

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

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

3. Approximately ___ of graded beef in the United States grades at USDA Prime.

- A. 0%
- B. 2%
- C. 12%
- D. 22%

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

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.

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

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

8. Which component found in meat contains the most energy per gram?
- A. Fat
 - B. Iron
 - C. Protein
 - D. Water
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
10. When was the first major outbreak of Escherichia coli O157:H7? It was traced to ground beef from a major fast food chain.
- A. 1983
 - B. 1993
 - C. 2003
 - D. 2013
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
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
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
14. All of the following are essential amino acids EXCEPT
- A. Histidine
 - B. Iodine
 - C. Lysine
 - D. Threonine
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
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
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

18. Which of the following is a USDA Quality Grade for lamb?
A. Commercial
B. Good
C. Select
D. Standard
19. All of the following are examples of retail packaging EXCEPT
A. Boxed Beef
B. Modified Atmosphere Packaging
C. Overwrap
D. Vacuum Packaging
20. Which of the following is a primal cut of beef?
A. Breast
B. Chuck
C. Ham/Leg
D. Shoulder
21. Typically, an ounce of meat contains ____ grams of protein.
A. 3
B. 7
C. 13
D. 17
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
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.
24. Which of the following is the thick myofilament in the sarcomere?
A. Actin
B. Bundle
C. Minimere
D. Myosin
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
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
27. "Rib" is a primal cut of pork.
A. True
B. False

28. "Certified Angus Beef®" is an example of a branded program.

- A. True
- B. False

29. Isoleucine is an essential amino acid found in meat.

- A. True
- B. False

30. Growth-promoting implants decrease feed efficiency.

- A. True
- B. False

National FFA Organization
2015 Meats Evaluation & Technology CDE
Written Test Key

- 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

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

2. Cold cuts contain only ____ meat unless stated on the label.
 - A. Cured
 - B. Fresh
 - C. Skeletal
 - D. Smoked

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.

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

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

6. Safety guidelines indicate that cooked leftovers should be used within ____ days.
 - A. 4
 - B. 6
 - C. 8
 - D. 14

7. What are CCPs?
 - A. Combustible Creation Points
 - B. Crisis Causing Products
 - C. Critical Control Points
 - D. Cross Contamination Products

8. Which cooking method involves completely covering the meat with liquid and cooking extensively?
- A. Braising
 - B. Roasting
 - C. Stewing
 - D. Stir Frying
9. What are compounds which absorb oxygen, reducing or preventing the oxidation of food?
- A. Aerobics
 - B. Anaerobics
 - C. Antioxidants
 - D. Tenderizers
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
11. Which meat cookery method is best recommended for large cuts?
- A. Deep fat frying
 - B. Pan frying
 - C. Roasting
 - D. Stir frying
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
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
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
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.
16. Which of the following are also known as luncheon meats?
- A. Canned Cuts
 - B. Cold Cuts
 - C. Core Cuts
 - D. Corned Cuts
17. Which of the following is listed as a meat tenderizer?
- A. Bromelain
 - B. Corn Syrup
 - C. Di-glyceride
 - D. Parsley
18. Safe handling instructions with meat are regulated by
- A. EPA
 - B. FFA
 - C. FSIS
 - D. OSHA

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
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
21. Grilling is the recommended cookery method for large cuts of meat.
- A. True
B. False
22. Dextrose is primarily used as a meat tenderizer.
- A. True
B. False
23. Starter cultures are bacteria used for fermentation to create flavor and impart certain properties in processed meats.
- A. True
B. False
24. Meat irradiation results in radioactive food.
- A. True
B. False
25. Skeletal meat is defined by the USDA as the edible muscle tissue of an animal attached to the bone.
- A. True
B. False

National FFA Organization
2014 Meats Evaluation & Technology CDE
Written Test Key

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

National FFA Organization
2013 Meats Evaluation & Technology CDE
Written Test

1. Which of the following is NOT a primal cut of pork?
 - A. Ham/Leg
 - B. Loin
 - C. Rib
 - D. Shoulder

2. Which of the following is NOT a significant component of meat?
 - A. Hormone
 - B. Fat
 - C. Iron
 - D. Protein

3. 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

4. What is the grade for “A” maturity beef that has a marbling score of “Small”?
 - A. Low Standard
 - B. Low Select
 - C. Low Choice
 - D. Low Prime

5. Which piece of federal legislation established a single, specific name for each basic retail cut?
 - A. Meat Labeling Act (1984)
 - B. The Humane Slaughter Act (1958)
 - C. The Wholesome Meat Act (1967)
 - D. Uniform Retail Meat Identity Standards (1973)

