

National FFA Organization
2015 Meats Evaluation & Technology CDE
Written Test

Instructions: Carefully read each item and possible answers. Mark the correct answer on the correct Meats CDE form. Completely fill the chosen oval to indicate your answer. Note: Multiple-Choice items are worth 3 points each. True/False items are worth 1 point each.

1. In beef, which maturity group consists of animals between 9-30 months of age?
- A. A
 - B. B
 - C. C
 - D. D

(CEV Meat Science & Food Safety slide #91)

2. The Meat Inspection Act was enacted to prevent the adulteration and misbranding of meat products. When was the Meat Inspection Act passed?
- A. 1862
 - B. 1906
 - C. 1921
 - E. 1958

(CEV Meat Science & Food Safety slide #10)

3. Approximately ____ of graded beef in the United States grades at USDA Prime.
- A. 0%
 - B. 2%
 - C. 12%
 - D. 22%

(CEV Meat Science & Food Safety slide #98)

4. Which of the following is the hind leg of a hog that has not been smoked and may be sold as bone-in or boneless?
- A. Cured Ham
 - B. Fresh Ham
 - C. Smoked Ham
 - D. Water-Added Ham

(CEV Meat Science & Food Safety slide #68)

5. Which of the following would be classified as “Lamb”?
- A. 1 break joint, 1 spool joint
 - B. 2 break joints
 - C. 2 spool joints
 - D. Joints are not evaluated when determining the physiological age of lamb.

(CEV Meat Science & Food Safety slide #95)

6. 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)

7. Immediately preceding harvest, the meat animal must not have received a compound or drug. What is the term for this prescribed period of time?
- A. Extraction Period
 - B. Prescribed Period
 - C. Waiting Period
 - D. Withdrawal Period

(CEV Meat Science & Food Safety slide #34)

8. 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)

9. Which of the following are beef carcass maturity scores?

- A. 1, 2, 3, 4, 5
- B. A, AA, AAA
- C. A, B, C, D, E
- D. Prime, Choice, Select

(CEV Meat Science & Food Safety slide #90)

10. 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)

11. Passed in 1967, this legislation was an amendment to the Meat Inspection Act. It requires state inspection of processing facilities to equal or exceed federal inspection standards.

- A. Packer and Stockyards Act
- B. Pure Food and Drug Act
- C. State Inspection Act
- D. Wholesome Meat Act

(CEV Meat Science & Food Safety slide #15)

12. Which piece of legislation was passed in 1906 to prevent the adulteration and misbranding of meat products?

- A. Adulteration Act
- B. Humane Methods of Slaughter Act
- C. Humane Slaughter Act
- D. Meat Inspection Act

(CEV Meat Science & Food Safety slide #10)

13. What meat originates from animals which have only consumed certified organic feed? Further, the animals have received no antibiotics.
- A. Certified Animate
 - B. Certified Irradiated
 - C. Certified Natural
 - D. Certified Organic

(CEV Meat Science & Food Safety slide #82)

14. All of the following are essential amino acids EXCEPT
- A. Histidine
 - B. Iodine
 - C. Lysine
 - D. Threonine

(CEV Meat Science & Food Safety slide #47)

15. What term is the total weight of the food product minus the weight of the packaging materials?
- A. Gross Weight
 - B. Net Weight
 - C. Packaged Weight
 - D. Serving Weight

(CEV Meat Science & Food Safety slide #74)

16. What is meat from a sheep more than one year of age that has a more intense flavor?
- A. Pork
 - B. Lamb
 - C. Mutton
 - D. Cabrito

(CEV Meat Science & Food Safety slide #87)

17. What do the letters HACCP represent?
- A. Hazard Analysis Classification Control Point
 - B. Hazard Analysis Critical Control Point
 - C. Holistic Analysis Critical Control Processes
 - D. Humane Analysis Classification Control Procedures

(CEV Meat Science & Food Safety slide #20)

18. Which of the following is a USDA Quality Grade for lamb?
- A. Commercial
 - B. Good
 - C. Select
 - D. Standard

(CEV Meat Science & Food Safety slide #98)

19. All of the following are examples of retail packaging EXCEPT
- A. Boxed Beef
 - B. Modified Atmosphere Packaging
 - C. Overwrap
 - D. Vacuum Packaging

(CEV Meat Science & Food Safety slide #69)

20. 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)

21. Typically, an ounce of meat contains ____ grams of protein.

- A. 3
- B. 7
- C. 13
- D. 17

(CEV Meat Science & Food Safety slide #48)

22. 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)

23. Generally, which statement is true of adverse weather conditions on livestock?

- A. Extreme weather conditions have no effect on livestock feed consumption.
- B. In exceptionally cold weather, animals will consume less feed.
- C. In exceptionally hot weather, animals will consume less feed.
- D. In exceptionally hot weather, animals will consume more feed.

(CEV Meat Science & Food Safety slide #42)

24. Which of the following is the thick myofilament in the sarcomere?

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

(CEV Meat Science & Food Safety slide #59)

25. What are the amounts of a drug, antibiotic or hormone left behind in a product after the withdrawal period has passed?

- A. Enduring Amounts
- B. Lingering Effects
- C. Residual Levels
- D. Residual Stages

(CEV Meat Science & Food Safety slide #35)

26. The Wholesome Meat Act requires a federal, USDA or state inspection mark. The federal or state inspection mark indicates wholesomeness, not quality.
- A. True
 - B. False

(CEV Meat Science & Food Safety slide #16)

27. “Rib” is a primal cut of pork.
- A. True
 - B. False

(CEV Meat Science & Food Safety slide #63)

28. “Certified Angus Beef®” is an example of a branded program.
- A. True
 - B. False

(CEV Meat Science & Food Safety slide #78)

29. Isoleucine is an essential amino acid found in meat.
- A. True
 - B. False

(CEV Meat Science & Food Safety slide #47)

30. Growth-promoting implants decrease feed efficiency.
- A. True
 - B. False

(CEV Meat Science & Food Safety slide #28)

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Pages 1-4

25 Multiple-Choice Items @ 3 points per item = 75 points

Page 5

5 Alternate-Choice Items @ 1 point per items = 5 points

Total points = 80 points

KEY

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1. A 2. B 3. B 4. B 5. B 6. C	7. D 8. A 9. C 10. B 11. D 12. D	13. D 14. B 15. B 16. C 17. B 18. B 19. A	20. B 21. B 22. D 23. C 24. D 25. C	26. A 27. B 28. A 29. A 30. B