



# 2019 Meats Evaluation & Technology Career Development Event

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

## WRITTEN EXAM

1. What was enacted on June 30, 1906, to prevent the adulteration and mishandling of meat products?
  - a. Meat Inspection Act
  - b. Food, Drug & Cosmetic Act
  - c. Humane Slaughter Act
  - d. Wholesome Meat Act

(CEV Meat Science & Food Safety slide #11)

2. What does the acronym USDA stand for?
  - a. United States Department of Agriculture
  - b. United States Development of Agriculture
  - c. United States Department of Animals
  - d. United States Development Standards

(CEV Meat Science & Food Safety slide #12)

3. This method of slaughter is performed by handling and processing animals in accordance with the Quran and conforming to Islamic dietary laws.
  - a. Kosher
  - b. Captive Bolt Stunning
  - c. Halal
  - d. None of the above

(CEV Meat Science & Food Safety slide #20)

4. The first implementation of a HACCP system for food safety is credited to?
  - a. Kraft for the U.S. Army
  - b. Johnson & Johnson and the National Sanitation Foundation
  - c. Oklahoma State University
  - d. Pillsbury for NASA

(CEV Meat Science & Food Safety slide #21)

5. In what year did the FSIS release the Safe Food Handling Label, now required on all raw meat products?
- a. 1978
  - b. 1993
  - c. 1994
  - d. 2011

(CEV Meat Science & Food Safety slide #25)

6. Growth-promoting implants are approved for use to be placed in the ear of swine.
- a. True
  - b. False

(CEV Meat Science & Food Safety slide #31)

7. Ractopamine hydrochloride and zilpaterol hydrochloride are examples of what?
- a. Beta-agonists
  - b. Growth hormones
  - c. Antioxidants
  - d. Cure accelerators

(CEV Meat Science & Food Safety slide #32)

8. Which of the following nutrients is NOT a major component of fresh meat?
- a. Water
  - b. Carbohydrates
  - c. Protein
  - d. Fat

(CEV Meat Science & Food Safety slide #46)

9. \_\_\_\_\_ is an essential amino acid for children, but not adults.
- a. Isoleucine
  - b. Phenylalanine
  - c. Arginine
  - d. Valine

(CEV Meat Science & Food Safety slide #48)

10. Which is not a fat-soluble vitamin?
- a. A
  - b. C
  - c. D
  - d. K

(CEV Meat Science & Food Safety slide #50)

11. \_\_\_\_\_ fats contain only single bonds between carbon atoms, while \_\_\_\_\_ contain one or more double bonds between carbon atoms.
- Monounsaturated; Polyunsaturated
  - Monounsaturated; Saturated
  - Unsaturated; Saturated
  - Saturated; Unsaturated

(CEV Meat Science & Food Safety slide #50)

12. Lean Meat contains less fat than peanut butter, cheddar cheese or Swiss cheese.
- True
  - False

(CEV Meat Science & Food Safety slide #57)

13. Muscles are comprised of thousands of basic muscle contractile units known as?
- Sarcomeres
  - Carbohydrates
  - Molecules
  - Fibers

(CEV Meat Science & Food Safety slide #60)

14. Meat varies in tenderness based on the muscle it is from?
- True
  - False

(CEV Meat Science & Food Safety slide #60)

15. Actin is the primary contractile protein comprising the thick filament of the sarcomere.
- True
  - False

(CEV Meat Science & Food Safety slide #60)

16. The "Brisket" primal comes from which species?
- Beef
  - Lamb
  - Pork
  - Poultry

(CEV Meat Science & Food Safety slide #63)

17. Which of the following is NOT considered a primal of beef carcasses?
- a. Side/Belly
  - b. Loin
  - c. Chuck
  - d. Flank

(CEV Meat Science & Food Safety slide #63)

18. What regulatory standard describes a ham with less than 17% Protein Fat-Free (or PFF)?
- a. Ham Water Added
  - b. Ham with Natural Juices
  - c. Country-Cured Ham
  - d. Ham & Water Product

(CEV Meat Science & Food Safety slide #69)

19. Which Government agency requires and oversees meat labeling?
- a. Livestock and Poultry Program
  - b. Meat Grading and Certification
  - c. Food and Drug Administration (FDA)
  - d. Food Safety and Inspection Service (FSIS)

(CEV Meat Science & Food Safety slide #74)

20. Which of the following is NOT mandatory to be labeled on an FSIS-regulated meat product?
- a. Establishment Number
  - b. Name and Address of Producer or Distributor
  - c. Country of Origin
  - d. Ingredient List

(CEV Meat Science & Food Safety slide #74)

21. Meat products derived from livestock raised on pasture and have received antibiotics can be considered "Certified Organic"?
- a. True
  - b. False

(CEV Meat Science & Food Safety slide #83)

22. Maturity classes divide meat into categories based on age. In which species are maturity classes not used?
- a. Beef
  - b. Lamb
  - c. Pork
  - d. All of the above utilize maturity classes

