



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.
- a. Monounsaturated; Polyunsaturated
 - b. Monounsaturated; Saturated
 - c. Unsaturated; Saturated
 - d. Saturated; Unsaturated

(CEV Meat Science & Food Safety slide #50)

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

(CEV Meat Science & Food Safety slide #57)

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

(CEV Meat Science & Food Safety slide #60)

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

(CEV Meat Science & Food Safety slide #60)

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

(CEV Meat Science & Food Safety slide #60)

16. The “Brisket” primal comes from which species?
- a. Beef
 - b. Lamb
 - c. Pork
 - d. 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.

- a. Dehydration
- b. Sodium erythorbate
- c. Potassium sorbate
- d. Di-hydrogen monoxide

(CEV Meat Science & Food Safety slide #170)

46. Which of the following is not one of the seven principles of HACCP?

- a. Conduct a hazard analysis
- b. Identify critical control points
- c. Recognize potential failures
- d. Establish corrective actions

(CEV Meat Science & Food Safety slide #177)

47. In HACCP systems, the term CCP refers to _____.

- a. Critical control parameters
- b. Critical control points
- c. Cautionary control points
- d. Crucial control points

(CEV Meat Science & Food Safety slide #177)

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

- a. True
- b. False

(CEV Meat Science & Food Safety slide #178)

49. What is the most common cause of foodborne illness?

- a. Unsanitary harvest facilities
- b. Mishandling of food
- c. Lapse in HACCP documentation
- d. 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?

- a. *E. coli* O157:H7
- b. *Listeria monocytogenes*
- c. *Salmonella*
- d. *Staphylococcus aureus*

(CEV Meat Science & Food Safety slide #191)