Intermediate Retail Meat Cut Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. Intermediates provide answers for retail cut name and species of cut. Each question is worth 5 points (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Retail Cut Name</th>
<th>Species of Cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td></td>
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<tr>
<td>8.</td>
<td></td>
</tr>
<tr>
<td>9.</td>
<td></td>
</tr>
<tr>
<td>10.</td>
<td></td>
</tr>
</tbody>
</table>

Retail Names – to be used in answer column 1 Intermediates

<table>
<thead>
<tr>
<th>Beef Retail Meat Cuts</th>
<th>Species of Cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Beef for stew</td>
<td>17. Sirloin steak, shell</td>
</tr>
<tr>
<td>2. Brisket, point half</td>
<td>18. Sirloin steak, boneless</td>
</tr>
<tr>
<td>4. Arm roast</td>
<td>20. Porterhouse steak</td>
</tr>
<tr>
<td>5. Arm roast, boneless</td>
<td>21. T-bone steak</td>
</tr>
<tr>
<td>6. Arm steak</td>
<td>22. Top loin steak</td>
</tr>
<tr>
<td>7. Arm steak, boneless</td>
<td>23. Top loin steak, boneless</td>
</tr>
<tr>
<td>10. 7-bone roast</td>
<td>26. Rib roast, large end</td>
</tr>
<tr>
<td>11. 7-bone steak</td>
<td>27. Rib roast, small end</td>
</tr>
<tr>
<td>12. Flank steak</td>
<td>28. Rib steak, small end</td>
</tr>
<tr>
<td>13. Sirloin steak, flat bone</td>
<td>29. Rib steak, small end, boneless</td>
</tr>
<tr>
<td>14. Sirloin steak, pin bone</td>
<td>30. Ribeye roast</td>
</tr>
<tr>
<td>15. Sirloin steak, round bone</td>
<td>31. Ribeye steak</td>
</tr>
<tr>
<td>16. Sirloin steak, wedge bone</td>
<td>46. Cross cuts</td>
</tr>
<tr>
<td>17. Sirloin steak, shell</td>
<td>32. Bottom round roast</td>
</tr>
<tr>
<td>18. Sirloin steak, boneless</td>
<td>33. Bottom round steak</td>
</tr>
<tr>
<td>19. Tenderloin steak</td>
<td>34. Eye round steak</td>
</tr>
<tr>
<td>20. Porterhouse steak</td>
<td>35. Eye round steak</td>
</tr>
<tr>
<td>21. T-bone steak</td>
<td>36. Heel of round steak</td>
</tr>
<tr>
<td>22. Top loin steak</td>
<td>37. Rump roast, boneless</td>
</tr>
<tr>
<td>23. Top loin steak, boneless</td>
<td>38. Round steak</td>
</tr>
<tr>
<td>25. Skirt steak</td>
<td>40. Tip roast</td>
</tr>
<tr>
<td>26. Rib roast, large end</td>
<td>41. Tip roast, cap off</td>
</tr>
<tr>
<td>27. Rib roast, small end</td>
<td>42. Tip steak</td>
</tr>
<tr>
<td>28. Rib steak, small end</td>
<td>43. Tip steak, cap off</td>
</tr>
<tr>
<td>29. Rib steak, small end, boneless</td>
<td>44. Top round roast</td>
</tr>
<tr>
<td>30. Ribeye roast</td>
<td>45. Top round steak</td>
</tr>
<tr>
<td>31. Ribeye steak</td>
<td>46. Cross cuts</td>
</tr>
<tr>
<td>32. Bottom round roast</td>
<td>47. Cross cuts, boneless</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lamb Retail Meat Cuts</th>
<th>Species of Cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>48. Breast</td>
<td>54. Sirloin chop</td>
</tr>
<tr>
<td>49. Breast riblets</td>
<td>55. Leg sirloin half</td>
</tr>
<tr>
<td>50. American style roast</td>
<td>56. Loin chop</td>
</tr>
<tr>
<td>51. Leg Center slice</td>
<td>57. Loin double chop</td>
</tr>
<tr>
<td>52. French style roast</td>
<td>58. Loin roast</td>
</tr>
<tr>
<td>53. Leg shank half</td>
<td>59. Rib chop</td>
</tr>
<tr>
<td>60. Rib roast</td>
<td>61. Rib roast, boneless</td>
</tr>
<tr>
<td>62. Shanks</td>
<td>63. Blade chop</td>
</tr>
<tr>
<td>64. Neck slice</td>
<td>65. Shoulder square cut</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pork Retail Meat Cuts</th>
<th>Species of Cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>66. Fresh ham center slice</td>
<td>73. Center rib roast</td>
</tr>
<tr>
<td>67. Fresh ham rump portion</td>
<td>74. Center loin roast</td>
</tr>
<tr>
<td>68. Fresh ham shank portion</td>
<td>75. Loin chop</td>
</tr>
<tr>
<td>69. Fresh side pork</td>
<td>76. Rib chop</td>
</tr>
<tr>
<td>70. Blade chop</td>
<td>77. Sirloin chop</td>
</tr>
<tr>
<td>71. Blade roast</td>
<td>78. Top loin chop</td>
</tr>
<tr>
<td>72. Butterfly chop</td>
<td>79. Arm picnic roast</td>
</tr>
<tr>
<td>80. Arm roast</td>
<td>81. Arm steak</td>
</tr>
<tr>
<td>82. Blade Boston roast</td>
<td>83. Sliced bacon</td>
</tr>
<tr>
<td>84. Smoked jowl</td>
<td>85. Smoked Canadian</td>
</tr>
<tr>
<td>86. Style Bacon</td>
<td>87. Style Bacon</td>
</tr>
</tbody>
</table>

Species of Cut – to be used in answer column 2 by Intermediates

(You may use the letter more than once!!)