(CEV Meat Science & Food Safety slide #86)

23. Marbling is the small flecks of fat within the ribeye muscle.
- a. True
  - b. False

(CEV Meat Science & Food Safety slide #91)

24. What is examined for determination of degrees of marbling in beef carcasses?
- a. Round
  - b. Ribeye
  - c. Loin eye
  - d. Feathering

(CEV Meat Science & Food Safety slide #91-93)

25. A lamb carcass with two spool joints would be classified as a \_\_\_\_\_.
- a. Lamb
  - b. Ram
  - c. Young mutton
  - d. Mutton

(CEV Meat Science & Food Safety slide #96)

26. From a safety point of view, it is okay to consume or re-freeze raw meat that has been stored at room temperature for more than two hours.
- a. True
  - b. False

(CEV Meat Science & Food Safety slide #113)

27. Which practice is NOT listed on the USDA-FSIS Safe Handling Instructions?
- a. Keep refrigerated or frozen
  - b. Wash raw meat before cooking
  - c. Thaw in a refrigerator or microwave
  - d. Cook thoroughly
  - e. Keep hot foods hot

(CEV Meat Science & Food Safety slide #115)

28. Select the preferred method to thaw frozen meat.
- a. Submersing in warm water
  - b. On a window sill
  - c. In a refrigerator
  - d. In a bowl on the kitchen counter

(CEV Meat Science & Food Safety slide #118)

29. Ground meat should be refrigerated quickly and used within \_\_\_\_\_ days of purchase?
- a. 2
  - b. 5
  - c. 10
  - d. 14

(CEV Meat Science & Food Safety slide #120)

30. Meat can be cooked directly from a frozen state without first being defrosted.
- a. True
  - b. False

(CEV Meat Science & Food Safety slide #121)

31. It is better and safer to handle leftover meats by \_\_\_\_\_.
- a. Refrigerating quickly and letting the product cool at a fast rate
  - b. Refrigerating slowly and letting the product cool at a slow rate
  - c. Discarding all leftovers
  - d. Feeding them to pets

(CEV Meat Science & Food Safety slide #122)

32. Proper freezing of meat should be at a temperature at or below \_\_\_\_\_.
- a. 0 degrees Fahrenheit
  - b. 0 degrees Celsius
  - c. 0 degrees Centigrade
  - d. 32 degrees Fahrenheit

(CEV Meat Science & Food Safety slide #124)

33. Which of these is NOT considered a dry cooking method?
- a. Broiling
  - b. Braising
  - c. Grilling
  - d. Smoking

(CEV Meat Science & Food Safety slide #133)

34. Which of the following cuts would be best suited for braising?
- a. Chuck shoulder pot roast
  - b. Top loin steak
  - c. Ribeye steak
  - d. Tenderloin steak

(CEV Meat Science & Food Safety slide #148)

35. Which of the following is a correct statement regarding the labeling of processed meats?
- a. All ingredients must be listed by level of protein.
  - b. All ingredients must be listed in order of decreasing weight
  - c. All ingredients do not have to be approved by FSIS
  - d. All ingredients must be listed in order of increasing weight

(CEV Meat Science & Food Safety slide #154)

36. Variety meats may be included in cold cuts even if they are not listed on the label.
- a. True
  - b. False

(CEV Meat Science & Food Safety slide #155)

37. Finished frankfurters shall not contain more than \_\_\_\_\_ % fat.
- a. 30
  - b. 25
  - c. 40
  - d. 15

(CEV Meat Science & Food Safety slide #156)

38. Skeletal Meat is defined as the edible muscle tissue of an animal attached to the bone. Which is not considered a skeletal muscle?
- a. Brisket
  - b. Shoulder steak
  - c. Tripe
  - d. Rump roast

(CEV Meat Science & Food Safety slide #157)

39. \_\_\_\_\_ is defined as “any substance with the intended use of which results or may reasonably be expected to result – directly or indirectly – in its becoming a component or otherwise affecting the characteristics of any food”.
- a. Antimicrobial
  - b. Food Additive
  - c. Letter of assurance
  - d. Processing aid

(CEV Meat Science & Food Safety slide #158)

40. Which was one of the first food additives to change taste and preserve foods?
- a. Salt
  - b. Red pepper
  - c. Thyme
  - d. Coriander

(CEV Meat Science & Food Safety slide #159)

41. Sodium nitrite is well known for preventing the growth of \_\_\_\_\_?
- a. *Norovirus*
  - b. *Aspergillus spp.*
  - c. *Listeria monocytogenes*
  - d. *Clostridium botulinum*

(CEV Meat Science & Food Safety slide #160)

42. Ascorbic acid is used as an antioxidant in processed meats. Ascorbic acid is also known as \_\_\_\_\_?
- a. STPP
  - b. Vitamin C
  - c. Vitamin E
  - d. Vitamin B9

(CEV Meat Science & Food Safety slide #162)

43. Which is not considered a natural flavor additive for processed meats?
- a. Garlic
  - b. Celery
  - c. Onion
  - d. Artificial sweeteners

