**2013 State Meats Evaluation Written Examination**

**Directions: Place your name, chapter, and contestant number on the accompanying scantron form that you will receive from the test administrators. Read each of the following multiple-choice items and the possible answers carefully. Mark the letter of the correct answer on your answer sheet (scantron form) as instructed by the test administrators. PLEASE MAKE NO MARKS ON THIS TEST.**

1. Which processed meat has the **SHORTEST** refrigerator storage time?
   1. Frankfurters
   2. Sausage
   3. Smoked whole ham
   4. Vacuumed packed bacon
2. Which is **NOT** *processed* meat?
   1. Bacon
   2. Cold cuts
   3. Ham
   4. Pork shoulder
3. Which is true of the labeling for processed meats?
   1. Does not require inspection
   2. Ingredients are listed on the label in order of decreasing weight
   3. Ingredients that make up less than 10% of the product are not listed on the label
   4. Labeling is only required for major food chains
4. Which is the **QUICKEST** way to defrost meat but will result in the greatest loss of juiciness?
   1. Cold water
   2. Hot water
   3. Microwave oven
   4. Refrigerator
5. Which additive is used to retard mold growth on the outside of smoked sausages?
   1. Butylated hydroxyanisole
   2. Potassium sorbate
   3. Sodium chloride
   4. Sodium nitrate
6. Which is true about cooking frozen meat?
   1. Changes the nutritional content of meat
   2. Increased cooking time
   3. Meat must be defrosted first
   4. Meat should be placed closer to the heat source
7. *T*he large pieces into which a carcass is divided are the:
   1. Primal cuts.
   2. Retails cuts.
   3. Sub-primal cuts.
   4. Whole cuts.
8. Which is true of fresh pork ham?
   1. Has not been cured or smoked
   2. May be any portion of the hind leg of a hog
   3. Must be sold bone-in
   4. Uses only water as part of the curing process
9. How long can one expect meat in a freezer to remain safe for consumption during a power outage?
   1. 1 day
   2. 2 days
   3. 7 days
   4. 14 days
10. Which food additive is used on processed meats to provide flavor?
    1. Butylated hydroxyanisole
    2. Potassium sorbate
    3. Sodium chloride
    4. Sodium nitrate
11. Which fresh uncooked meat has the **LONGEST** refrigerator storage time?
    1. Ground meat
    2. Lamb
    3. Pork
    4. Variety meat
12. Which is a primal cut for beef, lamb and pork*?*
    1. Breast
    2. Brisket
    3. Loin
    4. Rib
13. Overwrap is a type of packaging performed mainly at the:
    1. Manufacturer.
    2. Processing plant.
    3. Retail establishment.
    4. Slaughter house.
14. Which is a sub-primal cut?
    1. Chuck roll
    2. Pork sirloin chop
    3. Round steak
    4. Shoulder roast
15. What is another name for ascorbic acid that is added to processed meats to accelerate curing and preserve color during storage?
    1. Vitamin C
    2. Splenda
    3. Salt
    4. Potassium
16. Cooked leftovers should be consumed within:
    1. 1 day.
    2. 2 days.
    3. 4 days.
    4. 7 days.
17. A product used to tenderize natural smoked sausage casings is:
    1. Garlic.
    2. Papain.
    3. Saccharin.
    4. Salt.
18. Which is true of vacuum packaging?
    1. Decreases shrinkage of meat due to moisture loss
    2. Limits the time a meat can be kept before use
    3. Performed best with quality freezer paper
    4. Uses 80% oxygen and 20% carbon dioxide in the process
19. Which is **NOT** an example of cross-contamination of harmful, pathogenic bacteria?
    1. Hand to the face
    2. One surface to another surface
    3. Person to person
    4. Surface to a person
20. Which is an example of a “branded product”?
    1. Fresh ground pork in the meat section at Food Lion
    2. Nolan Ryan’s Guaranteed Tender Beef
    3. Tenderized meat
    4. USDA Prime
21. Which is true of “organic meat”?
    1. Can come from animals which receive certain vaccines
    2. Can come from animals which receive some antibiotics
    3. Does not require food safety procedures
    4. Must come from animals that eat only pasture

1. Another name for cold cuts are:
   1. Bologna
   2. Hot dogs
   3. Luncheon meats
   4. Variety meats
2. According to USDA regulations, *adulterated* hamburger or ground beef contains:
   1. Additional seasoning.
   2. Chopped beef products.
   3. More than 25% frozen beef products.
   4. Over 30% fat.
3. When is a frankfurter labeled “imitation”?
   1. Contains less than 100% skeletal meat
   2. Fat content is over 30%
   3. Has more than 10% water by weight
   4. If it is made from beef
4. Which is true of *safe handling instructions* found on raw meat and poultry products?
   1. Carry the “Good Housekeeping” seal of approval
   2. Same on all types of raw meat and poultry
   3. Stricter instructions are given for pork products
   4. Vary from one grocery chain to another