

Introduction to Beef Study Guide

1. List three traits of the following beef breeds that stand out to you. Make sure you are able to identify each.
 - a. Angus
 - i.
 - ii.
 - iii.
 - b. Hereford
 - i.
 - ii.
 - iii.
 - c. Charolais
 - i.
 - ii.
 - iii.
 - d. Limousin
 - i.
 - ii.
 - iii.
 - e. American Shorthorn
 - i.
 - ii.
 - iii.
 - f. Simmental
 - i.
 - ii.
 - iii.
 - g. Brahman
 - i.
 - ii.
 - iii.
 - h. Brangus
 - i.
 - ii.
 - iii.

i. Beefmaster

i.

ii.

iii.

j. Texas Longhorn

i.

ii.

iii.

k. Belted Galloway

i.

ii.

iii.

2. State a few facts about the history of beef in the US.

a.

b.

c.

3. Define the following terms in your own words.

a. Beef –

b. Baby Beef aka _____ -

c. Veal –

4. List three of the major breeds of beef cattle.

a.

b.

c.

5. How are cattle raised?

6. Why are antibiotics used on cattle?

7. What has to happen before beef that has been treated with antibiotics can be consumed?

8. State two reasons why hormones are used on cattle.

a.

b.

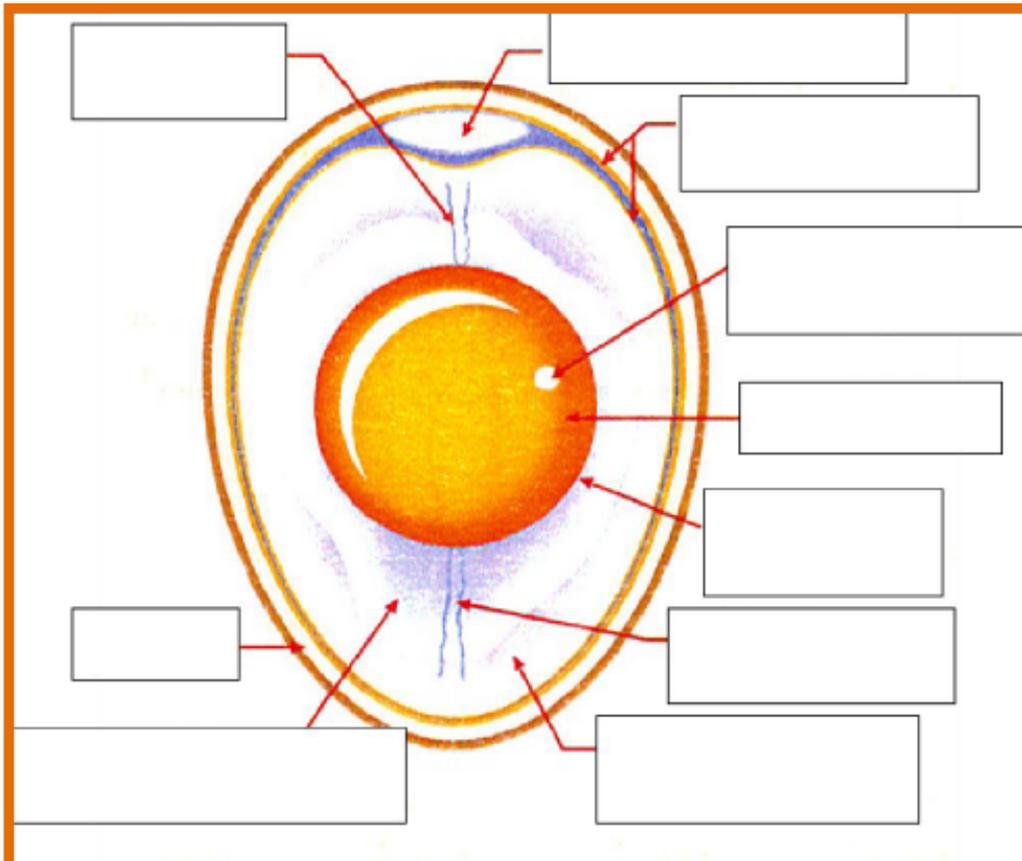
9. What are the two ways that hormones can be administered to cattle?
 - a.
 - b.
10. Inspection of beef is _____, while grading is _____.
11. State the grades of beef in order. Which ones are “low quality grades” and which ones are “high quality grades”?
12. What is the difference between minimally processed beef versus heavily processed beef? Make sure to state an example for each.
13. Define marbling.
14. List the four primal cuts of beef.
 - a.
 - b.
 - c.
 - d.
15. Why should packaged meat be labeled with the primal cut and the product?
16. List the parts of the cow that provide us with different cuts of beef (masking tape activity).
17. Compare and contrast “lean” and “extra lean”.
18. A fresh beef product labeled “natural” means it cannot contain...
19. If the word “natural” is on a fresh beef product, what must accompany it?
20. Why is beef aged?