B. Beef
L. Lamb
P. Pork
**Intermediate Retail Meat Cut Identification – 2018**

**INSTRUCTIONS:** For each picture, use the columns on the right to choose the number or letter that indicates your answer for each retail meat cut. Use capital letters and write neatly. **Intermediates** provide answers for retail cut name and species of cut. Each question is worth 5 points (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Retail Cut Name</th>
<th>Species of Cut</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. 41</td>
<td>B</td>
</tr>
<tr>
<td>2. 79</td>
<td>P</td>
</tr>
<tr>
<td>3. 49</td>
<td>L</td>
</tr>
<tr>
<td>4. 12</td>
<td>B</td>
</tr>
<tr>
<td>5. 31</td>
<td>B</td>
</tr>
<tr>
<td>6. 68</td>
<td>P</td>
</tr>
<tr>
<td>7. 51</td>
<td>L</td>
</tr>
<tr>
<td>8. 70</td>
<td>P</td>
</tr>
<tr>
<td>9. 6</td>
<td>B</td>
</tr>
<tr>
<td>10. 65</td>
<td>L</td>
</tr>
</tbody>
</table>

**Retail Names – to be used in answer column 1 Intermediates**

**Beef Retail Meat Cuts**
1. Beef for stew
2. Brisket, point half
3. Brisket, whole
4. Arm roast
5. Arm roast, boneless
6. Arm steak
7. Arm steak, boneless
8. Blade roast
9. Blade steak
10. 7-bone roast
11. 7-bone steak
12. Flank steak
13. Sirloin steak, flat bone
14. Sirloin steak, pin bone
15. Sirloin steak, round bone
16. Sirloin steak, wedge bone
17. Sirloin steak, shell
18. Sirloin steak, boneless
19. Tenderloin steak
20. Porterhouse steak
21. T-bone steak
22. Top loin steak
23. Top loin steak, boneless
24. Short ribs
25. Skirt steak
26. Rib roast, large end
27. Rib roast, small end
28. Rib steak, small end
29. Rib steak, small end, boneless
30. Ribeye roast
31. Ribeye steak
32. Bottom round roast
33. Bottom round steak
34. Eye round roast
35. Eye round steak
36. Heel of round roast
37. Rump roast, boneless
38. Round steak
39. Round Steak, boneless
40. Tip roast
41. Tip roast, cap off
42. Tip steak
43. Tip steak, cap off
44. Top round roast
45. Top round steak
46. Cross cuts
47. Cross cuts, boneless

**Lamb Retail Meat Cuts**
48. Breast
49. Breast riblets
50. American style roast
51. Leg Center slice
52. French style roast
53. Leg shank half
54. Sirloin chop
55. Leg sirloin half
56. Loin chop
57. Loin double chop
58. Loin roast
59. Rib chop
60. Rib roast
61. Rib roast, boneless
62. Shanks
63. Blade chop
64. Neck slice
65. Shoulder square cut

**Pork Retail Meat Cuts**
66. Fresh ham center slice
67. Fresh ham rump portion
68. Fresh ham shank portion
69. Fresh side pork
70. Blade chop
71. Blade roast
72. Butterfly chop
73. Center rib roast
74. Center loin roast
75. Loin chop
76. Rib chop
77. Sirloin chop
78. Top loin chop
79. Arm picnic roast
80. Arm roast
81. Arm steak
82. Blade Boston roast
83. Sliced bacon
84. Smoked jowl
85. Smoked Canadian Style Bacon

**Species of Cut – to be used in answer column 2 by Intermediates**

(You may use the letter more than once!!)

B. Beef  L. Lamb  P. Pork
INSTRUCTIONS: For each sample, use the columns on the right to choose the number or letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Intermediates** provide answers for feedstuff name and nutrient group. Each question is worth 5 points (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Feedstuff Name</th>
<th>Nutrient Group</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td></td>
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<tr>
<td>7.</td>
<td></td>
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<tr>
<td>8.</td>
<td></td>
</tr>
<tr>
<td>9.</td>
<td></td>
</tr>
<tr>
<td>10.</td>
<td></td>
</tr>
</tbody>
</table>

**Feed Names – to be used in answer column 1 by Intermediates**

1. Alfalfa cubes
2. Alfalfa meal (dehydrated)
3. Barley (whole)
4. Blood meal
5. Brewers dried grain
6. Canola meal
7. Copper sulfate
8. Corn distillers dried grain with soluble
9. Corn distillers dried grain
10. Corn gluten feed
11. Corn gluten meal
12. Cottonseed (whole)
13. Cottonseed hulls
14. Cottonseed meal
15. Cracked shelled corn
16. Crimped oats
17. Defluorinated rock phosphate
18. Dicalcium phosphate
19. DL-methionine
20. Dried Beet pulp
21. Dried molasses
22. Dried skim milk
23. Feather meal
24. Fish meal
25. Grain sorghum (whole)
26. Ground ear corn
27. Ground limestone
28. Ground shelled corn
29. Kentucky Bluegrass pasture
30. L-lysine HCl
31. L-threonine
32. L-tryptophan
33. Linseed meal
34. Liquid molasses
35. Meat and bone meal
36. Mill (whole)
37. Oats (whole)
38. Oat hulls
39. Orchardgrass hay
40. Orchardgrass pasture
41. Oats
42. Peanut meal
43. Red Clover hay
44. Red Clover pasture
45. Roller dried whey
46. Rye (whole)
47. Salt, white
48. Santoquin
49. Shelled corn
50. Soybean hulls
51. Soybean meal
52. Soybeans (whole)
53. Spray-dried animal plasma
54. Spray-dried whey
55. Steam flaked corn
56. Steam rolled barley
57. Steam rolled oats
58. Steamed bone meal
59. Sunflower meal
60. Tall Fescue hay
61. Tall Fescue pasture
62. Timothy hay
63. Timothy pasture
64. Trace-mineral premix
65. Trace-mineralized salt
66. Triticale (whole)
67. Tryptosine
68. Urea
69. Vegetable oil
70. Vitamin premix
71. Wheat (whole)
72. Wheat bran
73. Wheat middlings
74. White Clover hay
75. White Clover pasture
76. White Clover pasture
77. Wheat (whole)
78. White Clover hay
79. White Clover pasture
80. Wheat (whole)
81. White Clover hay
82. White Clover pasture
83. Wheat (whole)
84. White Clover hay
85. White Clover pasture
86. Wheat (whole)
87. White Clover hay
88. White Clover pasture
89. Wheat (whole)
90. White Clover hay
91. White Clover pasture
92. Wheat (whole)
93. White Clover hay
94. White Clover pasture
95. Wheat (whole)
96. White Clover hay
97. White Clover pasture
98. Wheat (whole)
99. White Clover hay
100. White Clover pasture

**Feeds Nutrient Groups – to be used in answer column 2 by Intermediates**

(You may use the letter more than once!!)