(CEV Meat Science & Food Safety slide #166)

44. Which additive is not considered a meat tenderizer?
- a. Papain
  - b. Erythorbate
  - c. Ficin
  - d. Bromelain

(CEV Meat Science & Food Safety slide #169)



45. \_\_\_\_\_ is an ingredient used to retard mold growth on the outside of certain processed meat products.
- Dehydration
  - Sodium erythorbate
  - Potassium sorbate
  - Di-hydrogen monoxide

(CEV Meat Science & Food Safety slide #170)

46. Which of the following is not one of the seven principles of HACCP?
- Conduct a hazard analysis
  - Identify critical control points
  - Recognize potential failures
  - Establish corrective actions

(CEV Meat Science & Food Safety slide #177)

47. In HACCP systems, the term CCP refers to \_\_\_\_\_.
- Critical control parameters
  - Critical control points
  - Cautionary control points
  - Crucial control points

(CEV Meat Science & Food Safety slide #177)

48. Proper cooking is a method to minimize food-bacteria.
- True
  - False

(CEV Meat Science & Food Safety slide #178)

49. What is the most common cause of foodborne illness?
- Unsanitary harvest facilities
  - Mishandling of food
  - Lapse in HACCP documentation
  - Unhealthy live animal prior to harvest

(CEV Meat Science & Food Safety slide #183)

50. Which foodborne pathogen is known to cause miscarriage in pregnant women?
- E. coli* O157:H7
  - Listeria monocytogenes*
  - Salmonella*
  - Staphylococcus aureus*

(CEV Meat Science & Food Safety slide #191)



# Meats Evaluation & Technology Career Development Event

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## WRITTEN EXAM KEY (2 POINTS EACH)

Question	Answer	Slide #	Standard	Standard	Standard	Standard	Standard
1.	A	11	FPP.04.02.01.B	FPP.04.01.01.B	FPP.03.03.02.a		
2.	A	12	FPP.04.01.01.b				
3.	C	20	FPP.04.02.01.b	FPP.04.01.03.b	FPP.04.01.01.b	FPP.03.03.03.c	
4.	D	21	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.02.a	FPP.03.02.03.a	
5.	C	25	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.02.a	FPP.03.02.03.a	
6.	B	31	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.02.a		
7.	A	32	FPP.04.02.01.b	FPP.03.03.02.a			
8.	B	46	FPP.04.01.01.b	FPP.03.03.03.c			
9.	C	48	FPP.02.01.02.b				
10.	B	50	FPP.02.01.02.b				
11.	D	50	FPP.02.02.01.a				
12.	A	57	FPP.04.01.02.c	FPP.03.03.03.c			
13.	A	60	AS.06.02.03.a				
14.	A	60	FPP.04.01.02.c	FPP.03.03.03.c	FPP.03.03.02.a		
15.	B	60	AS.06.02.03.a				
16.	A	63	FPP.03.03.02.a				
17.	A	63	FPP.03.03.02.a				
18.	D	69	FPP.04.02.01.b	FPP.04.01.02.c	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a
19.	D	74	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
20.	C	74	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
21.	B	83	FPP.04.02.01.b	FPP.04.01.02.c	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a
22.	C	86	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a		
23.	A	91	FPP.03.03.03.c	FPP.03.03.02.a			
24.	B	91	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a		
25.	D	96	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a		

## WRITTEN EXAM KEY

Question	Answer	Slide #	Standard	Standard	Standard	Standard	Standard
26.	B	113	FPP.03.02.03.a				
27.	B	115	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
28.	C	118	FPP.03.02.03.a				
29.	A	120	FPP.03.02.03.a				
30.	A	121	CS.03.01.01.b.				
31.	A	122	FPP.03.02.03.a				
32.	A	124	FPP.03.03.02.a				
33.	B	133	FPP.03.02.03.a				
34.	A	148	FPP.03.02.03.a				
35.	B	154	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
36.	B	155	FPP.03.03.03.c	FPP.03.03.02.a			
37.	A	156	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
38.	C	157	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	
39.	B	158	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
40.	A	159	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a
41.	D	160	FPP.03.03.02.a	FPP.03.02.03.a			
42.	B	162	FPP.03.03.03.c	FPP.03.03.02.a	FPP.03.02.03.a		
43.	D	166	FPP.04.02.01.b	FPP.04.01.02.c	FPP.04.01.01.b	FPP.03.03.03.c	FPP.03.03.02.a
44.	B	169	FPP.03.03.02.a				
45.	C	170	FPP.03.03.02.a	FPP.03.02.03.a			
46.	C	177	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.02.a		
47.	B	177	FPP.04.02.01.b	FPP.04.01.01.b	FPP.03.03.02.a		
48.	A	178	CS.03.01.01.b.	FPP.01.01.b.			
49.	B	183	CS.03.01.01.b.	FPP.01.01.b.			
50.	B	191	CS.03.01.01.b.	FPP.01.01.b.			