

Meat Quiz

Name \_\_\_\_\_ **Key** \_\_\_\_\_  
Score \_\_\_\_\_  
25 points possible

1. The Area of Support is generally ( **tender** / less tender ) cuts of meat. (1)
2. The Area of Locomotion is generally ( tender / **less tender** ) cuts of meat. (1)
3. Two moist heat methods of cooking meat are braising and cooking in liquid. (2) **stew, slow cooker, pressure cooker**
4. Three dry heat methods of cooking meat are pan broil, broil, and roasting. (3) **barbeque**
5. Two cooking in fat methods for meat are panfry and deep fat frying. (2) **stir fry**
6. Name five of the wholesale cuts on the beef carcass. (5)
  - a. **chuck or shoulder**                      **round**
  - b. **rib**    **foreshank**
  - c. **short loin**                                      **brisket**
  - d. **sirloin**    **short plate**
  - e. **rump**    **flank**
7. Name five retail cuts one can purchase from the meat department at a store. (5)
  - a. **Answers will vary – 2500 different cuts**
  - b.
  - c.
  - d.
  - e.
8. True or **False** Salting meat before cooking is recommended for more flavorful meat. (1)
9. Yes or No I brought my own writing utensil to class. (2 if yes)
10. Yes or No I was in my seat and not tardy for class today. (3 if yes)