

Answer Key

Each question is worth 5 points each.

1. What invention made butchering a service instead of a family chore?
Bronze cutting tools
2. What shifted the role of the butcher to a mass producer rather than an artisan?
Industrial Revolution
3. What threatens the traditional butcher?
Pre-packaged products
4. In 1990 red meat production exceeded what amount?
38 million pounds
5. What byproducts make hotdogs?
Liver, organ meat, and cheek meat
6. What is sometimes added during the chopping of sausage to keep meat temperature cold?
Dry ice
7. What danger comes along with the mass production of meat?
Food borne illnesses such as E Coli and Salmonella
8. What cut of meat is more susceptible to food borne bacteria than other muscle based cuts?
Hamburger
9. Mad cow disease cannot be killed ***by freezing or cooking*** meat.
10. Is there currently a cure for mad cow disease?
No