<table>
<thead>
<tr>
<th>B.  By-product feed</th>
<th>M.  Mineral</th>
<th>V.  Vitamin</th>
</tr>
</thead>
<tbody>
<tr>
<td>C.  Carbohydrate (energy)</td>
<td>P.  Protein</td>
<td></td>
</tr>
<tr>
<td>F.  Fats (energy)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**KEY**

**Intermediate Livestock Feed Identification-2018**

INSTRUCTIONS: For each sample, use the columns on the right to choose the number or letter that indicates your answer for each livestock feedstuff. Use capital letters and write neatly. **Intermediates** provide answers for feedstuff name and nutrient group. Each question is worth 5 points (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Feedstuff Name</th>
<th>Nutrient Group</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. 18</td>
<td>M</td>
</tr>
<tr>
<td>2. 3</td>
<td>C</td>
</tr>
<tr>
<td>3. 12</td>
<td>P</td>
</tr>
<tr>
<td>4. 20</td>
<td>B</td>
</tr>
<tr>
<td>5. 37</td>
<td>C</td>
</tr>
<tr>
<td>6. 2</td>
<td>P or M or V</td>
</tr>
<tr>
<td>7. 52</td>
<td>P or F</td>
</tr>
<tr>
<td>8. 15</td>
<td>C</td>
</tr>
<tr>
<td>9. 42</td>
<td>P</td>
</tr>
<tr>
<td>10. 71</td>
<td>C</td>
</tr>
</tbody>
</table>

**Feed Names – to be used in answer column 1 by Intermediates**

- 1. Alfalfa cubes
- 2. Alfalfa meal (dehydrated)
- 3. Barley (whole)
- 4. Blood meal
- 5. Brewers dried grain
- 6. Canola meal
- 7. Copper sulfate
- 8. Corn distillers dried grain
- 9. Corn distillers dried grain with soluble
- 10. Corn gluten feed
- 11. Corn gluten meal
- 12. Cottonseed (whole)
- 13. Cottonseed hulls
- 14. Cottonseed meal
- 15. Cracked shelled corn
- 16. Crimped oats
- 17. Defluorinated rock phosphate
- 18. Dicalcium phosphate
- 19. DL-methionine
- 20. Dried Beet pulp
- 21. Dried molasses
- 22. Dried skim milk
- 23. Feather meal
- 24. Fish meal
- 25. Grain sorghum (whole)
- 26. Ground ear corn
- 27. Ground limestone
- 28. Ground shelled corn
- 29. Kentucky Bluegrass pasture
- 30. L-lysine HCl
- 31. L-threonine
- 32. L-tryptophan
- 33. Linseed meal
- 34. Liquid molasses
- 35. Meat and bone meal
- 36. Millet (whole)
- 37. Oats (whole)
- 38. oat hulls
- 39. Orchardgrass hay
- 40. Orchardgrass pasture
- 41. Oyster shells
- 42. Peanut meal
- 43. Red Clover hay
- 44. Red Clover pasture
- 45. Roller dried whey
- 46. Rye (whole)
- 47. Salt, white
- 48. Santoquin
- 49. Shelled corn
- 50. Shelled corn
- 51. Soybean meal
- 52. Soybean meal
- 53. Spray-dried animal plasma
- 54. Spray-dried whey
- 55. Steam flaked corn
- 56. Steam rolled barley
- 57. Steam rolled oats
- 58. Steamed bone meal
- 59. Sunflower meal
- 60. Tall Fescue hay
- 61. Tall Fescue pasture
- 62. Timothy hay
- 63. Timothy pasture
- 64. Trace-mineral premix
- 65. Trace-mineralized salt
- 66. Triticale (whole)
- 67. Tryptosine
- 68. Urea
- 69. Vegetable oil
- 70. Wheat (whole)
- 71. Wheat bran
- 72. Wheat middlings
- 73. White Clover hay
- 74. White Clover hay
- 75. White Clover pasture

**Feeds Nutrient Groups – to be used in answer column 2 by Intermediates**

(You may use the letter more than once!!)

- B. By-product feed
- C. Carbohydrate (energy)
- M. Mineral
- D. Dicalcium phosphate
- P. Protein
- V. Vitamin
- F. Fats (energy)
# Intermediate Livestock Breeds Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each livestock breed. Use capital letters and write neatly. **Intermediates** provide answers for breed name and origin of breed. Each question is worth 5 points for the breed and 5 points for the origin of breed. (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Breed Name</th>
<th>Origin of Breed</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. _______</td>
<td>_______</td>
</tr>
<tr>
<td>2. _______</td>
<td>_______</td>
</tr>
<tr>
<td>3. _______</td>
<td>_______</td>
</tr>
<tr>
<td>4. _______</td>
<td>_______</td>
</tr>
<tr>
<td>5. _______</td>
<td>_______</td>
</tr>
<tr>
<td>6. _______</td>
<td>_______</td>
</tr>
<tr>
<td>7. _______</td>
<td>_______</td>
</tr>
<tr>
<td>8. _______</td>
<td>_______</td>
</tr>
<tr>
<td>9. _______</td>
<td>_______</td>
</tr>
<tr>
<td>10. _______</td>
<td>_______</td>
</tr>
</tbody>
</table>

### Breed Names – to be used in answer column 1 by Intermediates

<table>
<thead>
<tr>
<th>Beef Breeds</th>
<th>Goat Breeds</th>
<th>Sheep Breeds</th>
<th>Swine Breeds</th>
</tr>
</thead>
<tbody>
<tr>
<td>13. Santa Gertrudis</td>
<td>29. Toggenburg</td>
<td>42. Rambouillet</td>
<td></td>
</tr>
<tr>
<td>14. Shorthorn</td>
<td>30.</td>
<td>43. Romney</td>
<td></td>
</tr>
<tr>
<td>15. Simmental</td>
<td>31.</td>
<td>44. Southdown</td>
<td></td>
</tr>
<tr>
<td>16. Tarentaise</td>
<td>32.</td>
<td>45. Suffolk</td>
<td></td>
</tr>
<tr>
<td>33. Dorper</td>
<td>34. Dorset</td>
<td>35. Finnsheep</td>
<td></td>
</tr>
<tr>
<td>42. Rambouillet</td>
<td>43. Romney</td>
<td>44. Southdown</td>
<td></td>
</tr>
<tr>
<td>45. Suffolk</td>
<td>46. White Dorper</td>
<td>47. Berkshire</td>
<td></td>
</tr>
</tbody>
</table>

### Origins of Breeds – to be used in answer column 2 by Intermediates

**Some answers will be used more than once**

- A. Scotland
- B. England
- C. Tees River Valley, England
- D. India / US
- E. Finland
- F. Ohio, US
- G. Developed in Iowa & Nebraska, US
- H. Switzerland

