must be provided to livestock throughout the life cycle until the point of harvest?

19

Answer

C

- A Protein
  - B Roughage
  - C Water
  - D Fat
- 

2018 The purpose of a HACCP is:

20

Answer

D

- A To make sure that animals are fed the correct amount of feed and water.
  - B Requires nutritional labeling on all food products.
  - C Lists the approved methods of stunning.
  - D To identify possible sources of food adulteration during processing.
-

2018 All of the following primal cuts can be found in which carcass: shoulder, loin, leg, rib.

21

Answer

- A Lamb  
B Pork  
C Beef  
D Alpaca
- 

2018 What shipping procedures may result in bruising and poor meat quality?

22

Answer

- B  
A Properly using sorting sticks  
B Shipping horned cattle  
C Avoiding short term stress  
D Preventing slips and falls
- 

2018 The method of ritual slaughter that includes meat processing and handling according to the Jewish dietary laws in accordance to the Torah is regulated by this act of legislation.

23

Answer

- B  
A Nutrient Labeling and Education Act  
B Humane Method of Slaughter Act  
C Pure Food and Drug Act  
D Wholesome Meat Act
- 

2018 The length of time before slaughter of an animal that use of a hormone or drug must be discontinued is called the \_\_\_\_\_.

24

Answer

- D  
A Standing period  
B Wholesome Meat Time  
C Regulatory period  
D Withdrawal period
- 

2018 What effect does meat containing papain have on the person who eats it?

25

Answer

- D  
A Body odor  
B Nausea  
C Toxicity  
D No effect
-

2018 When food is handled in a food service operation or restaurant, which of the following are safety points to follow.

26

Answer

- D
- A Store food properly before cooking
  - B Cook foods to the appropriate temperatures
  - C See that workers handling money do not handle food
  - D All of the above
- 

2018 Which of the following are reasons we use food additives in processed meat products?

27

Answer

- D
- A Preservation
  - B Color
  - C Improving natural appeal
  - D All of the above
- 

2018 Which of the following products would contain the most sodium?

28

Answer

- D
- A T- bone steak; cooked
  - B cooked chicken breast
  - C cooked lamb loin chops
  - D cooked bologna
- 

2018 A cooking method that is recommended for thinly sliced meats, using a small amount of fat in a very hot skillet, combines meat with a large amount of vegetables.

29

Answer

- B
- A Stewing
  - B Stir frying
  - C Smoking
  - D Microwave cooking
- 

2018 Which food additives are compounds that absorb oxygen and are used to prevent rancidity?

30

Answer

- B
- A papain
  - B butylated hydroxianisole
  - C Ascorbic acid
  - D clostridium botulinum
-

2018 What is the best way for determining when a roast is properly done?

31

Answer

- D
- A Cook until evenly brown and firm
  - B Time it
  - C Cook slowly and test occasionally for blood drippings
  - D Use a calibrated meat thermometer
- 

2018 \_\_\_\_\_ is a dry heat cooking method used for tender steaks, chops at least 3/4 to 1 inch thick, in which heat from gas flames or electric coils heats only the top surface of the food.

32

Answer

- A
- A Broiling
  - B Roasting
  - C Braising
  - D Frying
- 

2018 When you need to cool a large container of food:

33

Answer

- D
- A Place the entire container in the freezer for faster chilling
  - B Divide the food into smaller containers and stack tightly in the cooler
  - C Leave the pot on the stove until the food is cool
  - D Divide the food into shallow containers and allow air circulation in the cooler
- 

2018 Raw meat that has been at room temperature for more than 2 hours should be:

34

Answer

- B
- A frozen
  - B discarded
  - C ground into hamburger
  - D cooked immediately
- 

2018 The spread of harmful, pathogenic bacteria from one surface to another is:

35

Answer

- D
- A Transmission
  - B Not possible
  - C Sanitary
  - D Cross-contamination
-

2018 Food Safety is the responsibility of:

36

Answer

D

- A Producers and Consumers
  - B Wholesalers and retailers
  - C Restaurant managers and staff
  - D All of the above
- 

2018 A foodborne infection: symptoms evident 12 to 24 hours after consumption, may be found in insufficiently cooked or re-heated meats, poultry and eggs. Symptoms include: nausea, vomiting, diarrhea, fever, chills, and headache.

37

Answer

B

- A Listeriosis
  - B Salmonella
  - C E. coli
  - D Escherichia coli
- 

2018 Whole muscle product SURFACES should be cooked to:

38

Answer

C

- A 40 deg. F
  - B 140 deg F
  - C 160 deg F
  - D It doesn't matter, the oven will get it hot enough
- 

2018 What is the temperature danger zone?

39

Answer

B

- A Under 40 deg. F
  - B Between 40 and 140 deg. F.
  - C Over 140 deg F.
  - D The temperature range in which most foodborne pathogenic bacteria die.
- 

2018 Of the following lists, which one includes lunch/picnic foods that can cause food born illness.

40

Answer

B

- A Ham sandwich and macaroni salad in an insulated lunch bag with an ice pack.
  - B Cooked chicken sandwich, macaroni salad, custard pie in a back pack.
  - C Cheese, bread, fresh apple, frozen fruit juice
  - D Yogurt, banana, raisins, frozen juice in a lunch bag
-