

QUIZBOWL



JUNIOR QUIZBOWL

Cooking/Meat Quality

1. True or **False**. Tougher pieces of pork, such as a shoulder roast, are best if cooked quickly over a very hot flame.

2. Name one of the two pure breeds that excel in meat quality characteristics.

Duroc or Berkshire

3. Name one factor you would look at to evaluate muscle quality when looking at a pork chop in a supermarket meat case.

Marbling, texture, color, wetness/dryness.

4. What wholesale cut, when smoked and sliced is known as Canadian bacon?

Loin

5. Which is more valuable, lean meat or fat?

Lean meat

6. Smoked boneless pork loin is sold in supermarkets as _____.

Canadian bacon

