

2024 Nebraska State FFA CDE Meat Judging - Written Exam

- 1. What is the name of the book written by Upton Sinclair which brought attention to the conditions in meat processing plants, and eventually led to the Meat Inspection Act of 1906?**
 - a. The Forest
 - b. The Jungle
 - c. The Meat We Eat
 - d. Principles of Meat Science
- 2. What is the basic muscle contractile unit?**
 - a. Sarcoplasm
 - b. Sarcolemma
 - c. Sarcomere
 - d. Sarcophile
- 3. In 1993, a major E. coli O157:H7 outbreak led to industry wide testing for this organism in ground beef. Which fast food chain was this outbreak linked to?**
 - a. Jack in the Box
 - b. McDonald's
 - c. Wendy's
 - d. Burger King
- 4. What is the "Danger Zone"?**
 - a. 60 F to 160 F
 - b. 60 F to 140 F
 - c. 40 F to 140 F
 - d. 40 F to 160 F
- 5. True or False, bacteria will stop growing at refrigerated temperatures.**
 - a. True
 - b. False
- 6. Which of the following nutrients is NOT a major component of fresh meat?**
 - a. Water
 - b. Carbohydrates
 - c. Protein
 - d. Fat
- 7. Which governmental agency requires and oversees meat labeling?**
 - a. Food Safety and Inspection Service (FSIS)
 - b. Food and Drug Administration (FDA)
 - c. Livestock and Poultry Program (L&P)
 - d. Agricultural Marketing Service (AMS)
- 8. What does the acronym, USDA stand for?**
 - a. United States Development of Agriculture
 - b. United States Department of Agriculture
 - c. United States Department of Animals
 - d. United States Development Standards
- 9. True or False, meat varies in tenderness based on the muscle it is from?**
 - a. True
 - b. False
- 10. What is the most common cause of foodborne illness?**
 - a. Unsanitary harvest facilities
 - b. Mishandling of food
 - c. Lapse in HACCP documentation
 - d. Unhealthy live animal prior to harvest

2024 Nebraska State FFA CDE Meat Judging - Written Exam

11. What are synthetic chemicals which shift nutrients away from fat production to the promotion of lean muscle growth?
- Beta-agonists
 - Hormones
 - Implants
 - Antibiotics
12. What are the four fat soluble vitamins?
- A, D, E, K
 - A, B, D, K
 - A, B-6, B-12, K
 - B, C, D, K
13. True or False, meat protein contains all 9 essential amino acids?
- True
 - False
14. What was enacted on June 30, 1906, to prevent the adulteration and mishandling of meat products?
- Wholesome Meat Act
 - Humane Slaughter Act
 - Food, Drug, & Cosmetic Act
 - Meat Inspection Act
15. Which was one of the first food additives to change taste and preserve foods?
- Pepper
 - Thyme
 - Cumin
 - Salt
16. What does the acronym HACCP stand for?
- Hazard Analysis Critical Cooking Point
 - Hazard Analysis Crucial Control Point
 - Hazard Analysis Critical Control Point
 - Hazard Analysis Critical Control Parameters
17. The quality grades of beef that are most common in the retail store are:
- Prime and Choice
 - Choice and Select
 - Select and Standard
 - Prime and Select
18. Yield grading is a measure of what?
- Quality
 - Cutability
 - Cleanliness
 - Safety
19. True or False, the federal or state inspection mark indicates quality, ensuring the consumer has an enjoyable eating experience.
- True
 - False
20. The fat within the muscle (intramuscular fat) is more commonly known as:
- Marbling
 - Seam fat
 - Subcutaneous fat
 - External fat

2024 Nebraska State FFA CDE Meat Judging - Written Exam

1. What is the name of the book written by Upton Sinclair which brought attention to the conditions in meat processing plants, and eventually led to the Meat Inspection Act of 1906?
 - a. The Forest
 - b. The Jungle
 - c. The Meat We Eat
 - d. Principles of Meat Science
2. What is the basic muscle contractile unit?
 - a. Sarcoplasm
 - b. Sarcolemma
 - c. Sarcomere
 - d. Sarcophile
3. In 1993, a major E. coli O157:H7 outbreak led to industry wide testing for this organism in ground beef. Which fast food chain was this outbreak linked to?
 - a. Jack in the Box
 - b. McDonald's
 - c. Wendy's
 - d. Burger King
4. What is the "Danger Zone"?
 - a. 60 F to 160 F
 - b. 60 F to 140 F
 - c. 40 F to 140 F
 - d. 40 F to 160 F
5. True or False, bacteria will stop growing at refrigerated temperatures.
 - a. True
 - b. False
6. Which of the following nutrients is NOT a major component of fresh meat?
 - a. Water
 - b. Carbohydrates
 - c. Protein
 - d. Fat
7. Which governmental agency requires and oversees meat labeling?
 - a. Food Safety and Inspection Service (FSIS)
 - b. Food and Drug Administration (FDA)
 - c. Livestock and Poultry Program (L&P)
 - d. Agricultural Marketing Service (AMS)
8. What does the acronym, USDA stand for?
 - a. United States Development of Agriculture
 - b. United States Department of Agriculture
 - c. United States Department of Animals
 - d. United States Development Standards
9. True or False, meat varies in tenderness based on the muscle it is from?
 - a. True
 - b. False
10. What is the most common cause of foodborne illness?
 - a. Unsanitary harvest facilities
 - b. Mishandling of food
 - c. Lapse in HACCP documentation
 - d. Unhealthy live animal prior to harvest

2024 Nebraska State FFA CDE Meat Judging - Written Exam

11. What are synthetic chemicals which shift nutrients away from fat production to the promotion of lean muscle growth?
- Beta-agonists
 - Hormones
 - Implants
 - Antibiotics
12. What are the four fat soluble vitamins?
- A, D, E, K
 - A, B, D, K
 - A, B-6, B-12, K
 - B, C, D, K
13. True or False, meat protein contains all 9 essential amino acids?
- True
 - False
14. What was enacted on June 30, 1906, to prevent the adulteration and mishandling of meat products?
- Wholesome Meat Act
 - Humane Slaughter Act
 - Food, Drug, & Cosmetic Act
 - Meat Inspection Act
15. Which was one of the first food additives to change taste and preserve foods?
- Pepper
 - Thyme
 - Cumin
 - Salt
16. What does the acronym HACCP stand for?
- Hazard Analysis Critical Cooking Point
 - Hazard Analysis Crucial Control Point
 - Hazard Analysis Critical Control Point
 - Hazard Analysis Critical Control Parameters
17. The quality grades of beef that are most common in the retail store are:
- Prime and Choice
 - Choice and Select
 - Select and Standard
 - Prime and Select
18. Yield grading is a measure of what?
- Quality
 - Cutability
 - Cleanliness
 - Safety
19. True or False, the federal or state inspection mark indicates quality, ensuring the consumer has an enjoyable eating experience.
- True
 - False
20. The fat within the muscle (intramuscular fat) is more commonly known as:
- Marbling
 - Seam fat
 - Subcutaneous fat
 - External fat