**2008 Area FFA Meat Judging Contest Written Test**

**April 12, 2008**

**(Answer Key)**

**Instructions: Please choose the best answer according to the Yellow Pages.**

1. Which foodborne bacteria was first found in chocolate milk in the United States? **(page 57, question 237)**
	1. *Salmonella enteritidis*
	2. *Staphylococcus aureus*
	3. *Clostridium botulinum*
	4. ***Yersinia enterocolitica***
	5. None of the above
2. How much ground beef should be allowed for a single serving? **(page 41, question 147)**
	1. **¼ to 1/3 pound per serving**
	2. 1/3 to ½ pound per serving
	3. ½ to 2/3 pound per serving
	4. 2/3 to ¾ pound per serving
	5. None of the above
3. Why do the surfaces of the subprimal cuts of beef in the vacuum packages look so dark? **(page 42, question 154)**
	1. Because of the oxygen in the package.
	2. Because of the spoilage of the meat in the package.
	3. **Because of the elimination of air in the package.**
	4. Because of the age of the meat in the package.
	5. None of the above
4. What is the fat content allowed in ground poultry? **(page 48, question 182)**
	1. 20 percent
	2. 18 percent
	3. 15 percent
	4. 10 percent
	5. **None of the above**
5. Which type of food is **NOT** a common problem associated with choking in young children? **(page 56, question 233)**
	1. Hot dogs
	2. Grapes
	3. **Chips**
	4. Nuts
	5. None of the above
6. What is “freezer burn”? **(page 65, question 268)**
	1. **The drying out of the surface tissues of food during freezer storage.**
	2. The ice crystal formation in the meat and on the surface during freezer storage.
	3. The discoloration on the surface of the meat during freezer storage.
	4. The darkening of meat to a brown color during freezer storage.
	5. None of the above
7. What cuts of meat are **NOT** recommended for roasting? **(page 76, question 318)**
	1. Beef rib
	2. Rib eye
	3. Rump roast
	4. **Eye of Round Roast**
	5. None of the above
8. Which common foodborne bacteria is associated with a 1981 Canadian outbreak traced to contaminated coleslaw? **(page 57, question 237)**
	1. ***Listeria monocytogenes***
	2. *Salmonella enteritidis*
	3. *Campylobacter jejuni*
	4. *Escherichia coli*
	5. None of the above
9. Which of the following is **NOT** a USDA meat grade for poultry? **(page 43, question 159)**
	1. Grade A
	2. **Grade AA**
	3. Grade B
	4. Grade C
	5. None of the above
10. Can the addition of tenderizer be used to upgrade beef? **(page 51, question 204)**
	1. Yes, because tenderizers make the meat more tender and increase the grade.
	2. **No, tenderizers can not change the grade of beef.**
	3. Yes, because tenderizers increase the tenderness and cost to upgrade the beef.
	4. Yes, because tenderizers always upgrade beef.
	5. None of the above
11. What is the recommended freezer storage time for bacon? **(page 64, question 266)**
	1. **1 month**
	2. 2 months
	3. 3 months
	4. 4 months
	5. None of the above
12. What is the recommended refrigerator storage time for casseroles? **(page 62, question 262)**
	1. **3 to 4 days**
	2. 4 to 5 days
	3. 1 to 2 days
	4. 2 to 3 days
	5. None of the above
13. How safe are meats that have been in a fire? **(page 60, question 248)**
	1. Cooked and ready to eat.
	2. Safe as long as they are stored in a refrigerator shortly thereafter.
	3. Need to be placed on the grill for 5 more minutes to be safe to eat.
	4. Safe as long as the meat is eaten within 30 minutes of the fire being extinguished.
	5. **None of the above**
14. To what internal temperature should pork be cooked to? **(page 90, question 391)**
	1. 150 ºF
	2. **160 ºF**
	3. 165 ºF
	4. 170 ºF
	5. None of the above
15. How should a butterflied lamb roast be cooked? **(page 93, question 410)**
	1. **Broiled or grilled**
	2. Roasted
	3. Deep fried
	4. Cooked in liquid
	5. None of the above
16. What is the “fell” on a lamb carcass? **(page 92, question 406)**
	1. A small area of fat in the shoulder pocket.
	2. The area on the underside of a lamb where it lays to rest.
	3. **A paper-like covering on a lamb.**
	4. The area between the legs where the sweat glands are.
	5. None of the above
17. What should the range of the hot air temperatures in a smoker be maintained to? **(page 80, question 344)**
	1. 125 ºF to 200 ºF
	2. **225 ºF to 300 ºF**
	3. 325 ºF to 400 ºF
	4. 425 ºF to 500 ºF
	5. None of the above

1. What is cross contamination? **(page 52, question 213)**
	1. It is taking raw ground poultry and mixing it with raw ground beef.
	2. **It is the spread of harmful bacteria from one surface to another.**
	3. It is the spread of bacteria from dirt to animals.
	4. It is the crossing of bacteria to make really harmful bacteria
	5. None of the above
2. Because of *Clostridium botulinum*, you are **ONLY** supposed to taste food from which of the following? **(page 57, question 237)**
	1. Leaking, bulging or damaged cans
	2. Cracked jars or jars with loose or bulging lids
	3. Containers that spurt liquid when opened
	4. Canned food that has an abnormal odor or appearance
	5. **None of the above**
3. How long is meat safe in a full freezer with the door kept closed when the power is off? **(page 59, question 244)**
	1. 12 hours
	2. 1 day
	3. **2 days**
	4. 3 days
	5. None of the above
4. *Staphylococcus aureus* peak in August and have been traced to all of the following **EXCEPT**? **(page 57, question 237)**
	1. Hams
	2. Salads
	3. Lunch meats
	4. Hot dogs
	5. **None of the above**
5. Which foodborne illness is considered a group of commonly harmless bacteria normally found in the intestines of animals and humans? **(page 57, question 237)**
	1. *Campylobacter jejuni*
	2. *Clostridium perfringens*
	3. ***Escherichia coli***
	4. *Yersinia enterocolitica*
	5. None of the above
6. To what minimal internal temperature should lamb be roasted to for safety? **(page 92, question 407)**
	1. **145 ºF**
	2. 150 ºF
	3. 160 ºF
	4. 165 ºF
	5. None of the above
7. Which meat is **NOT** safe to use after cutting mold off of it? **(page 47, question 175)**
	1. **Bologna**
	2. Hard salami
	3. Country ham
	4. Dry-smoked turkey
	5. None of the above
8. How should pork be cooked to destroy all trichinae? **(page 92, question 403)**
	1. 135 ºF
	2. 144 ºF
	3. 150 ºF
	4. 155 ºF
	5. **None of the above**