6. When did the FDA require nutritional labels to include trans-fat content?
 - A. 1902
 - B. 1985
 - C. 2002
 - D. 2009

7. Which of the following is considered “adulterated” and puts the establishment selling the product at risk of being fined?
 - A. Ground beef with frozen chopped beef
 - B. Ground beef with less than 30 percent fat
 - C. Ground beef with more than 30 percent fat
 - D. Hamburger with less than 30 percent fat

8. Which of the following is TRUE about the relationship between adverse weather conditions and livestock rate of gain?
 - A. In very cold weather, animals consume less feed, increasing gain.
 - B. In very cold weather, animals consume less feed, reducing gain.
 - C. In very hot weather, animals consume less feed, reducing gain.
 - D. In very hot weather, animals consume more feed, increasing gain.

9. Which component of meat is responsible for body structure and chemical reactions essential to life?
A. Carbohydrates
B. Fat
C. Protein
D. Water
10. Which of the following is a process of identifying possible sources of food adulteration during processing? It must be in place in all federal and state meat processing facilities.
A. AMS
B. HACCP
C. NASA
D. OSHE
11. Which of the following is a primal cut of beef?
A. Breast
B. Chuck
C. Ham/Leg
D. Shoulder
12. Which of the following are synthetic chemicals which shift nutrients away from fat production to the promotions of lean muscle growth?
A. Antibiotics
B. Beta-agonists
C. Gama-hormones
D. Growth-Promoting Implants
13. Estradiol, Progesterone, and Testosterone are examples of gender-based _____.
A. Antibiotics
B. Beta-agonists
C. Hormones
D. Sterols
14. 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
15. Which of the following contains the fewest calories per ounce?
A. Cheddar cheese
B. Lean meat
C. Peanut butter
D. Swiss cheese
16. What are the numerical measurements of the percentage of boneless, closely trimmed retail cuts of a carcass?
A. Inspections Stamps
B. Maturity Classes
C. Quality Grades
D. Yield Grades
17. Which component found in meat contains the most energy per gram?
A. Fat
B. Iron
C. Protein
D. Water
18. What are used to prevent and treat illness in livestock animals?
A. Antibiotics
B. Beta-agonists
C. Growth-promoting implants
D. Triglycerides

19. The physiological age of a lamb carcass can be determined by evaluating the joints of the ___ and ribs.
- A. Back shanks
 - B. Front shanks
 - C. Hips
 - D. Scapula
20. When was the first major outbreak of Escherichia coli O157:H7? It was traced to ground beef from a major fast food chain.
- A. 1983
 - B. 1993
 - C. 2003
 - D. 2013
21. In the United States, growth-promoting implants are approved for use in
- A. Cattle and sheep
 - B. Cattle and Swine
 - C. Poultry
 - D. Sheep and Swine
22. According to the Nutritional Labeling & Education Act, all of the following are required on a nutritional label EXCEPT
- A. Number of calories from total fat and saturated fat
 - B. Number of servings per container
 - C. Recommended Daily Allowance of calories per serving
 - D. Serving size
23. Which of the following is a voluntary practice which serves as a predictor of palatability?
- A. Cutability grading
 - B. Preliminary Yield Estimation
 - C. Quality grading
 - D. Yield grading
24. Which is the thin myofilament in the sarcomere?
- A. Actin
 - B. Bundle
 - C. Fiber
 - D. Myosin
25. Which component of meat is used to synthesize vitamin D, create hormones, and form bile salts to aid in fat digestion?
- A. Cholesterol
 - B. Copper
 - C. Folic Acid
 - D. Protein

National FFA Organization
2013 Meats Evaluation & Technology CDE
Written Test Key

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

National FFA Organization
2012 Meats Evaluation & Technology CDE
Written Exam

- All of the following are results of freezer burn EXCEPT
 - Meat becomes tougher
 - Meat becomes more palatable *
 - Meat becomes more rancid
 - Meat becomes tasteless when cooked
- Which of the following is a program adopted by most commercial food processors to control hazards in food processing?
 - AMS
 - HACCP *
 - OSHE
 - USDP
- Which common foodborne infection has an onset time of three to four days and is a result of undercooked meat?
 - E. coli *
 - Perfringens
 - Staphylococcal
 - Haemophilosis
- Which of the following is a moist cooking method?
 - Braising *
 - Broiling
 - Roasting
 - Smoking
- Deep fat frying meat is best completed when the fat is between ____ and ____.
 - 140°F and 160°F
 - 250°F and 260°F
 - 300°F and 330°F
 - 350°F and 360°F *

