The American Meat Science Association (AMSA) Meat Evaluation Certification verifies individuals are better prepared to enter fields related to the meat animal industry, which includes production and processing.
1. If a lamb carcass has two spool joints it is classified as which of the following?
A) Lamb  
B) Young Mutton  
C) Old Mutton  
D) Mutton

2. Calculate the final yield grade of a beef carcass with the following characteristics: PYG = 2.7; REA = 13.3; HCW = 625; KPH = 2.0%
A) 1.5  
B) 1.6  
C) 1.7  
D) 1.8

3. Which short loin displays the least amount of fat over the sirloin face?
A) 1  
B) 2  
C) 3  
D) 4

4. Between 1 and 2, which carcass has more fat over the clear plate?
A) 1  
B) 2

5. Assuming the carcass is A maturity, in which USDA Quality Grade range does the carcass belong?
A) USDA Low Prime to USDA High Prime  
B) USDA Low Choice to USDA High Choice  
C) USDA Low Select to USDA High Select  
D) USDA Low Standard to USDA High Standard

ABOUT THE AMERICAN MEAT SCIENCE ASSOCIATION
The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops and disseminates its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

“...All of the [American Meat Science Association] membership is interested in trying to find ways to make up the shortage that we presently have in the United States for meat scientists....”

Deidra Mabry, M.S.  
Associate Executive Director  
American Meat Science Association

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