21. Why is beef called “red” meat?
22. _____ are not allowed on fresh beef. If beef _____, additives such as MSG, salt, or sodium erythorbate must be listed on the label.
23. How are beef products dated?
24. In your own words, describe each of the following foodborne organisms that are associated with beef as well as how to kill or prevent them from spreading:
- a. E. coli –
 - b. Salmonella –
 - c. Staph –
 - d. Listeria –
25. Why is it not necessary to rinse raw beef?
26. Briefly describe the process of how to handle raw beef safely.
27. What should one do with ready-prepared beef?
28. Describe each of the following methods of defrosting beef:
- a. Refrigerator –
 - b. Cold Water –
 - c. Microwave –
29. Marinate beef in the refrigerator up to _____ days before cooking.
30. What is the liquid in packaged fresh beef?
31. Ground beef and ground beef mixtures should be cooked to a temperature of _____.
32. All raw beef steaks and roasts should be cooked to a temperature of _____.

Intro to Poultry Science Study Guide

Chicken Reproduction

1. Define each of the following terms used in describing chickens.
 - a. Chick:
 - b. Rooster:
 - c. Pullet:
 - d. Cockerel:
 - e. Capon:
 - f. Hen:
 - g. Broiler:
 - h. Layer:
2. Describe each of the following parts of an egg
 - a. Shell
 - b. Outer & Inner membranes
 - c. Air Cell:
 - d. Chalazae:
 - e. Vitelline Yolk Membrane:
 - f. Yolk:
 - g. Albumen or White
 - h. Germinal Disc:
 - i. Blastoderm:
 - j. Bloom/cuticle:



3. What 4 parts of the eggs is used in grading eggs:

- a.
- b.
- c.
- d.

4. What are the 2 most common grades of eggs?

_____ and

5. What are the 5 sizes that eggs are categorized by **weight**?

- a.
- b.

- c.
- d.
- e.

15. Define domestication.

16. What is a breed?

17. Explain the process of candling:

18. A group of chicken is called a _____.

19. _____: the apparatus that is used to regulate environmental conditions such as temperature, humidity and turning for successful hatching of the fertile eggs placed in an enclosure

20. _____: heated enclosure for raising baby poultry

21. _____: small house/enclosure used to keep adult chickens safe and secure

22. Describe each of the following common chicken breeds:

a. Leghorn -

b. Plymouth -

c. New Hampshire -

d. Rhode Island Red -

e. Cornish -

f. Ameraucanas/Araucanas -

g. Orpington -

h. Golden Comets -

i. Dominique -

j. Minorca -

23. Chicken eggs are incubated for _____ day at the temperature of _____

24. Humidity at _____ to _____% day 1-17 and _____% day 18-21.

a. How do we provide humidity to our eggs?

25. Once chicks are born they should be kept at _____ degrees F.

26. Define litter. What are some commonly used materials?

27. What is ALWAYS available for chickens?

28. Chickens receive “_____” that contain the protein, energy, vitamins, minerals, and other nutrients needed for _____, _____, and _____ production

29. List the level of protein needed for each type of feed based on the age and type of chickent.

- a. Starter:
- b. Finisher:
- c. Laying:

30. What mineral is super important to have in laying hens’ feed? Why?

31. Define grit.

- a. 3 Examples:

32. Why is the poultry industry moving away from antibiotics in feed?

33. How are minerals used in the chicken’s body?

- a. 3 Macromineral Examples:

- b. 3 Micromineral Examples:

34. What is the purpose of vitamins for chickens?

- a. 3 Fat-Soluble Examples:

- b. 3 Water-Soluble Examples:

Housing and Commercial Production

35. An adult chicken needs _____ square feet ***inside*** and preferably _____ square feet
BI. Adequate space reduces _____ and improve _____.

36. Describe the different materials (litter) that can be used for flooring in chicken coops.

37. What is a nesting box?

38. What are lights added to chicken coops in the winter?

39. Define vertical integration -

a. Grower supplies:

b. Poultry Company provides:

40. Describe the a commercial chicken house. Include side, floor, ventilation, water, and feed.

41. Describe what is biosecurity and its importance.