6. When smoking meats, why is it recommended to use two thermometers?
- A. One to measure air temperature, one to measure internal meat temperature *
 - B. One to measure initial meat temperature, one to measure final meat temperature
 - C. One to measure raw meat, one to measure smoked meat
 - D. It is not recommended to use two thermometers
7. What is another name for cold cuts?
- A. Chops
 - B. FSIS
 - C. Luncheon meats *
 - D. Sausage links
8. Which foodborne illness is most directly related to insufficiently cooked or re-heated meat and/or eggs?
- A. E. coli
 - B. Salmonellosis *
 - C. Staphylococcal
 - D. Trichinosis
9. Which of the following involves exposing food to a source of ionizing energy in order to destroy pathogenic and spoilage bacteria in food?
- A. Irradiation *
 - B. Micro-gamma
 - C. Pasteurization
 - D. Roasting
10. Ascorbic Acid is one form of ___ and is used as a curing accelerator in combination with other curing agents to fix color at a faster rate or preserve color during storage.
- A. Amino Acid
 - B. Lipids or Fats
 - C. Antioxidant*
 - D. Vitamin E
11. When is a dry cooking method best for meat products?
- A. Cuts with large amounts of connective tissue
 - B. Higher quality cuts *
 - C. Less tender cuts
 - D. Lower quality cuts
12. When cooking frozen meat, which of the following modification is required?
- A. Broil steaks and chops one-half times shorter
 - B. Move meat closer to the heat source
 - C. Place meat farther from the heat source *
 - D. Turn the heat higher
13. All of the following are processed meats EXCEPT
- A. Cold cuts
 - B. Frankfurters
 - C. Fresh ham slice *
 - D. Fresh sausage
14. Which guideline should be followed when handling leftovers?
- A. Divide food into large containers
 - B. Maintain free air circulation around containers in the refrigerator *
 - C. Pack containers with leftovers tightly together in the refrigerator
 - D. Place containers against the sides and back of the refrigerator

15. Which of the following is used as a meat tenderizer?

- A. Bromelain*
- B. Corn Syrup

- C. Di-glyceride
- D. Parsley

16. How are phosphates utilized in processed meats?

- A. To bind lean and fat for improved product texture
- B. To create flavor through fermentation
- C. To increase water holding capacity*
- D. To maintain color in mixes

17. Which is the symbol for irradiated food?

ELIMINATED

18. What are the proper storage temperatures?

- A. Below 40°F for cold products, above 140° for hot products*
- B. Below 50°F for cold products, above 150° for hot products
- C. Below 60°F for cold products, above 160° for hot products
- D. Below 70°F for cold products, above 170° for hot products

19. What is the proper term for: pathogenic bacteria was in a food product consumed and made the consumer sick after eating?

- A. Food Inebriation
- B. Food Infection*

- C. Food Intoxication
- D. Food toxicity

20. What is used in the meats industry to prevent rancidity?

- A. Antioxidants *
- B. Clostridium botulinum

- C. Phosphates
- D. Sugar

21. Frozen meat can be satisfactorily cooked without defrosting.

- A. True *
- B. False

22. Dextrose is primarily used as a meat tenderizer.

- A. True
- B. False *

23. Meat irradiation results in radioactive food.

- A. True
- B. False *

24. Never use the same platter to carry raw and cooked meat without cleaning.

- A. True *
- B. False

25. The internal temperature of pork must reach at least 140°F to kill bacteria and the Trichinella spiralis parasite if present.

- A. True
- B. False *

National FFA Organization
2011 Meats Evaluation & Technology CDE
Written Test

1. Broiling time for steaks and chops can vary from the recommended timetables for the following reasons EXCEPT

- A. The distance of the surface of the meat from the heat sources may vary
- B. The species of the meat product may be different from that on the label
- C. The temperature of the meat may vary
- D. The thickness of the meat may vary

2. By law, all ingredients contained in any meat food product must be listed on the label in order by ____.

- A. Alphabetical
- B. Digestibility
- C. Protein level
- D. Weight

3. Which of the following is a dry heat cooking by grilling?

- A. Boiling
- B. Microwaving
- C. Outdoor cookery
- D. Pan frying

4. Which factors are required for beef aging?

- A. Controlled temperatures and humidity
- B. Controlled temperatures and salt
- C. Humidity and smoke
- D. Salt and smoke

