

National FFA Organization
2013 Meats Evaluation & Technology CDE
Written Test

Instructions: Carefully read each item and possible answers. Mark the correct answer on the Meats CDE form #239562-4. Completely fill the chosen oval to indicate your answer.

1. Which of the following is NOT a primal cut of pork?

- A. Ham/Leg
- B. Loin
- C. Rib
- D. Shoulder

(CEV Meat Science & Food Safety slide #63)

2. Which of the following is NOT a significant component of meat?

- A. Hormone
- B. Fat
- C. Iron
- D. Protein

(CEV Meat Science & Food Safety slide #45)

3. What are two advantages of vacuum packaging meat?

- A. Decreased length of time meat can be kept AND decreased shrinkage
- B. Decreased length of time meat can be kept AND increased shrinkage
- C. Increased length of time meat can be kept AND decreased shrinkage
- D. Increased length of time meat can be kept AND increased shrinkage

(CEV Meat Science & Food Safety slide #72)

4. What is the grade for “A” maturity beef that has a marbling score of “Small”?

- A. Low Standard
- B. Low Select
- C. Low Choice
- D. Low Prime

(CEV Meat Science & Food Safety slide #93)

5. Which piece of federal legislation established a single, specific name for each basic retail cut?

- A. Meat Labeling Act (1984)
- B. The Humane Slaughter Act (1958)
- C. The Wholesome Meat Act (1967)
- D. Uniform Retail Meat Identity Standards (1973)

(CEV Meat Science & Food Safety slide #17)

6. When did the FDA require nutritional labels to include trans-fat content?

- A. 1902
- B. 1985
- C. 2002
- D. 2009

(CEV Meat Science & Food Safety slide #25)

7. Which of the following is considered “adulterated” and puts the establishment selling the product at risk of being fined?

- A. Ground beef with frozen chopped beef
- B. Ground beef with less than 30 percent fat
- C. Ground beef with more than 30 percent fat
- D. Hamburger with less than 30 percent fat

(CEV Meat Science & Food Safety slide #67)

8. Which of the following is TRUE about the relationship between adverse weather conditions and livestock rate of gain?

- A. In very cold weather, animals consume less feed, increasing gain.
- B. In very cold weather, animals consume less feed, reducing gain.
- C. In very hot weather, animals consume less feed, reducing gain.
- D. In very hot weather, animals consume more feed, increasing gain.

(CEV Meat Science & Food Safety slide #42)

9. Which component of meat is responsible for body structure and chemical reactions essential to life?

- A. Carbohydrates
- B. Fat
- C. Protein
- D. Water

(CEV Meat Science & Food Safety slide #46)

10. Which of the following is a process of identifying possible sources of food adulteration during processing? It must be in place in all federal and state meat processing facilities.

- A. AMS
- B. HACCP
- C. NASA
- D. OSHE

(CEV Meat Science & Food Safety slide #20)

11. Which of the following is a primal cut of beef?

- A. Breast
- B. Chuck
- C. Ham/Leg
- D. Shoulder

(CEV Meat Science & Food Safety slide #62)

12. Which of the following are synthetic chemicals which shift nutrients away from fat production to the promotions of lean muscle growth?

- A. Antibiotics
- B. Beta-agonists
- C. Gama-hormones
- D. Growth-Promoting Implants

(CEV Meat Science & Food Safety slide #31)

13. Estradiol, Progesterone, and Testosterone are examples of gender-based ____.

- A. Antibiotics
- B. Beta-agonists
- C. Hormones
- D. Sterols

(CEV Meat Science & Food Safety slide #29)

14. Which of the following involves vacuum packaging meat in moisture-proof vapor film, then refrigerated for various time periods?

- A. Dry aging
- B. Organic
- C. Smoking
- D. Wet aging

(CEV Meat Science & Food Safety slide #80)

15. Which of the following contains the fewest calories per ounce?

- A. Cheddar cheese
- B. Lean meat
- C. Peanut butter
- D. Swiss cheese

(CEV Meat Science & Food Safety slide #56)

16. What are the numerical measurements of the percentage of boneless, closely trimmed retail cuts of a carcass?

- A. Inspections Stamps
- B. Maturity Classes
- C. Quality Grades
- D. Yield Grades

(CEV Meat Science & Food Safety slide #88)

17. 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)

18. What are used to prevent and treat illness in livestock animals?

- A. Antibiotics
- B. Beta-agonists
- C. Growth-promoting implants
- D. Triglycerides

CEV Meat Science & Food Safety slide #32)

19. The physiological age of a lamb carcass can be determined by evaluating the joints of the ____ and ribs.

- A. Back shanks
- B. Front shanks
- C. Hips
- D. Scapula

(CEV Meat Science & Food Safety slide #95)

20. When was the first major outbreak of *Escherichia coli* 0157:H7? It was traced to ground beef from a major fast food chain.

- A. 1983
- B. 1993
- C. 2003
- D. 2013

(CEV Meat Science & Food Safety slide #24)

21. In the United States, growth-promoting implants are approved for use in

- A. Cattle and sheep
- B. Cattle and Swine
- C. Poultry
- D. Sheep and Swine

(CEV Meat Science & Food Safety slide #30)

22. According to the Nutritional Labeling & Education Act, all of the following are required on a nutritional label EXCEPT

- A. Number of calories from total fat and saturated fat
- B. Number of servings per container
- C. Recommended Daily Allowance of calories per serving
- D. Serving size

(CEV Meat Science & Food Safety slide #22)

23. Which of the following is a voluntary practice which serves as a predictor of palatability?

- A. Cutability grading
- B. Preliminary Yield Estimation
- C. Quality grading
- D. Yield grading

(CEV Meat Science & Food Safety slide #89)

24. Which is the thin myofilament in the sarcomere?

- A. Actin
- B. Bundle
- C. Fiber
- D. Myosin

(CEV Meat Science & Food Safety slide #59)

25. Which component of meat is used to synthesize vitamin D, create hormones, and form bile salts to aid in fat digestion?

- A. Cholesterol
- B. Copper
- C. Folic Acid
- D. Protein

(CEV Meat Science & Food Safety slide #51)

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25 Items @ 2 points per item = 50 points

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