



# Sample Items

Revised September 2008

**Postsecondary**

**Meat Merchandising**

**Test Code: 267**

Mississippi Department of Education  
Office of Student Assessment



## **MS-CPAS2 Sample Test Items**

The MS-CPAS2 sample test items for the Mississippi Vocational–Technical Curriculum Frameworks are now available to the public.

Sample test items are provided to help familiarize students with the MS-CPAS2. The sample test items in this publication are representative only and should not be interpreted as exact duplicates of the items on the MS-CPAS2. Although the results of the MS-CPAS2 sample test items can be used to determine students' strengths and weaknesses, they should not replace other forms of classroom assessment.

The answer keys are located at the back of each sample item document and can be used to identify the unit/course to which the sample item is aligned as well as the cognitive level (C1 or C2) of each item.

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## 267 Meat Merchandising Technology Sample

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1

The most popular cut of chicken and turkey is the:

- A. wing.
- B. leg.
- C. thigh.
- D. breast.

2

Selling fresh broiler and fryer-type poultry avoids what undesirable quality from developing in the bird before sale?

- A. Muscle relaxation
- B. Bone darkening
- C. Tenderization
- D. Excess fat development

3

Which is an example of a compound?

- A. Salt
- B. Salt water
- C. Sodium
- D. Soft drinks

4

A meat processor decides to use a tumbler during work. What is the most likely reason for choosing this piece of equipment?

- A. To tenderize the meat
- B. To extract meat proteins that help bind muscle back together
- C. To cause the cured meat color
- D. To add flavor

5

Which of the following sausages would likely contain nitrites?

- A. Fresh venison
- B. Fresh pork
- C. Fresh beef
- D. Smoked pork

6

Drying, smoking, heating, cooling, and adding humidity can all be functions served by:

- A. freezing.
- B. thermal processing.
- C. linking.
- D. formulation.

## 267 Meat Merchandising Technology Sample

7 Using the following details, what is the markup per pound for broiler chickens if you buy 250 lb of wholesale carcasses for processing and resale?

Cost of wholesale carcasses	\$ 72.50/cwt
Summed value of all wholesale cuts	\$143.00/cwt
Margin (wholesale cut value – carcass cost)	
Markup per pound (Margin ÷ weight purchased)	

- A. \$0.22
- B. \$0.24
- C. \$0.26
- D. \$0.28

8 In the metric system, a gram is a basic unit of measure of:

- A. weight.
- B. volume.
- C. length.
- D. temperature.

9 Mr. Pratt is interested in hosting a party and serving catfish fillets as the main course. He is preparing a budget and considering the cost of various sizes of fish. Which portion control weight range is the most expensive for farm raised catfish fillets?

- A. 2 – 3 oz.
- B. 3 – 5 oz.
- C. 5 – 7 oz.
- D. >7 oz.

10 Various organs, glands, and other meats that do not form a part of the carcass are termed:

- A. inedible by-products.
- B. viscera.
- C. variety meats.
- D. plunder.

11 If a manufacturer sells a 1-lb. package of 10 franks and each frank weighs more than 1.6 oz., the manufacturer may have done what?

- A. Made product “out of regulations”
- B. “Given away” product
- C. Saved the customer money
- D. Produced an unsafe product

## 267 Meat Merchandising Technology Sample

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12

A natural anticoagulant derived from the intestines of hogs is called:

- A. secretin.
- B. heparin.
- C. glucagon.
- D. pancreatin.

13

Rennet, a hormone used in cheese making, is extracted from what organ?

- A. Stomach
- B. Spleen
- C. Thymus
- D. Thyroid

14

Chilled showers are used in some smoke houses at the end of the smoking and cooking cycle to:

- A. develop the desired color of smoked meats.
- B. save processing time and energy.
- C. further develop the smoked meat taste.
- D. stop the cooking process and increase yield of the finished product.

15

Carcass weight divided by live weight and multiplied by 100 is known as:

- A. profit percentage.
- B. dressing percentage.
- C. harvest ratio.
- D. yield ratio.

16

During cattle slaughter procedures, the hide is:

- A. removed.
- B. partially removed.
- C. not removed.
- D. either removed or not removed.

17

If a steer has a live weight of 1,150 lb and a dressing percentage of 63%, what is the hot carcass weight?

- A. 725 lb
- B. 719 lb
- C. 713 lb
- D. 707 lb

## 267 Meat Merchandising Technology Sample

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18

If a steer has a live weight of 1,370 lb and a hot carcass weight of 850 lb, what is the dressing percentage?

- A. 63%
- B. 62%
- C. 61%
- D. 60%

19

If a steer has a live weight of 1,275 lb and a hot carcass weight of 778 lb, what is the dressing percentage?

