**2021**

**NATIONAL FFA MEATS EVALUATION CDE**

**WRITTEN EXAM**

1. Which species is NOT included in the Humane Slaughter Act?
2. Cattle
3. Horses
4. Mules
5. Bison

Slide 15

1. Which of the following programs is NOT voluntary for meat plants?
2. Uniform Retail Meat Identity Standards
3. Packers and Stockyards act
4. USDA Quality Grading
5. All of the above are voluntary

Slides 18 & 90

1. Why are non-ambulatory or “downer” cattle not allowed to be harvested for consumption?
2. Humane handling concerns
3. Lack of equipment to move animals
4. Microbial food safety concerns
5. Bovine Spongiform Encephalopathy

Slide 40

1. Hams are classified into regulatory labeling standards using which parameter?
2. Protein Fat-Free (PFF)
3. Fat-Free Lean (FFL)
4. Percent Lean Meat (PLM)
5. Total Fat Percent (TFP)

Slide 69

1. What is the recommended minimum internal temperature for ground beef?
2. 130 F
3. 140 F
4. 145 F
5. 160 F

Slides 129, 178, 193

1. While trichinosis is extremely rare in the U.S., what is the minimum internal temperature required to kill *Trichinella spiralis* parasite in pork?
2. 145 F
3. 160 F
4. 165 F
5. 180 F

Slide 130

1. Which foodborne bacteria can have its growth inhibited or prevented by the use of nitrite in meats?
2. E. coli
3. Salmonella
4. Clostridium botulinum
5. Listeria moncytogenes

Slides 160, 164, 187

1. What is the order if ingredients listed on a processed meats label (slide 154)?
	1. By weight in decreasing order
	2. Alphabetical
	3. By weight in increasing order
	4. By order of incorporation into brine
2. What type of meat is defined by the USDA as the edible muscle tissue of an animal attached to the bone (slide 157)?
	1. Organ meat
	2. Smooth muscle
	3. Skeletal meat
	4. Nervous tissue
3. Why are antioxidants used in processed meat products (slide 161)?
	1. To prevent rancidity
	2. To reduce fat content
	3. To increase fat content
	4. To bind water
4. What are bacteria used for fermentation to create flavor and impart certain properties in processed meats (slide 171)?
	1. Competitive inhibitors of foodborne pathogens
	2. Environmental bacterial load
	3. Starter Cultures
	4. None of the above
5. What are the functions of nitrite in processed meats (slide 164)
	1. contributes to the characteristic flavor and texture of processed meat products
	2. corrects and preserves meat color
	3. inhibits the growth of Clostridium botulinum
	4. All of the above
6. What additive retards mold growth in dry sausages (slide 170)?
	1. Potassium Sorbate
	2. Water
	3. Spices
	4. Sodium Chloride
7. What additive increases water holding capacity of the processed meat product, resulting in a juicier final product (Slide 173)?
	1. Phosphate
	2. Sugar
	3. Water
	4. Spices
8. This book was written by Upton Sinclair to expose the conditions of immigrant meat plant workers in Chicago, but brought attention to the conditions in meat processing plants.
	1. Socialist
	2. The Meat Inspection Act
	3. Silent Spring
	4. The Jungle

Slide 11

1. In an A maturity beef carcass, a Traces marbling score will result in a quality grade of \_\_\_\_\_\_\_\_\_\_.
	1. Standard +
	2. Select +
	3. Choice -
	4. Prime o

Slide 94

1. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ gave the Secretary of Agriculture and the USDA authorization to regulate livestock marketing and meat packing; monitoring of scales and brands.
	1. The Packers and Stockyards Act
	2. The Meat Inspection Act
	3. The Pure Food and Drug Act
	4. The Delaney Clause

Slide 14

1. Which of the following information is NOT required on a nutritional label?
	1. Serving size
	2. Ingredients containing GMOs
	3. Calories per container
	4. Amount of total fat

Slide 23

1. Water is withheld from animals for \_\_\_\_\_\_\_\_\_ hours prior to slaughter.
	1. 1
	2. 12
	3. 48
	4. 0. Water is not withheld prior to slaughter

Slide 37

1. Fat is essential for the absorption of fat-soluble vitamins. What are the four fat soluble vitamins?
	1. A, B, C, D
	2. A, D, E, K
	3. B, C, D, K
	4. A, B-6, B-12, K

Slide 50

1. Meat from a sheep more than one year of age is known as \_\_\_\_\_\_\_\_\_.
	1. Lamb
	2. Venison
	3. Mutton
	4. Chevon

Slide 88

1. What is the time of onset for E. coli as a common foodborne illness?
	1. 12-24 hours
	2. 20-24 hours
	3. 3-4 days
	4. 10 days

Answer “C” slide 193

1. Which common foodborne illness is associated with canned meats and seafood as well as smoked and processed meat. Possible fatalities are associated with nausea, vomiting, fatigue, dizziness and headache.
	1. Trichinosis
	2. Botulism
	3. E. coli
	4. Staphylococcal aureus

Answer “B” slide 187

1. Which process of enhancing food safety does not alter the freshness or nutritional content, can be performed on fresh meats or processed meats, and does not result in radioactive food?
	1. Pasteurization
	2. Freezing
	3. Acidification
	4. Irradiation

