

# Mississippi Master Cattle Producer Program

## Beef End Product Certification Exam



Contact Name

Address

Street

City

State  Zip Code

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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

8. The minimum marbling degree to grade Choice for an A maturity carcass is \_\_\_\_\_.

- a. slight
- b. small
- c. modest
- d. moderate

9. A Yield Grade 1 carcass would be expected to have \_\_\_\_\_.

- a. low retail yield
- b. declining muscle
- c. increasing fatness
- d. the highest level of cutability

10. Cutability refers to \_\_\_\_\_.

- a. tenderness
- b. expected yield
- c. juiciness
- d. carcass weight

11. Dressing percentage is calculated as \_\_\_\_\_.

- a. live weight / hot carcass weight
- b. ribeye area / hot carcass weight
- c. hot carcass weight / live weight
- d. fat thickness / hot carcass weight

12. Ribeye area is an indicator of \_\_\_\_\_.

- a. hot carcass weight
- b. lean muscle associated with a carcass
- c. intramuscular fat percentage
- d. fat thickness

13. \_\_\_\_\_ is a useful tool for obtaining valuable carcass information from a live animal.

- a. Tissue biopsy
- b. Ultrasound scanning
- c. Retinal imaging
- d. Linear measurement

14. In \_\_\_\_\_ animals are priced individually after carcass attributes are known.

- a. live weight pricing
- b. feeder calf marketing
- c. value-based marketing
- d. dressed weight pricing

15. A dark cutter is all of the following except:

- a. low in water-holding capacity
- b. dark red to nearly black in color
- c. the result of low muscle glycogen at harvest
- d. more likely to occur in highly excitable cattle

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