- A. 60.0%
- B. 60.5%
- C. 61.0%
- D. 61.5%

20

From which untrimmed area are pork neck bones removed?

- A. Belly
- B. Shoulder
- C. Loin
- D. Ham

21

The rack of lamb is separated from the lamb shoulder between the:

- A. 3rd and 4th rib bone.
- B. 4th and 5th rib bone.
- C. 5th and 6th rib bone.
- D. 7th and 8th rib bone.

22

How should lamb chops cut from the butt end of a lamb leg be labeled?

- A. Rib chops
- B. Leg chops
- C. Sirloin chops
- D. Loin chops

23

From which area are Porterhouse steaks cut?

- A. Short shoulder
  - B. Short loin
  - C. Short chuck
  - D. Short hip
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## 267 Meat Merchandising Technology Sample

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24

Subdivisions of meat that are sold to consumers in ready-to-cook or ready-to-eat forms are termed:

- A. retail cuts.
- B. rough cuts.
- C. primal cuts.
- D. sub-primal cuts.

25

Increased demand for turkeys will cause the price to:

- A. increase.
- B. decrease.
- C. equalize.
- D. stabilize.

26

Wholesale cuts of meat are also known as:

- A. rough cuts.
- B. sub-primal cuts.
- C. primal cuts.
- D. retail cuts.

27

If a 239 lb. slaughter hog is purchased for \$45.50/cwt and the carcass sells for \$72.67/cwt, what is the profit to the packing house? (Assume 70% dressing percent.)

- A. \$9.83
- B. \$10.83
- C. \$11.83
- D. \$12.83

28

If a package of rib eye steaks weighs 2.15 lb and sells for \$5.74 per lb, how much does the package cost?

- A. \$12.20
- B. \$12.28
- C. \$12.34
- D. \$12.42

29

If a boneless chuck roast weighs 3.69 lb and sells for \$2.45 per lb, what does the roast cost?

- A. \$9.04
  - B. \$9.19
  - C. \$9.29
  - D. \$9.31
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## 267 Meat Merchandising Technology Sample

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30

Inventory control in the meat industry is an issue at which time?

- A. Holiday season
- B. Winter months
- C. Summer months
- D. Every day

31

The most cutting shrinkage would be expected from:

- A. fresh pork loins.
- B. frozen boneless beef allowed to thaw before grinding.
- C. fresh lamb racks.
- D. boneless vacuum packed beef ribeyes.

32

The term that refers to the amount of profit above the cost of meat is:

- A. true profit.
- B. merchandising profit.
- C. gross profit.
- D. net profit.

33

What is the term for the amount of profit above all fixed and variable expenses?

- A. Net profit
- B. Wholesale profit
- C. Gross profit
- D. Merchandising profit

34

In a beef cutting test, a side of beef weighs 319 lbs. and costs \$159.90 per cwt. If the value of the wholesale cuts is \$549.12, what is the margin of the side?

- A. \$39.04
- B. \$45.05
- C. \$48.07
- D. \$50.04

35

In a beef cutting test, a side of beef weighs 325 lb and costs \$157.75 per cwt. If the value of the wholesale cuts is \$519.23, what is the margin of the side?

- A. \$5.54
- B. \$6.54
- C. \$7.54
- D. \$8.54

**267 Meat Merchandising Technology Sample**

?	⊙	Answer/ Scale	Objective	?	⊙	Answer/ Scale	Objective
1	1	D	MTV 1234-C1	19	19	C	MTV 1214-C2
2	2	B	MTV 1234-C1	20	20	B	MTV 1224-C1
3	3	A	MTV 1234-C1	21	21	B	MTV 1224-C1
4	4	B	MTV 1234-C1	22	22	C	MTV 1224-C1
5	5	D	MTV 1234-C1	23	23	B	MTV 1224-C1
6	6	B	MTV 1234-C1	24	24	A	MTV 1314-C1
7	7	D	MTV 1234-C2	25	25	A	MTV 1314-C1
8	8	A	MTV 1414-C1	26	26	C	MTV 1314-C1
9	9	A	MTV 1414-C1	27	27	D	MTV 1314-C2
10	10	C	MTV 1414-C1	28	28	C	MTV 1314-C2
11	11	B	MTV 1414-C1	29	29	A	MTV 1314-C2
12	12	B	MTV 1414-C1	30	30	D	MTV 1324-C1
13	13	A	MTV 1414-C1	31	31	B	MTV 1324-C1
14	14	D	MTV 1214-C1	32	32	C	MTV 1324-C1
15	15	B	MTV 1214-C1	33	33	A	MTV 1324-C1
16	16	A	MTV 1214-C1	34	34	A	MTV 1324-C2
17	17	A	MTV 1214-C2	35	35	B	MTV 1324-C2
18	18	B	MTV 1214-C2				