

# Livestock Test for Junior Division

Show Name: Beef Practice Test  
Show Date: July 15, 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 - Marbling in beef cattle is the first fat to be deposited on the cattle. - BF 8
2. True / False - Humans can digest the same vegetation that cattle eat. - BF 8
3. True / False - True or False: "Middle meats" are the least valuable cuts of meat. - BF 8
4. True / False - True or False: The only part of the beef we cannot find a use for are the fatty acids. - BF 8
5. Yield grades in cattle are expressed in numerical scores in what range? - BF 8
  - a. 0 - 6
  - b. 1 - 5
  - c. 1 - 7
  - d. 1 - 9
6. The \_\_\_\_\_ grade is based upon the amount of boneless, closely trimmed retail cuts from the round, loin, rib, and chuck on cattle. - BF 8
7. The intramuscular fat that enhance the meat flavor is known as \_\_\_\_\_. - BF 8
8. The four quality grades for young animals (nine-thirty months of age) are: \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_. - BF 8
9. There are eight wholesale cuts of beef, name four: \_\_\_\_\_  
\_\_\_\_\_  
BF 8
10. Gelatin for ice cream and yogurt comes from the \_\_\_\_\_ of cows. - BF 8