**Sample Answers:**

- A. B.
- B. F.
- C. H.
- D. G.
- E. C.
Intermediate Livestock Breeds Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each livestock breed. Use capital letters and write neatly. Intermediates provide answers for breed name and origin of breed. Each question is worth 5 points for the breed and 5 points for the origin of breed. (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Breed Name</th>
<th>Origin of Breed</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. 17</td>
<td>H</td>
</tr>
<tr>
<td>2. 51</td>
<td>G</td>
</tr>
<tr>
<td>3. 7</td>
<td>B</td>
</tr>
<tr>
<td>4. 35</td>
<td>E</td>
</tr>
<tr>
<td>5. 45</td>
<td>B</td>
</tr>
<tr>
<td>6. 2</td>
<td>D</td>
</tr>
<tr>
<td>7. 54</td>
<td>F</td>
</tr>
<tr>
<td>8. 14</td>
<td>C</td>
</tr>
<tr>
<td>9. 23</td>
<td>B</td>
</tr>
<tr>
<td>10. 1</td>
<td>A</td>
</tr>
</tbody>
</table>

**Breed Names**

Beef Breeds  
1. Angus  
2. Brahman  
3. Brangus  
4. Charolais  
5. Chianina  
6. Gelbvieh  
7. Hereford  
8. Limousin  
9. Maine Anjou  
10. Polled Hereford  
11. Red Angus  
12. Red Poll  
13. Santa Gertrudis  
14. Shorthorn  
15. Simmental  
16. Tarentaise  

Goat Breeds  
17. Alpine  
18. American Cashmere  
19. Angora  
20. Boer  
21. Kiko  
22. Lamancha  
23. Nubian  
24. Oberhasli  
25. Pygmy  
26. Saanen  
27. Spanish  
28. Tennessee Fainting  
29. Toggenburg  
30. Tuborg  
31. Toggenburg  
32. Toggenburg  
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Sheep Breeds  
30. Cheviot  
31. Columbia  
32. Corriedale  
33. Dorper  
34. Dorset  
35. Finn sheep  
36. Hampshire  
37. Katahdin  
38. Merino  
39. Montadale  
40. Oxford  
41. Polled Dorset  
42. Rambouillet  
43. Romney  
44. Southdown  
45. Suffolk  
46. White Dorper  

**Origins of Breeds**

A. Scotland  
B. England  
C. Tees River Valley, England  
D. India  
E. Finland  
F. Ohio, US  
G. Developed in Iowa & Nebraska, US  
H. Switzerland
Intermediate Livestock and Meat Equipment Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Intermediates** provide answers for livestock/meat equipment names and equipment use. Each question is worth 5 points (100 points total for Intermediates).

<table>
<thead>
<tr>
<th>Equipment Name</th>
<th>Equipment Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. All Weather Paintstick</td>
<td>26. Lamb tube feeder</td>
</tr>
<tr>
<td>2. Artificial insemination pipettes (Swine)</td>
<td>27. Needle teeth nippers (Swine)</td>
</tr>
<tr>
<td>4. Balling gun</td>
<td>29. Nose ring</td>
</tr>
<tr>
<td>5. Barnes dehorner</td>
<td>30. Nose ring pliers</td>
</tr>
<tr>
<td>7. Clipper comb</td>
<td>32. Plastic Sleeve</td>
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<tr>
<td>8. Clipper cutter</td>
<td>33. Ralgro pellet injector</td>
</tr>
<tr>
<td>9. Curry comb</td>
<td>34. Ram marking harness</td>
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<tr>
<td>10. Disposable syringes</td>
<td>35. Rumen magnate</td>
</tr>
<tr>
<td>11. Drench gun</td>
<td>36. Scotch Comb</td>
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<tr>
<td>12. Ear notchers</td>
<td>37. Slap tattoo</td>
</tr>
<tr>
<td>13. Ear tag</td>
<td>38. SYNOCX Implant cartridge</td>
</tr>
<tr>
<td>14. Elastrator</td>
<td>39. SYNOCX Implant gun</td>
</tr>
<tr>
<td>15. Electric branding iron</td>
<td>40. T-Post Electric Fence Insulator</td>
</tr>
<tr>
<td>16. Electric docker</td>
<td>41. Water Heater</td>
</tr>
<tr>
<td>17. Electric fence wire roller</td>
<td>42. Wood post electric fence insulator</td>
</tr>
<tr>
<td>18. Electric sheep shears</td>
<td>43. Backfat ruler</td>
</tr>
<tr>
<td>19. Emasculatome (Burdizzo)</td>
<td>44. Band saw</td>
</tr>
<tr>
<td>20. Ewe prolapse retainer</td>
<td>45. Bone dust scraper</td>
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<tr>
<td>21. Fencing pliers</td>
<td>46. Boning knife</td>
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<td>22. Foot rot shears</td>
<td>47. Bowl chopper</td>
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<td>23. Freeze branding iron</td>
<td>48. Dehairing machine</td>
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<td>24. Hanging Scale</td>
<td>49. Electrical stunner</td>
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<tr>
<td>25. Hand sheep shears</td>
<td>50. Emulsifier</td>
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</table>

**Equipment Uses – to be used in answer column 2 by Intermediates**

A. A non-rusting, electric fence insulator that fits snugly around the web and flange of T-posts.

B. A device placed on rams that shows when a ewe has been serviced.

C. Used to chop meat for sausages.

D. Used to cut up meat carcasses.

E. An instrument used for the bloodless castration (young male calves, lambs, and goats) and docking of tails (young lambs and goats). It is used to place a small rubber ring over the scrotum or tail to shut off circulation.

F. Used to shear and groom the wool from sheep. Blade lengths typically range from 3 to 6-½ inches.

G. An instrument used to control vaginal prolapse in ewes.

H. Used to prevent hogs raised outdoors from rooting holes in the ground.

I. Used for temporary identification of livestock.

J. An automatic waterer used to provide clean, fresh water to pigs.

K. Used to keep water tanks from freezing.

L. An instrument used for the bloodless castration of young male calves, lambs, and goats by severing (crushing) the testicular cord.

M. Used to clip off the 4 pairs of very sharp teeth found in baby pigs.

N. Used to comb (groom) the hair on cattle.

O. Used to dock the tails of lambs and piglets. It cauterizes as it cuts the tail to eliminate excessive bleeding.

P. Used to administer precise amounts of liquid medications to cattle, goats, sheep and horses.
**KEY**

### Intermediate Livestock and Meat Equipment Identification – 2018

INSTRUCTIONS: For each picture, use the columns on the right to choose the number or letter that indicates your answer for each piece of equipment. Use capital letters and write neatly. **Intermediates** provide answers for livestock/meat equipment names and equipment use. Each question is worth 5 points (100 points total for Intermediates).

