

National FFA Organization
2014 Meats Evaluation & Technology CDE
Written Test

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

1. What are the recommended preventative measures to avoid *Perfringens* food infection?

- A. Canning at 176°F
- B. Cooking ground meat to an internal temperature of 140°F
- C. Cooking pork to at least 137°F
- D. Prompt refrigeration and proper sanitation

(CEV Meat Science & Food Safety slide #188)

2. Cold cuts contain only ____ meat unless stated on the label.

- A. Cured
- B. Fresh
- C. Skeletal
- D. Smoked

(CEV Meat Science & Food Safety slide #154)

3. Which of the following is food intoxication?

- A. Pathogenic bacteria grew in the food, produced a toxin and made the consumer sick after eating.
- B. Pathogenic bacteria was eaten by the consumer who then became sick.
- C. Pathogenic bacteria was in a food product consumed and made the consumer sick after eating.
- D. Pathogenic bacteria was treated by a toxin that made the consumer sick.

(CEV Meat Science & Food Safety slide #184)

4. Freezer storage can result in all of the following EXCEPT ...

- A. A deterioration of meat quality
- B. An improved quality grade
- C. Freezer burn
- D. Oxidative changes in the meat

(CEV Meat Science & Food Safety slide #106)

5. Which of the following is added to processed meat products to prevent the growth of *Clostridium botulinum*?

- A. NaCl
- B. NaCO
- C. NaNO₂
- D. NASSP

(CEV Meat Science & Food Safety slide #159)

6. Safety guidelines indicate that cooked leftovers should be used within ____ days.

- A. 4
- B. 6
- C. 8
- D. 14

(CEV Meat Science & Food Safety slide #122)

7. What are CCPs?

- A. Combustible Creation Points
- B. Crisis Causing Products
- C. Critical Control Points
- D. Cross Contamination Products

(CEV Meat Science & Food Safety slide #176)

8. Which cooking method involves completely covering the meat with liquid and cooking extensively?

- A. Braising
- B. Roasting
- C. Stewing
- D. Stir Frying

(CEV Meat Science & Food Safety slide #148)

9. What are compounds which absorb oxygen, reducing or preventing the oxidation of food?

- A. Aerobics
- B. Anaerobics
- C. Antioxidants
- D. Tenderizers

(CEV Meat Science & Food Safety slide #160)

10. It is recommended to let meat sit for at least three minutes after removing from heat to allow temperature to “rest” and prevent ____ loss.

- A. Blood
- B. Heat
- C. Juice
- D. Nutrient

(CEV Meat Science & Food Safety slide #129)

11. Which meat cookery method is best recommended for large cuts?

- A. Deep fat frying
- B. Pan frying
- C. Roasting
- D. Stir frying

(CEV Meat Science & Food Safety slide #140)

12. After a power outage, how long is meat safe in a freezer?

- A. 2 hours maximum
- B. 2 days if the freezer is full
- C. 2 days if the freezer is mostly empty
- D. 5 days if the door remains closed

(CEV Meat Science & Food Safety slide #111)

13. Generally, moist cooking methods should be used on the following meat cuts.

- A. Ground products
- B. Higher quality cuts
- C. Less tender cuts
- D. More tender cuts

(CEV Meat Science & Food Safety slide #131)

14. All of the following are suggested methods of defrosting meat EXCEPT

- A. In a microwave oven
- B. In a refrigerator
- C. In cold water
- D. On the counter

(CEV Meat Science & Food Safety slide #117)

15. Where in the refrigerator should ground beef be safely stored?

- A. On the bottom shelf in a cardboard container.
- B. On the bottom shelf in a plastic bag.
- C. On the top shelf in a cardboard container.
- D. On the top shelf in a plastic bag.

(CEV Meat Science & Food Safety slide #119)

16. Which of the following are also known as luncheon meats?

- A. Canned Cuts
- B. Cold Cuts
- C. Core Cuts
- D. Corned Cuts

(CEV Meat Science & Food Safety slide #154)

17. Which of the following is listed as a meat tenderizer?

- A. Bromelain
- B. Corn Syrup
- C. Di-glyceride
- D. Parsley

(CEV Meat Science & Food Safety slide #168)

18. Safe handling instructions with meat are regulated by

- A. EPA
- B. FFA
- C. FSIS
- D. OSHA

(CEV Meat Science & Food Safety slide #114)

19. Which method of defrosting will result in the greatest loss of juiciness?

- A. In a refrigerator
- B. In cold water
- C. In the microwave
- D. On the counter

(CEV Meat Science & Food Safety slide #118)

20. Deep fat frying meat is best completed when the fat is between ____ and ____.

- A. 140°F *and* 160°F
- B. 250°F *and* 260°F
- C. 300°F *and* 330°F
- D. 350°F *and* 360°F

(CEV Meat Science & Food Safety slide #136)

21. Grilling is the recommended cookery method for large cuts of meat.

- A. True
- B. False

(CEV Meat Science & Food Safety slides #137 & 140)

22. Dextrose is primarily used as a meat tenderizer.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #166 & 168)

23. Starter cultures are bacteria used for fermentation to create flavor and impart certain properties in processed meats.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #170)

24. Meat irradiation results in radioactive food.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #179)

25. Skeletal meat is defined by the USDA as the edible muscle tissue of an animal attached to the bone.

- A. True
- B. False

(CEV Meat Science & Food Safety slide #156)

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25 Items @ 2 points per item = 50 points

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