1. What is the most popular cut from the loin?
   A. Loin Roast  B. Chop  C. Tenderloin  D. Country Style Ribs

2. Roast, Tenderloin, and Chops should be cooked to what internal temperature?
   A. 140°F  B. 140°C  C. 145°C  D. 145°F

3. What is the desired resting time for Pork?
   A. 5 Minutes  B. 4 minutes  C. 3 minutes  D. 2 minutes

4. Ground Pork should be cooked to?
   A. 145°F  B. 150°F  C. 155°F  D. 160°F

5. What range of temperatures does bacteria grow in?
   A. 40°F and 140°F  B. 45°F and 145°F  C. 60°F and 155°F  D. 55°F and 160°F

6. What is the best way to thaw frozen pork?
   A. Let sit out on the counter over night  B. In the refrigerator in its wrapping  C. Microwave  D. There is no need to thaw frozen pork

7. What is the average serving size of pork?
   A. 5 oz. of cooked meat  B. 6 oz. of cooked meat  C. 4 oz. of cooked meat  D. 3 oz. of cooked meat

8. True or False. Any cuts from the loin, like pork chops and pork roast are leaner than skinless chicken thigh.

9. What is the formula to calculate cost/serving?
   A. Cost/serving = # of servings per pound/cost per pound
   B. Cost/serving = # of cooked ounces/# of people
   C. Cost/serving = Cost per pound/# of servings per pound
   D. Cost/serving = # of servings per pound/# of cooked ounces

10. True or False. Tougher pieces of pork, such as a shoulder roast, are best if cooked quickly over a very hot flame. 
    False. Slow, wet cooking methods tend to tenderize tough cuts of meat.

11. Name one of the two pure breeds that excel in meat quality characteristics. 
    Duroc or Berkshire

12. When looking at a pork chop in a supermarket meat case, name one factor you would look for to evaluate muscle quality. 
    Correct answers include marbling, texture, color, wetness/dryness.

13. What wholesale cut, when smoked and sliced is known as Canadian Bacon? 
    Loin

14. Which is more valuable, lean meat or fat? 
    Lean meat

15. Smoked boneless pork loin is sold in supermarkets as _________ ________.  
    Canadian bacon