WRITTEN TEST - Answers are in bold

1. The flecks of fat within a muscle is called:

    1. Maturity

    2. Marbling

    3. External fat

    4. Glaze

2. The major difference between the beef quality grades U.S. Choice and U.S. Good is:

    1. Maturity

    2. Nutrition

    3. Marbling

    4. Lean color

3. The term that indicates the amount of usable meat in relation to the amount of fat and bone on a carcass is:

    1. Quality grade

    2. Cutability

    3. Dressing Percentage

    4. Cooler Shrinkage

4. Pork Rib chops come from the wholesale cut-

    1. rib

    2. loin

    3. leg

    4. rack

5. USDA Quality grade stamps are shaped

    1. circular

    2. square

    3. shield

    4. round

6. A numerical grade (1 is best and 5 is worst) that indicates the amount of boneless, closely trimmed retail cuts in a carcass is:

    1. Quality grade.

    2. Yield grade.

    3. Inspection.

    4. Lean to bone ratio.

7. The Quality grades of beef that are most common and is usually sold to retail grocery stores is:

    1. Prime and Choice.

    2. Choice and Select.

    3. Select and Standard.

    4. Commercial and Utility.

8. Most of the lamb sold in retail stores is graded:

    1. Prime and Choice.

    2. Choice and Good.

    3. Good and Prime.

    4. Commercial and Utility.

9. The grade of pork generally sold in retail stores is:

    1. Prime.

    2. Choice.

    3. Good.

    4. Pork is rarely graded and therefore ungraded pork is sold in the retail store.

10. The factors used to predict the USDA yield grades of beef carcasses are:

    1. Hot carcass weight, last rib backfat and muscle score.

    2. Hot carcass weight, loin muscle area and Kidney Heart and Pelvic fat.

    3. Hot carcass weight, adjusted fat thickness and muscle score.

    4. Hot carcass weight, adjusted fat thickness, rib eye area and kidney pelvic and heart fat percentage.

11. The factors used to predict the USDA quality grades for lamb are

     1. Hot carcass weight, maturity and conformation.

     2. Maturity, conformation and fat streaking in the flank.

     3. Marbling and Maturity.

     4. Fat thickness, Maturity and Marbling.