

# Livestock Test for Intermediate Division

Show Name: Beef Practice Test

Show Date: July 13, 2016

10 Questions

Name: \_\_\_\_\_ County: \_\_\_\_\_

Number: \_\_\_\_\_ Score: \_\_\_\_\_

NOTE: Circle the correct answer for True/False and Multiple Choice questions. Fill in the blanks otherwise...

1. True / False - Humans can digest the same vegetation that cattle eat. - BF 8
2. True / False - True or False: A factor of yield grading is assessing the area of the rib eye muscle at the twelfth rib of the carcass. - BF 8
3. True / False - True or False: A rib eye size will vary with the muscularity of the animal and the carcass weight. - BF 8
4. True / False - True or False: "Middle meats" are the most high priced cuts. - BF 8
5. True / False - True or False: Any meat that is not retail cuts is thrown away. - BF 8
6. True / False - True or False: Cattle have great similarities in organic chemical structure to humans. - BF 8
7. What system(s) are used to determine the value of a beef carcass? - BF 8
  - a. Quality grading
  - b. Yield grading
  - c. Wholesomeness grading
  - d. a & b
8. Yield grades are expressed in a numerical score from \_\_\_\_\_. - BF 8
  - a. a. 1-5
  - b. b. 1-10
  - c. c. 10-100
  - d. d. None of the above
9. \_\_\_\_\_ is when cartilage turns from soft tissue to a hard bone-like structure. - BF 8

10. There are \_\_\_\_\_ and \_\_\_\_\_  
by-products from cattle. - BF 8