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<th>Equipment Names – to be used in answer column 1 by Intermediates</th>
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<td>10.</td>
<td>19</td>
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#### Equipment Uses – to be used in answer column 2 by Intermediates

A. A non-rusting, electric fence insulator that fits snugly around the web and flange of T-posts.
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N. Used to comb (groom) the hair on cattle.
O. Used to dock the tails of lambs and piglets. It cauterizes as it cuts the tail to eliminate excessive bleeding.
P. Used to administer precise amounts of liquid medications to cattle, goats, sheep and horses.
2

Inches
ALL-WEATHER® PAINTSTIK®
LIVESTOCK MARKER
MARQUEUR A BETAIL
MARCADOR PARA GANADO

INSTRUCCIONES: Retire la película que cubre la punta de la barra todos los días antes de marcar. Masa sobre cuero, pelaje y piel, secos y mojados.

PART NO. 81025

NET WT. 3 1/4 oz.

PART NO. 81024

NET WT. 3 1/4 oz.
Intermediate Individual Quality Assurance – 2018

You are the manager of a beef cattle feedlot. Use the Rumensin™ 90 label to answer the 10 questions below relating to cattle and goats. Circle the best answer. (10 questions worth 5 points per question for 50 total points).

1. Rumensin™ 90 is labeled to improve which of the following?
   A.) Feed Efficiency in Slaughter Cattle   C.) Average Daily Gain in Swine
   B.) Milk Fat % in Dairy   D.) Equine Stamina

2. Rumensin™ 90 is manufactured by______?
   A.) Elanco Animal Health   C.) Oklahoma Feed and Vet Supply
   B.) Bluegrass Vet Supply   D.) Wildcat Animal Health LLC

3. When feeding Rumensin™ 90, which of the following is NOT true?
   A.) Prevents Coccidiosis in Goats
   B.) Improves Feed Efficiency in Slaughter Cattle
   C.) Increased conception rate in Dairy Cows
   D.) For increased weight gain in stocker cattle

4. What is the correct dosage of Rumensin™ 90 to prevent coccidiosis for a mature 1400 beef cow that has been on pasture for at least ten days?
   A.) 588 mg   C.) 350 mg
   B.) 196 mg   D.) 14 mg

[OVER]
5. Feeding Rumensin\textsuperscript{TM} 90 undiluted or at too high concentration level could cause?
   A.) Improved speed in Race Horses  C.) Mastitis in meat goat does
   B.) Improved Feed Efficiency  D.) Death in cattle and goats

6. What is an appropriate temperature to store Rumensin\textsuperscript{TM} 90?
   A.) 99 C  C.) 85 F
   B.) 25 C  D.) 90 F

7. Which statement is true about Rumensin\textsuperscript{TM} 90?
   A.) The liquid supplement pH is 10.2
   B.) Should be injected subcutaneously
   C.) Do not self-feed to feeder cattle or replacement heifers on pasture during the first 5 days
   D.) Feed at a rate of 17 pounds per ton to goats

8. When mixing and handling Rumensin\textsuperscript{TM} 90 which should you use?
   A.) Dust Mask  C.) Protective Clothing
   B.) Impervious Gloves  D.) All of these

9. Before using Rumensin\textsuperscript{TM} 90 it should be_________.
   A. Inhaled for quality of product
   B. Mixed properly
   C. Heated to boiling point
   D. Taken off the truck dashboard in the middle of summer

10. The use of Rumensin\textsuperscript{TM} 90 is not approved for use in veal.
    TRUE  FALSE
Intermediate Individual Quality Assurance – 2018
You are the manager of a beef cattle feedlot. Use the Rumensin™ 90 label to answer the 10 questions below relating to cattle and goats. Circle the best answer. (10 questions worth 5 points per question for 50 total points).

1. Rumensin™ 90 is labeled to improve which of the following?
   - A.) Feed Efficiency in Slaughter Cattle
   - B.) Milk Fat % in Dairy
   - C.) Average Daily Gain in Swine
   - D.) Equine Stamina

2. Rumensin™ 90 is manufactured by_______?
   - A.) Elanco Animal Health
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   - C.) Increased conception rate in Dairy Cows
   - D.) For increased weight gain in stocker cattle

4. What is the correct dosage of Rumensin™ 90 to prevent coccidiosis for a mature 1400 beef cow that has been on pasture for at least ten days?
   - A.) 588 mg
   - B.) 196 mg
   - C.) 350 mg
   - D.) 14 mg
5. Feeding Rumensin™ 90 undiluted or at too high concentration level could cause?

A.) Improved speed in Race Horses       C.) Mastitis in meat goat does
B.) Improved Feed Efficiency     D.) Death in cattle and goats

6. What is an appropriate temperature to store Rumensin™ 90?

A.) 99 C       C.) 85 F
B.) 25 C       D.) 90 F

7. Which statement is true about Rumensin™ 90?

A.) The liquid supplement pH is 10.2
B.) Should be injected subcutaneously
C.) Do not self-feed to feeder cattle or replacement heifers on pasture during the first 5 days
D.) Feed at a rate of 17 pounds per ton to goats

8. When mixing and handling Rumensin™ 90 which should you use?

A.) Dust Mask       C.) Protective Clothing
B.) Impervious Gloves       D.) All of these

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A. Inhaled for quality of product
B. Mixed properly
C. Heated to boiling point
D. Taken off the truck dashboard in the middle of summer

10. The use of Rumensin™ 90 is not approved for use in veal.

TRUE      FALSE
Intermediate Quiz – 2018

Carefully circle the correct answer to each of the questions below. (Each question is worth 2 points each for a total of 50 points)

1.) What is an animal called that has two or more breeds in its ancestry?
   a. Crossbred       c. Toxoplasmosis
   b. Purebred        d. Goiter

2.) Name three commonly used grains in sheep rations.
   a. Copper, Whole Soybeans, Oats       c. Alfalfa, Clover, Fescue
   b. Oats, Corn, Barley                d. B12, Oats, Alfalfa

3.) What can cause prolapse in sheep?
   a. Overweight, Coughing, Short Dock   c. Vitamins and Water Only
   b. Too high Grain Ration, Genetics   d. Both A and B

4.) What are the main two feed ingredients in a swine ration?
   a. Corn and Soybean Meal            c. Ivomec and Barley
   b. Lysine and Corn                  d. Ground Limestone and Soybean Meal

5.) Corn is high in ____________?
   a. Minerals                         c. Energy
   b. Protein                          d. All Vitamins

6.) What is the money made on a hog after the purchase price and cost of raising is subtracted from selling price?
   a. Initial Cost                     c. Profit
   b. Invoice                          d. Loss

7.) What are two mineral sources often included in protein supplements for swine?
   a. Limestone and Dicalcium phosphate c. Lysine and Aureomycin
   b. Bone Meal and B12                d. All of the above

