1. **What does HACCP stand for?**
   A. Hazardous Assessment for Critical Condition Points  
   B. Hazard Analysis and Critical Control Points  
   C. Helping Animals in Critical Condition Party  
   D. Hazard Analysis for Chemical Compound Points  

2. **Please circle the 2 answers that best describes HACCP.**
   A. A system used in meat packing plants to prevent food safety problems  
   B. Identifies the measurable environmental and human health outcomes  
   C. Regulated by the United States Department of Agriculture - Food Safety and Inspection Service  
   D. Responsible for developing and executing U.S. federal government policy on farming, agriculture, forestry, and food.

3. **What does PEDv stand for?**
   A. Porcine Euthanasia Disease Virus  
   B. Porcine Epidemic Diarrhea Virus  
   C. Pork Epidemic Disease Virus  
   D. Pork Epidemic Deceased Virus  

4. **What is the current system used for payment of pork?**
   A. Low amounts of fat (leanness) and high amounts of muscle  
   B. High amounts of marbling  
   C. High amounts of fat (leanness) and low amounts of muscle  
   D. Reddish Pink, Firm, and Non-Exudative  

5. **Name one way that producers can manage the prices they receive for their hogs?**
   A. By utilizing an Informal Model Contract  
   B. Invest into the contractors company  
   C. Watch hog prices, and sell when profit can be best maximized  
   D. Hedging with future or options contracts or forward contracting  

6. **What is a modern, streamlined information system that helps producers and animal health officials respond quickly and effectively to animal disease events in the United States, through the use of animal identification?**
   A. Premises ID  
   B. National Animal Identification System  
   C. Pork Quality Assurance Certification Programs  
   D. Electronic Identification Tags  

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Circle the correct answer. (Page 1 of 2)  Name: ___________________________
7. True or False? According to USDA data, any cuts from the loin - like pork chops and pork roast - are leaner than skinless chicken thigh?
   A. True
   B. False

8. The internal temperature for fully cooked pork is:
   A. 130° F
   B. 140° F
   C. 145° F
   D. 175° F

9. What are pre-harvest safety issues producers are faced with?
   A. Salmonella
   B. Trichinae
   C. Withdrawal dates
   D. All of the Above

10. Fill in the blank. All pork found in retail stores is inspected to the rigors of __________________________ inspection for wholesomeness.

11. True or False?
    The H1N1 Flu is a Food-Borne Illness, not a Respiratory Illness.
    A. True
    B. False

12. Who is the largest pork producer in the world?
    A. United States
    B. Brazil
    C. China
    D. Canada
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Intermediate Industry Knowledge Instructions

• Have each participant complete the quiz about industry knowledge.
• Each participant will get a quiz, so please make sure they put their full name on the quiz.
• Once the participant has completed the station, please circle the number of answers that they got correct on their score sheet.
• There is a corresponding point value for the number correct. Please score their score sheet and pass it to the station facilitator behind you.

Scoring: There are 12 questions regarding industry knowledge. Each question is worth 2 points each, for a total of 24 points. Since our stations have to equal 25 points every participant will receive 1 free point, making this station a grand total of 25 points.

**This station has a total of 25 points. Don’t forget the 1 free point.**

Thank you very much for volunteering to help with the skillathon. Please remember to complete the skillathon facilitator information sheet and leave it on your stations table at the end of the competition. Thank You!