5. When calculating nutrient intake Daily Values, what is the usual caloric intake for men?

- A. 1,000 calories
- B. 1,500 calories
- C. 2,500 calories
- D. 3,000 calories

6. Can frozen meat be cooked without thawing?

- A. No – Always thaw meat before cooking
- B. Yes – But cooking time should be decreased
- C. Yes – But cooking time should be increased
- D. Yes – But only if the meat has already been cooked

7. Which of the following meats should NOT be frozen?

- A. Canned meats
- B. Meats sealed in plastic
- C. Raw meats
- D. Smoked meats

8. Which tenderizer is most commonly used both commercially and at home?
- A. Cholesterol
 - B. Oxymyoglobin
 - C. Papain
 - D. RACC
9. Why is identification of bone shape and cut important when buying meat?
- A. Bone shape and cut indicate the location on the carcass.
 - B. Bone shape and cut indicate the quality grade of the cut.
 - C. Bone shape and cut indicate the wholesomeness of the cut.
 - D. Bone shape and cut indicate the yield grade of the cut.
10. Is the digestibility of animal foods greater than vegetable foods?
- A. No – Fruits are more digestible than animal foods
 - B. No – Grains are more digestible than animal foods
 - C. No – Vegetables are more digestible than animal foods
 - D. Yes – Animal foods are 95% digestible
11. To what internal temperature should pork be cooked?
- A. 135°F
 - B. 140°F
 - C. 150°F
 - D. 160°F
12. How much do roasts rise in temperature during the standing period?
- A. 0°F
 - B. 1 to 2°F
 - C. 5 to 10°F
 - D. 10 to 20°F
13. Which of the following is best suited for outdoor grilling?
- A. Bottom Round Roast
 - B. Sirloin Steak
 - C. Top Round roast
 - D. Whole Lamb Leg
14. Should meat be turned while panfrying?
- A. No – Turning hampers even cooking
 - B. No – Turning increases cholesterol by soaking up oil
 - C. No – Turning inhibits cooking throughout
 - D. Yes – Turning ensures even cooking
15. Why would sucrose be used as an additive to a processed meat product?
- A. As a preservative
 - B. To accelerate curing
 - C. To bind the meat and fat
 - D. To enhance flavor
16. Which of the following is a system that identifies critical points that must be controlled to prevent public health hazards from occurring in the meat and poultry industries?
- A. AMS
 - B. HACCP
 - C. NASA
 - D. USDP

17. What is the weight of food without the packaging materials?
- A. Farm weight
 - B. Gross weight
 - C. Net weight
 - D. Packaged weight
18. What are the minimum temperatures necessary to cook meat and poultry safely in a smoker?
- A. Maintained at 125°F to 200°F
 - B. Maintained at 225°F to 300°F
 - C. Maintained at a minimum of 400°F
 - D. Time is more important than temperature in a smoker
19. What term is used to identify meat that has been changed by cooking, curing, canning, drying or a combination thereof?
- A. Developed meat
 - B. Fresh meat
 - C. Processed meat
 - D. Smoked meat
20. What is the function of iron in the body?
- A. Iron is a part of chemical processes including hormone and insulin production.
 - B. Iron is an important in protein synthesis and wound healing.
 - C. Iron is part of the hemoglobin of blood which carries oxygen to the cells.
 - D. Iron releases energy in food and is essential for nutrient metabolism.
21. Which of the following is a B-vitamin found in meat?
- A. Calcium
 - B. Riboflavin
 - C. Sodium
 - D. Zinc
22. Which legislation dictates strict animal handling, stunning and slaughter guidelines?
- A. The Grading and Inspection Act of 1983
 - B. The Humane Slaughter Act of 1978
 - C. The Morrill Act of 1862
 - D. The Wholesale Inspection Act of 1936
23. How can one usually judge whether uncooked meat is spoiled?
- A. A change in cutability
 - B. A change in quality
 - C. A change in skeletal girth
 - D. A change in yield
24. ____ is a disease caused by eating meat from wild game or hogs that have been infected with the parasite ____.
- a. Anthelmintic Roundworm
 - b. Campylobacter Jejuni
 - c. Taenia Solium
 - d. Trichinosis Trichinae

25. Which of the following would typically perish faster?

a. Chops

b. Ground meat

c. Roasts

d. Steaks

National FFA Organization
2011 Meats Evaluation & Technology CDE
Written Test Key

1. B

2. D

3. C

4. A

5. C

6. C

7. A

8. C

9. A

10. D

11. D

12. C

13. B

14. D

15. D

16. B

17. C

18. B

19. C

20. C

21. B

22. B

23. B

24. D

25. B