8.) What is it when crossbred offspring perform above the average of their purebred parent’s breeds?
   a. Heterosis                        c. Tincture
   b. Hybrid Vigor                     d. Both A and B
9.) Approximately what percent protein is Corn?
   a. 2.5-3        c. 8.5
   b. 22-23        d. 16

10.) What is a baby pig born dead called?
    a. Weanling   c. Barrow
    b. Active     d. Stillborn

11.) Corn silage, Pasture and Hay are examples of what types of feed?
    a. Roughages        c. Vitamins
    b. Energy           d. Legumes

12.) A feed bunk for a group of market beef animals should be how far from the ground or floor?
    a. 5 inches         c. 54 – 58 inches
    b. 60 inches        d. 24 – 30 inches

13.) What is the name for a short presentation in a Judging Contest where you discuss the livestock?
    a. Terminology     c. Oral Reasons
    b. Note Cards      d. Bring a Prepared Speech

14.) How many linear feet of bunk space does a market beef animal require?
    a. 1 foot          c. 5 feet
    b. 2 ½ - 3 feet    d. 10 – 12 feet

15.) What is a beef animal that naturally lacks horns called?
    a. Polled         c. Horned
    b. Scurred        d. Steer

16.) What is the most important thing to provide livestock?
    a. Hay            c. Salt
    b. Water          d. Vitamins

17.) Two seasons of the year when most purebred calves are born?
    a. Spring and Fall   c. Summer and Fall
    b. Spring and Winter d. Fall and Winter

18.) What is the main reason to groom an animal at home and at a show?
    a. Improve its appearance c. Make its body temperature increase
    b. Improve its ability to eat less feed d. Keep it from growing horns
19.) What comes from the loin of a beef animal?
   a. Round  
   b. Porterhouse Steak  
   c. Brisket  
   d. Ham  

20.) What are major issues that affect sheep?
   a. Parasites and Pneumonia  
   b. Pregnancy Disease and Vibrio  
   c. Enterotoxemia and Sore Mouth  
   d. All of these  

21.) Which two of these are grades in slaughter cattle?
   a. Quality and Yield  
   b. Muscle and Bone Density  
   c. PSE and Percent Lean  
   d. Protein and Vitamins  

22.) What is the carcass from an old sheep called?
   a. Rack of Lamb  
   b. Easter Lamb  
   c. Mutton  
   d. Leg of Lamb  

23.) Lambs born in this month would be the least costly to raise?
   a. December  
   b. January  
   c. February  
   d. April  

24.) What is the inflammation, becoming infected and hardening of the udder called?
   a. Constipation  
   b. Lactation  
   c. Productivity  
   d. Mastitus  

25.) When does pregnancy disease occur?
   a. Last 40 days of gestation  
   b. Last 40 days of lactation  
   c. Last 40 days of breeding season  
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2018 Intermediate Retail Meat Judging Class 1

Name______________________   Contestant #_______________ County________________

Placing is worth a possible 50 points

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<th>Placing Score</th>
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University of Kentucky  
College of Agriculture  
Animal Sciences Department

Contestant’s Name

______________________

______________________

Address

______________________

______________________

County

______________________

Class 1. Bone in Pork Loin

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2018 Intermediate Retail Meat Judging Class 2

Name______________________   Contestant #_______________ County________________

Placing is worth a possible 50 points

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University of Kentucky
College of Agriculture
Animal Sciences Department

Contestant’s Name

Address

County

Class 2. Boneless Ribeyes
### Contestant Number

**Placing Score**

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**University of Kentucky**
**College of Agriculture**
**Animal Sciences Department**

**Contestant's Name**

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#### Class 2. Boneless Ribeyes

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Intermediate Hay Judging Class – 2018

Name__________________________   Contestant #_______________ County________________

(Placing is worth a possible 50 points and each of the 5 questions is worth 10 points for 50 possible points – Grand Total of 100 possible points)

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University of Kentucky  
College of Agriculture  
Animal Sciences Department

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[Turn over and answer questions on back of this sheet]
Questions

1.) Which hay sample has the most Red Clover? ______

2.) Which hay sample has good color and looks the most palatable? ______

3.) Which hay sample is Alfalfa? ______

4.) Which hay sample would ruminants clean up and leave the least waste? ______

5.) Which hay sample looks the most like straw or bedding? ______
Intermediate Hay Judging Class – 2018

(Placing is worth a possible 50 points and each of the 5 questions is worth 10 points for 50 possible points – Grand Total of 100 possible points)

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[Turn over and answer questions on back of this sheet]
Questions

1.) Which hay sample has the most Red Clover? __2__

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3.) Which hay sample is Alfalfa? ___3____

4.) Which hay sample would ruminants clean up and leave the least waste? ___1____

5.) Which hay sample looks the most like straw or bedding? ___4____
**Leftovers and Food Safety**

Often when we cook at home or eat in a restaurant, we have leftovers. To ensure that leftovers are safe to eat, make sure the food is cooked to a safe temperature and refrigerate the leftovers promptly. Not cooking food to a safe temperature and leaving food out at an unsafe temperature are the two main causes of foodborne illness. Safe handling of leftovers is very important to reducing foodborne illness. Follow the USDA Food Safety and Inspection Service's recommendations for handling leftovers safely.

**Cook Food Safely at Home**

The first step in having safe leftovers is cooking the food safely. Use a food thermometer to make sure that the food is cooked to a safe, minimum internal temperature.

- **Red meats:** Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145° F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.

- **Ground meats:** Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160° F as measured with a food thermometer.

- **Poultry:** Cook all poultry to an internal temperature of 165° F as measured with a food thermometer.

**Keep Food out of the "Danger Zone"**

Bacteria grow rapidly between the temperatures of 40° F and 140° F. After food is safely cooked, hot food must be kept hot at 140° F or warmer to prevent bacterial growth. Discard any cold leftovers that have been left out for more than 2 hours at room temperature (1 hour when the temperature is above 90 °F).

**Cool Food Rapidly**

To prevent bacterial growth, it's important to cool food rapidly so it reaches as fast as possible the safe refrigerator-storage temperature of 40° F or below. To do this, divide large amounts of food into shallow containers. A big pot of soup, for example, will take a long time to cool, inviting bacteria to multiply and increasing the danger of foodborne illness. Instead, divide the pot of soup into smaller containers so it will cool quickly. Cut large items of food into smaller portions to cool. For whole roasts or hams, slice or cut them into smaller parts. Cut turkey into smaller pieces and refrigerate. Slice breast meat; legs and wings may be left whole.

