

MEAT



MEAT INSPECTION AND GRADING

Activity A

Name _____

Chapter 13

Date _____ Period _____

Answer the following questions related to meat inspection and grading.

1. When must meat be federally inspected? _____
2. Explain what inspection stamps such as these indicate about the meats you purchase.



3. List and define the three factors on which federal grading is based. _____

4. List the seven beef grades. _____

5. Why is pork not graded for retail sale? _____

6. Which grades of veal and lamb are rarely seen in retail markets? _____

7. Which of the top three grades of meat usually costs less? _____

8. Which of the top three grades of meat is usually sold to hotels and restaurants? _____

9. Which grade of meat is usually the top quality found in supermarkets? _____

10. Describe the quality of meat you could expect from meats given each of the following grade shields.






