



Contact Name

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Multiple-choice questions: Select the letter of the correct answer.

1. Yield Grade is determined by the following factors _____.

- a. backfat, ribeye area, KP fat, and hot carcass weight
- b. physiological age and intramuscular fat percentage
- c. frame size, muscling, and tenderness
- d. fat thickness, dressing percentage, and maturity

2. Which program provides beef cattle producers with assistance in collecting and interpreting feedlot performance and carcass merit data?

- a. Mississippi Farm to Feedlot Program
- b. Mississippi Disease & Disaster Preparedness Program
- c. Mississippi Beef Quality Assurance Program
- d. Mississippi Beef Checkoff Program

3. Choice minus Select beef prices largely influence grid pricing profitability and are known as the _____.

- a. Quality Grade differential
- b. Grid price quality factor
- c. Grid quality difference
- d. Choice/Select spread

4. KPH stands for _____.

- a. kidney, pulmonary, and heart fat
- b. kidney, pulmonary, and hepatic fat
- c. kidney, pelvic, and heart fat
- d. kidney, pelvic, and hepatic fat

5. The maturity of a beef carcass is determined by evaluating _____.

- a. records of chronological age
- b. intramuscular fat deposition in the ribeye muscle
- c. degree of vertebral hardening only
- d. degree of cartilage ossification in chine bones and ribeye muscle color and texture

6. Temperament effects on cattle finishing and carcass merit including all of the following except:

- a. decreased net returns
- b. lower cattle treatment costs
- c. reduced Quality Grade
- d. decreased feedlot average daily gains

7. A carcass with slight degrees of marbling and A maturity would have a Quality Grade of _____.

- a. Prime
- b. Choice
- c. Select
- d. Standard

