

1. federal grading of meats is required by law

- A True
- B False

2. federal inspections of meat plants is required by law

- A True
- B False

3. braising is the mix of what cooking methods

- A simmer and boil
- B grill and fry
- C sear and simmer
- D sear and roast
- E simmer and grill

4. what does the usda stand for?

- A unites states department of agriculture
- B united states department of anal polititians
- C united states department of Arab etc
- D united states destruction of america

5. which is the best grade of meats

- A choice
- B select
- C prime
- D good
- E utility

6. what is the order for the first four grades of meat from best down

- A prime, choice, select, standard
- B standard, prime, select, choice
- C standard, select, prime, choice
- D select, prime, standard, choice

7. what is marbling of meats

- A adding extra fats for grinding
- B the natural fat in the meats
- C the tenderness of meats
- D the toughness of meats

8. when we grade meat for yield it means???

- A the usable meat after trimmming
- B the wasted meat after trimming
- C the meat to bone ration for the fat content
- D all the meat we use

9. how much prime meat by percentage is there in this country

- A less then 10
- B 10 %
- C less then 5%
- D 20%
- E 5-10%

10. which primal cut is the largest on the steer

- A rib
- B round
- C chuck
- D sirloin
- E short loin

11. what product can not be present for an animal to be sold in this country

- A antibiotics
- B hormones
- C medicinal enzymes

12. what is the difference between roasting and baking?

- A none
- B we roast using direct heat
- C in roasting the product supplies moisture
- D in baking the product supplies moisture
- E any answer is correct

13. what is best for low temp roasting?

- A 350-375
- B 275-325
- C 250-275
- D 400-500

14. list one reason for low temp roasting

- A better seasoning
- B easier carving
- C faster cooking
- D faster to eat

15. list one reason for low temp roasting

- A more even cooking
- B more cooked on the inside
- C darker color on outside
- D crunchier carving table

16. which part of the animal is the top round from?

- A sirloin
- B rib
- C rump
- D chuck
- E brisket

17. the USDA stamp confirms the animal is what?

- A fit for human distribution
- B fit for animals to eat
- C fit for human consumption
- D ready to be slautered
- E alive as recent as 24 hours

18. what does the term offal imply

- A the use of cattle muscle as food
- B the use of cattle fat as food
- C the use of organ meat as food
- D all the tough meat on a carcass

19. larding is known as what

- A wrapping meat in fat to keep it less crispy
- B wrapping meat in fat to add moisture
- C injecting meat with fat

20. barding is referring to what

- A wrapping meat in fat such as bacon
- B injecting meat with fat
- C removing all the fat from meats

21. marbling refers to what

- A the lines of fat within the lean flesh
- B the fat cap on a prime rib
- C the lean meat that we eat
- D the tender meat that we eat

22. which cooking methods are best for tender cuts of meat

- A dry heat methods
- B moist heat methods
- C combination methods
- D dry with oil methods

23. which cooking methods are best for tough cuts of meat

- A moist cooking methods
- B combination methods
- C dry with oil methods
- D dry cooking methods

24. how many pounds are in one pint?

- A 2
- B 4
- C 1
- D 6
- E 8

25. how many ounces are in one gallon?

- A 128
- B 64
- C 32
- D 16
- E 8

26. what is defined as kosher foods

- A foods approved for vegetarians
- B foods approved by a Jewish Rabbi for consumption
- C foods killed without suffering and foods not prepared with milk
- D foods from any animal alive within 24 hours

27. what are beef medallions defined as

- A beef with all the silver skin removed
- B small round pieces molded in cheesecloth
- C beef mixed with pork for grinding
- D thin boneless cuts that are lightly pounded
- E breaded cutlets

28. how long is meat aged before primal cutting is done

- A 1 day
- B 2 days
- C 2-3 days
- D 3-4 days
- E 1 week

29. how many teaspoons are in one tablespoon

30. how many tablespoons are in one ounce

31. how long can meat be aged under proper conditions?

- A 2 days`
- B 2 weeks
- C 4 days
- D 4 weeks
- E 6 days
- F 6 weeks

32. why do butchers let meat hang

- A to let the blood drip out
- B to tenderize and lengthen
- C to make it easier to carve
- D to make it look bigger

33. when we age meats we lose what

- A moisture
- B flavor
- C color
- D tenderness
- E protien