SENIOR 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 degrees Fahrenheit  B. **145 degrees Fahrenheit**  C. 180 degrees 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. **True** or False. A pig with PSE will have a carcass that could yield pale, soft and watery pork?

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