

Adventures in Food and Nutrition! © 2012
Chapter 21: Marvelous Meat and Poultry—Interactive Quiz Questions

- _____ 1. Meat is a rich source of protein and minerals.
A. true
B. false
- _____ 2. Eating meat from _____ is forbidden by Jewish and Islamic dietary laws.
A. lambs
B. goats
C. pigs
D. cows
- _____ 3. Connective tissue in older animals is more tender than that in younger animals.
A. true
B. false
- _____ 4. The fat in poultry is mostly just below the skin.
A. true
B. false
- _____ 5. Meat cuts from well-exercised muscles are more tender than cuts from less-exercised muscles.
A. true
B. false
- _____ 6. Which is a variety meat?
A. Lamb.
B. Chicken.
C. Liver.
D. All the above.
- _____ 7. A U.S. government inspection stamp is found on all fresh poultry.
A. true
B. false
- _____ 8. Which is the least tender chicken?
A. Roaster.
B. Broiler.
C. Fryer.
D. Stewing hen.
- _____ 9. Raw meat and poultry should be stored on the upper or middle shelf of the refrigerator.
A. true
B. false

Name _____ Date _____

- _____ 10. Dry heat cooking methods are best for less tender cuts of meat.
- A. true
 - B. false