**2008 Texas Tech Invitational FFA Meat Judging Contest Written Test**

**March 27, 2008**

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

1. What is the recommended freezer storage time for raw poultry parts?
   1. 1 to 3 months
   2. 3 to 4 months
   3. 4 to 6 months
   4. 6 to 9 months
   5. None of the above
2. How do you cook foods in a crock pot safely?
   1. Fill the cooker no more than 2/3 full
   2. Do not use liquid
   3. Use the high setting for 75 to 90 minutes
   4. Place the whole roast or chicken into the cooker
   5. None of the above
3. What temperature should be used for roasting lamb rib roasts?
   1. 325 ºF
   2. 350 ºF
   3. 360 ºF
   4. 370 ºF
   5. None of the above
4. How long should you keep meats cooked at home, tightly wrapped and kept in the refrigerator?
   1. 1 to 2 days
   2. 3 to 4 days
   3. 5 to 6 days
   4. 1 to 2 weeks
   5. None of the above
5. How can you tell if mold on meat is harmful?
   1. Look at the meat for mold growth.
   2. Smell the meat for an off odor.
   3. You can’t.
   4. Examine the meat for an off color.
   5. None of the above
6. What does turkey ham consist of?
   1. Turkey thigh meat
   2. Turkey thigh meat and skin
   3. Turkey thigh meat, skin and surface fat.
   4. Turkey thigh meat and surface fat.
   5. None of the above
7. Which less tender cut from high quality beef can be broiled?
   1. Blade Steak
   2. Eye of Round Steak
   3. Bottom Round Steak
   4. Top Round Steak
   5. None of the above
8. How much meat can be deep fried at one time?
   1. Only a single layer of meat in the frying basket
   2. Everything you are wanting to fry
   3. One piece at a time
   4. To the top of the basket
   5. None of the above
9. Which of the following is **NOT** a USDA meat grade for veal?
   1. Prime
   2. Choice
   3. Good
   4. Standard
   5. None of the above
10. Which of these cuts would not be cooked using the braising method?
    1. Lamb neck slices
    2. Poultry parts and giblets
    3. Veal cutlets
    4. Beef short ribs
    5. None of the above
11. What is the longest amount of time cooked or raw meat be left at room temperature indoors, and still be safe to eat?
    1. 15 minutes
    2. 30 minutes
    3. 2 hours
    4. 1 hour
    5. None of the above
12. How do you heat hotdogs in buns without drying the buns?
    1. Wrap them in damp paper towels and heat no more than 4 at a time
    2. You cannot, the buns will always dry out
    3. Moisten the buns lightly with water and then cook no more than 4 at a time
    4. Wrap in moist dish towel and cook no more than 4 at a time
    5. None of the above
13. How much should roast weigh that are best for cooking in a microwave oven?
    1. ½ pound
    2. 1 pound
    3. 4 pounds
    4. 1 ½ pounds
    5. None of the above
14. How long does it take to cook a 5-pound roast in a convection oven?
    1. ½ less time than in a conventional oven
    2. 1/3 less time than in a conventional oven
    3. ¼ less time than in a conventional oven
    4. Equal amount of time as in a conventional oven
    5. None of the above
15. What is a butterflied lamb roast?
    1. A lamb leg that has been boned so that it can lay flat for roasting
    2. A rib chop that has been butterflied
    3. A square-cut shoulder boneless
    4. Two rib roast sewed together to form a circle
    5. None of the above
16. What causes the splitting of the casing on sausage during heating?
    1. Splitting is due to excessive amounts of fat in the sausage
    2. Splitting is due to excessive meat in the sausage
    3. Splitting is due to steam buildup inside the casings
    4. Splitting is due to dry air buildup inside the casing
    5. None of the above
17. How safe is it to partially cook meat ahead of time so that it does not take as long to cook later?
    1. Very safe
    2. It is not safe to partially cook meat ahead of time. You should cook it completely once you begin to cook the meat.
    3. Safe as long as you cook it for at least 5 minutes
    4. Safe as long as you chill it immediately afterwards
    5. None of the above
18. Who do you contact if you suspect you have become ill from foodborne bacteria in a USDA inspected product?
    1. Contact your local, county, or state health department
    2. Contact the USDA Meat and Poultry Hotline
    3. Contact Food for Thought
    4. Contact the FDA
    5. None of the above
19. Which of the following is the ideal color of beef when shopping in a neighborhood store?
    1. Grayish pink
    2. Dark pink
    3. Brown
    4. Reddish pink
    5. None of the above
20. How long does it take to defrost a 1-inch steak?
    1. 3-5 hours per lb.
    2. 4-7 hours per lb.
    3. 12 -14 hours
    4. 1 day per 4-5 lbs.
    5. None of the above
21. Which variable does not affect the refrigerator storage time of meat in the home?
    1. Storage temperature at meat markets
    2. Freshness of meat when purchased
    3. Temperature of home refrigerator
    4. Type of packaging
    5. None of the above
22. Which of the following roasts does **NOT** need a rack for roasting?
    1. Beef Chuck Roast
    2. Lamb Loin Roast
    3. Crown Pork Roast
    4. Beef Rump Roast
    5. None of the above
23. How long should you allow a roast to stand before carving?
    1. 15 – 20 minutes
    2. 10 – 15 minutes
    3. 20 – 30 minutes
    4. 30 – 40 minutes
    5. None of the above
24. How can doneness of broiled meats be tested?
    1. Cut a slit in the center of the meat or near the bone to check the color of the meat
    2. Cut a slit at the edge farthest from the heat source
    3. Cut a piece off and taste it
    4. Cut a slit closest to the heat source
    5. None of the above
25. How should you pack meat in lunches for children to take to school?
    1. Pack meat in lunches in a paper bag
    2. Put a canned drink next to the sandwich to keep it cool
    3. Meat in lunches is extremely hazardous
    4. Wrap the meat separately from the bread and store next to canned drink
    5. None of the above