

QUIZBOWL



INTERMEDIATE QUIZBOWL

Consumer Information

1. Pork is a great source of which nutrient?
 - A. Calcium
 - B. Protein
 - C. MSG**
 - D. Vitamin D

2. According to the US Department of Agriculture, pork should be cooked to an internal temperature of:
 - A. 130° Fahrenheit
 - B. 145° Fahrenheit**
 - C. 180° Fahrenheit
 - D. As long as it looks done from the outside

3. What is the average serving of pork that a person should typically eat?
 - A. 7 ounces
 - B. ½ lb.
 - C. 6 ounces
 - D. 3 ounces**

4. What is the longest recommend time that you should keep fresh cuts of pork, such as tenderloins and roast in the freezer?
 - A. 9 years
 - B. 1 year
 - C. 2 weeks
 - D. 6 months**

5. Which cut of pork is the leanest, and if left whole, this cut would be a small roast?
 - A. Pork Chop
 - B. Tenderloin**
 - C. Cutlet
 - D. Rib Chop

6. Which month in the calendar year is dubbed National Pork Month?
 - A. October**
 - B. June
 - C. September
 - D. March

7. A pig with PSE will have a carcass that could yield pale, soft and watery pork?
 - A. True**
 - B. False

8. What vehicle enabled fresh pork to be shipped over long distances without spoilage?
 - A. Refrigerated Rail Car**
 - B. Semi
 - C. Automobile
 - D. Airplane