**Wrap Leftovers Well**

Cover leftovers, wrap them in airtight packaging, or seal them in storage containers. These practices help keep bacteria out, retain moisture, and prevent leftovers from picking up odors from other food in the refrigerator.

**Store Leftovers Safely**

Leftovers can be kept in the refrigerator for 3 to 4 days or frozen for 3 to 4 months. Although safe indefinitely, frozen leftovers can lose moisture and flavor when stored for longer times in the freezer.

**Thaw Frozen Leftovers Safely**

Safe ways to thaw leftovers include the refrigerator, cold water and the microwave oven. Refrigerator thawing takes the longest but the leftovers stay safe the entire time. After thawing, the food should be used within 3 to 4 days or can be refrozen.

Microwave thawing is the fastest method. When thawing leftovers in a microwave, continue to heat it until it reaches 165° F as measured with a food thermometer. Foods thawed in the microwave can be refrozen after heating it to this safe temperature.

**Reheat Leftovers Safely**

When reheating leftovers, be sure they reach 165° F as measured with a food thermometer. Reheat sauces, soups and gravies by bringing them to a rolling boil. Cover leftovers to reheat. This retains moisture and ensures that food will heat all the way through.
Intermediate Team Quality Assurance Exercise – 2018

In today’s Food Industry, it is becoming more and more important that we have trained, qualified individuals to provide research based information that is guided by common sense about the food we raise, provide and sell to the general population. Your mission at the Quality Assurance Station is work together as a team to answer the following questions which deal with food safety and animal/human contact dealing with influenza. Take your time but work efficiently. This is a double station so you have **24 minutes** to work through this activity and **you do not defend to a listener** at this station. (There are 25 questions with each correct answer being worth 4 points each for a total of 100 points).

**Questions 1 – 4 are over animal/human contact dealing with influenza.**

Please circle your answer.

1. You can always tell when an animal is sick because:
   a. They will always appear ill.
   b. They will always have a fever.
   c. An animal can appear healthy and normal, but actually be ill and able to transmit disease.

2. When is it ok to allow Fair visitors to enter your pens to pet your animals?
   a. When their parents are with them.
   b. If they promise to wash their hands, afterwards.
   c. If they ask nicely.
   d. They shouldn’t enter your pens.

3. Influenza is caused by a:
   a. Virus  
   b. Bacteria  
   c. Prion  
   d. Prius

4. It is important to wash your hands with soap and water when:
   a. Right before you eat
   b. After you handle animals
   c. Only when they are dirty
   d. Both A and B
Questions 5-9 deal with cooking temperatures. They are worth 4 points each. Match the terms to the temperatures. Temperature Is Important To Keep Food Safe

5.) 160° - 212° _____________

6.) 140° - 160° _____________

7.) 40° - 140° _____________

8.) 32° - 40° _____________

9.) -20° - 0° _____________

Match these terms next to temperatures above:

A. Refrigerator temperature—will not kill bacteria
B. Hot enough to prevent most harmful bacteria from growing
C. Temperature Danger Zone
D. Freezer temperature—will not kill bacteria
E. Hot enough to kill most harmful bacteria
Questions 10 – 14 are over how quickly Bacteria can multiply. They are worth 4 points each.

It was 12 o’clock noon on a hot summer day when Jody’s father took her to the local sub sandwich shop for lunch. Jody was only able to finish half of her turkey, cheese, tomato and lettuce sandwich while at the shop. She took the rest of it with her to eat later. On the way home she was thinking about all the chores that she had to finish before she could go to the movies that evening. In a rush, she left the sandwich in her father’s car and ran into the house. It was 1:30 by the time Jody entered the house.

At 3:00 p.m., Jody finished her chores. Jody was getting hungry. She remembered that her sandwich was still in the car. She ran out to the car and brought the sandwich inside. The sandwich was a little warm and the lettuce was a little wilted, but otherwise the sandwich looked fine. Jody quickly ate the sandwich so she could get ready to meet her friends.

If there were 5 bacteria in the sandwich when it was made, and if the bacteria doubled in numbers every 20 minutes, then…? Complete the following chart: Each correct answer is worth 4 points each.

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Questions 15 – 25 are random Food Safety questions. They are each worth 4 points each.

15. If you are preparing sandwiches for your family, which one of the following should you do first?
   a. Wash and cut the lettuce  
   b. Wash your hands  
   c. Lower the periscope on the sub

16. Recommended hand washing takes how long?
   a. 5 seconds  
   b. 20 seconds  
   c. 5 minutes  
   d. 20 minutes

17. Why do fruits and vegetables need to be washed before you eat them?
   a. To remove wax  
   b. To wash away germs  
   c. To make them taste better

18. What should you do with food you think is unsafe?
   a. Taste to see if it is ok  
   b. Throw it away  
   c. Stick back in the refrigerator

19. A hamburger should be what color to be safe?
   a. Bright red in the middle  
   b. Brown in the middle  
   c. Yellow in the middle

20. Which one will **not** cause a food borne illness?
   a. An ill person preparing food  
   b. Contaminated food  
   c. Pancake syrup

21. Which one would **not** cause a germ to get in your food?
   a. Drinking after someone  
   b. Cutting meat on a clean cutting board  
   c. Eating food off the floor

22. Handwashing is **not** important:
   a. After touching raw chicken  
   b. After blowing your nose  
   c. After falling asleep

23. What could you use in your school lunch bag to keep food cold?
   a. Ice Cubes in a zip lock bag  
   b. Cold Pack  
   c. Thermos  
   d. All of these

24. Which sandwich would be safe in a lunch bag without being kept cold on a hot day?
   a. Peanut butter and jelly  
   b. Ham and cheese  
   c. Egg salad

25. Which one is a risky food:
   a. Cooked rice  
   b. Appropriately cooked chicken  
   c. Cereal
Intermediate Team Quality Assurance Exercise – 2018

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   b. Bacteria
   
   c. Prion
   
   d. Prius

4. It is important to wash your hands with soap and water when:
   
   a. Right before you eat
   
   b. **After you handle animals**
   
   c. Only when they are dirty
   
   d. Both A and B
Questions 5-9 deal with cooking temperatures.
They are worth 4 points each.
Match the terms to the temperatures.
Temperature Is Important To Keep Food Safe

5.) 160° - 212° _______E_______

6.) 140° - 160° _______B_______

7.) 40° - 140° _______C_______

8.) 32° - 40° _______A_______

9.) -20° - 0° _______D_______

Match these terms next to temperatures above:

A. Refrigerator temperature-will not kill bacteria
B. Hot enough to prevent most harmful bacteria from growing
C. Temperature Danger Zone
D. Freezer temperature-will not kill bacteria
E. Hot enough to kill most harmful bacteria
Questions 10 – 14 are over how quickly Bacteria can multiply. They are worth 4 points each.