Answer “D” slides 179/180

1. Which is not an “antioxidant” used to prevent rancidity in meat?
	1. BHA
	2. BHT
	3. Vitamin C
	4. Vitamin A

Answer “D” slide 161/162

1. \_\_\_\_\_\_\_\_ is the method of cookery that involves completely covering the meat with liquid and cooking extensively.
	1. Pot Roasting
	2. Stewing
	3. Stir Frying
	4. Pan Broiling

Answer “B” slide 149

1. Beef maturity classifications range from birth to several years of age. Which is defined as cattle/bovine with a live weight less than 700 lbs., strictly fed milk and grass and may have a yellow fat color?
	1. Short-Fed Beef
	2. Long-Fed Beef
	3. Baby Beef
	4. Stag

Answer “C” slide 87

1. When labeling meat, which is not a requirement?
	1. Product name
	2. Net weight statement
	3. Handling instructions
	4. Name of the butcher

Answer “D” slide 74

1. What chemical compound in the body’s system is used to synthesize Vitamin D, create hormones, and form bile salts to aid in digestion of fats?
	1. Cholesterol
	2. Protein
	3. Bromelin
	4. Lecithin

Answer “A” slide 52

1. What is the prescribed period of time the meat animal must not have received any compound or drug pre-harvest? This will allow ample time for the drug to pass through the animals system.
	1. Residual Period
	2. Withdrawal Period
	3. Processing Period
	4. Adulteration Period

Answer “B” slide 35

1. Ascorbic acid is used as an antioxidant in processed meats. Ascorbic acid is also known as\_\_\_\_\_\_\_\_\_\_\_?
	1. STPP
	2. Vitamin C
	3. Curing agent
	4. Curing accelerator

Slide 162

1. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is defined as any substance with the intended use of which results in it becoming a component or otherwise affecting the characteristics of any food.
	1. Antimicrobial
	2. Food additive
	3. Letter of assurance
	4. Processing aid

Slide 158

1. Finished frankfurters shall not contain more than \_\_\_\_\_\_\_\_\_\_\_% fat.
	1. 30
	2. 25
	3. 40
	4. 15

Slide 156

1. BHA and BHT are examples of which class of food additives or ingredients?
	1. Acidifiers
	2. Antioxidants
	3. Curing agents
	4. Peeling modifiers

Slide 161

1. When the color of a processed meat is “fixed” it is also referred to as?
	1. Frozen
	2. Cooked
	3. Blanched
	4. Cured

Slide 162, 163, 164

1. Sodium chloride is used in the manufacturing of which portion of cured and processed products?
	1. 15%
	2. 40%
	3. 75%
	4. Nearly all

Slide 167

1. Proper freezing of meat should be at a temperature at or below
	1. -10 degrees Fahrenheit
	2. 0 degrees Celsius
	3. 0 degrees Centigrade
	4. 32 degrees Fahrenheit

Slide 111

1. Freezing can deteriorate the quality of meat
	1. True
	2. False

Slide 107

1. Select the preferred method to thaw (defrost) frozen meat
	1. Submersing in warm water
	2. On a window sill
	3. In a refrigerator
	4. In a bowl on the kitchen counter
	5. In a gas oven

Slide 118

1. It is better and safer to handle leftover meats by
	1. Refrigerating quickly and letting the product cool at a fast rate
	2. Refrigerating slowly and letting the product cool at a slow rate
	3. Discarding any leftovers
	4. Feeding them to pets

Slide 122

1. When freezing cooked meat, the packaging used should
	1. Be solid and prevent light from contacting the surface of the meat
	2. Be tightly attached to the surface of the meat to prevent moisture loss
	3. Allow moisture to penetrate and come in contact with the surface of the meat
	4. Be clear or transparent to allow light to contact the surface of the meat

Slide 134

1. Ground beef and hamburger are the same item?
	1. True
	2. False
	3. Depends on which region of the country it is made.

Slide 68

1. Which method of defrosting or thawing frozen meat will result in the greatest loss of juiciness?
	1. Submersing in warm water
	2. Microwaving
	3. In a refrigerator
	4. In a bowl on the kitchen counter

Slide 119

1. Which practice is NOT listed on the USDA-FSIS Safe Handling Instructions?
	1. Keep refrigerated or frozen
	2. Wash raw meat before cooking
	3. Thaw in a refrigerator or microwave
	4. Cook thoroughly
	5. Keep hot foods hot

Slide 115

1. The term “freezer burn” refers to meat being frozen at too low of a temperature.
	1. True
	2. False

Slide 108

1. Growth promoting implants are permitted to be used in
	1. Turkeys
	2. Cattle
	3. Swine
	4. Chickens

Slide 31

47. Which of the following nutrients is NOT a major component of fresh meat?

a. Water

b. Carbohydrates

c. Protein

d. Fat

Slide 46

1. Muscles are comprised of thousands of basic muscle contractile units know as?
	1. Sarcomeres
	2. Carbohydrates
	3. Molecules
	4. Fibers

Slide 60

1. Which Government agency requires and oversees meat labeling?
	1. Livestock and Poultry Program (L&P)
	2. Meat Grading and Certification (AMS)
	3. Food and Drug Administration (FDA)
	4. Food Safety and Inspection Service (FSIS)

Slide 74

1. Which of the following is NOT considered a primal of the beef carcasses?
	1. Side/Belly
	2. Loin
	3. Chuck
	4. Flank

Slide 63, 64