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**