

Livestock Test for Senior 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 - True or False: All meat must be graded before it can be sold/eaten. - BF 8
2. True / False - True or False: Quality grades for older animals are: Commercial, Utility, Cutter, Canner - 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: Any meat that is not retail cuts is thrown away. - BF 8
5. Animal's meat is graded _____ it is slaughtered. - BF 8
 - a. a. After
 - b. b. Before
6. Fatter animals have a _____ quality grades. - BF 8
 - a. a. Higher
 - b. b. Lower
 - c. c. Unpredictable
7. "Carcass cutability" is a common term for _____ grade. - BF 8
 - a. a. Chuck
 - b. b. Quality
 - c. c. Yield
 - d. d. None of the above
8. A wholesale cut are _____. - BF 8
 - a. a. Big unfinished cuts

- b. b. Large cuts further cut and trimmed into retail cuts
- c. c. Parts that are still attached to the carcass
- d. d. None of the above

9. USDA _____ and _____ are in the highest demand by consumers of fresh beef. - BF 8

10. A source of material for hundreds of other industries comes from _____ . - BF 8