It was 12 o’clock noon on a hot summer day when Jody’s father took her to the local sub sandwich shop for lunch. Jody was only able to finish half of her turkey, cheese, tomato and lettuce sandwich while at the shop. She took the rest of it with her to eat later. On the way home she was thinking about all the chores that she had to finish before she could go to the movies that evening. In a rush, she left the sandwich in her father’s car and ran into the house. It was 1:30 by the time Jody entered the house.

At 3:00 p.m., Jody finished her chores. Jody was getting hungry. She remembered that her sandwich was still in the car. She ran out to the car and brought the sandwich inside. The sandwich was a little warm and the lettuce was a little wilted, but otherwise the sandwich looked fine. Jody quickly ate the sandwich so she could get ready to meet her friends.

If there were 5 bacteria in the sandwich when it was made, and if the bacteria doubled in numbers every 20 minutes, then…? Complete the following chart:  Each correct answer is worth 4 points each.

<table>
<thead>
<tr>
<th>Time of Day</th>
<th>Number of Bacteria</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:00 noon</td>
<td>5</td>
</tr>
<tr>
<td>12:20 p.m.</td>
<td>10</td>
</tr>
<tr>
<td>12:40 p.m.</td>
<td>20</td>
</tr>
<tr>
<td>1:00 p.m.</td>
<td>40</td>
</tr>
<tr>
<td>1:20 p.m.</td>
<td>80</td>
</tr>
<tr>
<td>1:40 p.m.</td>
<td>Q. 10) 160</td>
</tr>
<tr>
<td>2:00 p.m.</td>
<td>Q. 11) 320</td>
</tr>
<tr>
<td>2:20 p.m.</td>
<td>Q. 12) 640</td>
</tr>
<tr>
<td>2:40 p.m.</td>
<td>Q. 13) 1280</td>
</tr>
<tr>
<td>3:00 p.m.</td>
<td>Q. 14) 2560</td>
</tr>
</tbody>
</table>
Questions 15 – 25 are random Food Safety questions. 
They are each worth 4 points each.

15. If you are preparing sandwiches for your family, which one of the following should you do first?
   a. Wash and cut the lettuce    b. Wash your hands    c. Lower the periscope on the sub

16. Recommended hand washing takes how long?
   a. 5 seconds  b. 20 seconds  c. 5 minutes  d. 20 minutes

17. Why do fruits and vegetables need to be washed before you eat them?
   a. To remove wax    b. To wash away germs    c. To make them taste better

18. What should you do with food you think is unsafe?
   a. Taste to see if it is ok  b. Throw it away  c. Stick back in the refrigerator

19. A hamburger should be what color to be safe?
   a. Bright red in the middle    b. Brown in the middle    c. Yellow in the middle

20. Which one will not cause a food borne illness?
   a. An ill person preparing food    b. Contaminated food    c. Pancake syrup

21. Which one would not cause a germ to get in your food?
   a. Drinking after someone  b. Cutting meat on a clean cutting board  c. Eating food off the floor

22. Handwashing is not important:
   a. After touching raw chicken    b. After blowing your nose    c. After falling asleep

23. What could you use in your school lunch bag to keep food cold?
   a. Ice Cubes in a zip lock bag    b. Cold Pack    c. Thermos    d. All of these

24. Which sandwich would be safe in a lunch bag without being kept cold on a hot day?
   a. Peanut butter and jelly    b. Ham and cheese    c. Egg salad

25. Which one is a risky food:
   a. Cooked rice    b. Appropriately cooked chicken    c. Cereal
You are the owner operator of a highly regarded Purebred Angus and Sim-Angus cow herd in Kentucky. Customers from across the United States visit your farm looking for high quality cattle to use in their commercial herds. Most of your bulls go to operations that run an Angus cow base or some type of an F-1 cross of angus/Hereford. You have recently partnered with a high end restaurant to provide them with steaks that will grade choice or better. This allows you another avenue of helping your bull customers merchandise their calves at a premium. Answer the questions that follow and explain to the listener, which two heifers you would choose as replacements in your cow herd, and which bull do you feel would best fit the needs of your partner in the restaurant business and why. **(Each Heifer will have a point value, with the two the committee select adding up for a total of 50 points. There are ten questions over the data worth 10 points each for a total of 100 pts. Your presentation to the listener is worth 50 points. Total for Breeding Activity 200 pts.)**

Turn Paper Over to Finish this Activity.
2018 Intermediate Team Breeding Activity

10 questions worth 10 points each for a total of 100 points.

1. Which bull’s offspring would have the leanest and most muscular carcasses? ______

2. Which bull would pose the most issues with labor, feed resources and offspring grading choice? ______

3. Which bull would allow cattle producers to sleep the easiest at calving season? ______

4. Which bull is the oldest or at least has had the most progeny data collected? ______

5. Which bull’s offspring should be the easiest to work through the chutes? ______

6. According to the indexes, which bull’s offspring should capture the most income? ______

7. Which bull’s offspring should have the most intramuscular fat? ______

8. Which bull is the most consistent at not being the best or the worst across columns? ______

9. Which bull’s first calf daughters would have the most difficulty at calving? ________

10. Which bull has the lowest terminal index? __________

Selection Portion: Select 2 heifers for a total of 50 points.

A. Which two heifers did you select as replacements? Circle 2 numbers.

   1  2  3  4  5

Discuss your decision with the listener. Discussion is worth 50 points.

Score for Discussion ________________

Total Score
Key

2018 Intermediate Team Breeding Activity

10 questions worth 10 points each for a total of 100 points.

1. Which bull’s offspring would have the leanest and most muscular carcasses? ___4____

2. Which bull would pose the most issues with labor, feed resources and offspring grading choice? ___4___

3. Which bull would allow cattle producers to sleep the easiest at calving season? ___2____

4. Which bull is the oldest or at least has had the most progeny data collected? ___3____

5. Which bull’s offspring should be the easiest to work through the chutes? ___1____

6. According to the indexes, which bull’s offspring should capture the most income? ___2____

7. Which bull’s offspring should have the most intramuscular fat? ___2____

8. Which bull is the most consistent at not being the best or the worst across columns? ___1____

9. Which bull’s first calf daughters would have the most difficulty at calving? ___1____

10. Which bull has the lowest terminal index? ___3____

Selection Portion: Select 2 heifers for a total of 50 points.

A. Which two heifers did you select as replacements? Circle 2 numbers.

1  2  3  4  5

Discuss your decision with the listener. Discussion is worth 50 points.

Score for Discussion ___________________