Animal Processing (WV)
General Assessment Information

**Test Type:** The Animal Processing assessment was developed based on standards used in the State of West Virginia and contains a knowledge-based component. This assessment is meant to measure technical skills at the occupational level and includes items which gauge factual and theoretical knowledge.

**Revision Team:** The assessment content is based on input from West Virginia educators who teach in career and technical education programs.

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<th>CIP Code</th>
<th>Description</th>
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<tr>
<td>01.0401</td>
<td>Agricultural and Food Products Processing</td>
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| Career Cluster 1 - Agriculture, Food & Natural Resources |

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<th>O*NET</th>
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<td>19-1012.00</td>
<td>Food Scientists and Technologists</td>
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This written assessment consists of questions to measure an individual’s factual theoretical knowledge.

**Administration Time:** 2 hours  
**Number of Questions:** 106  
**Number of Sessions:** This assessment may be administered in one, two, or three sessions.

### Areas Covered

- **Foundations of Agriculture, Food, and Natural Resources**: 38%  
- **Production and Processing of Animal Products**: 25%  
- **Fundamentals of Animal Processing**: 20%  
- **Agricultural Innovation and Technology**: 8%  
- **Animal Processing Entrepreneurship and Financial Record Keeping**: 9%
Specific Standards and Competencies Included in this Assessment

**Foundations of Agriculture, Food, and Natural Resources**
- Demonstrate understanding of agribusiness (e.g., SAE, expenses)
- Demonstrate understanding of animal systems (e.g., breeds of livestock, anatomy)
- Demonstrate understanding of agriculture innovation and technology
- Demonstrate understanding of food products and processing (e.g., protein sources, food preservation)
- Demonstrate understanding of natural resources (e.g., renewable resources)
- Demonstrate understanding of plant systems (e.g., plant parts, processes, soil)
- Demonstrate understanding of power, structural, and technical systems (e.g., measurement)
- Demonstrate knowledge of leadership development through FFA (e.g., motto, parliamentary procedure, official dress)

**Production and Processing of Animal Products**
- Demonstrate understanding of raw materials (e.g., identify carcass, dressing percentage)
- Demonstrate understanding of production processes (e.g., meat storage, safety)
- Demonstrate understanding of quality control (e.g., withdrawal period, preventing spread of microorganisms)
- Calculate costs (e.g., cost per pound, expense for a commercial beef operation)
- Identify techniques for maximizing effective manufacture and distribution of goods

**Fundamentals of Animal Processing**
- Identify primal and retail cuts of meat (e.g., wholesale cuts, pork, steaks)
- Demonstrate understanding of HACCP plan (e.g., hazard analysis, types of hazards)
- Describe USDA animal processing guidelines (e.g., quality grades, yield rate factors)

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Standards and Competencies (continued)

Agricultural Innovation and Technology
- Describe emerging technology in the animal processing and meat industry (e.g., use of vacuum packer)
- Describe the impact of international agriculture on U.S. animal processing (e.g., zoonotic disease)
- Understand career opportunities in animal processing and the meat industry

Animal Processing Entrepreneurship and Financial Record Keeping
- Demonstrate understanding of entrepreneurship and financial record keeping (e.g., financial statements)
- Demonstrate understanding of value-added agriculture and direct marketing
- Demonstrate understanding of sustainability (e.g., organic foods)
**Sample Questions**

**Agricultural innovations have allowed farmers to**
- A. eliminate the use of chemical fertilizers
- B. increase the use of chemical fertilizers
- C. produce more crops on less land
- D. produce fewer crops on more land

**FFA business meetings are run using an established set of rules known as**
- A. Business Rules
- B. Meeting Rules
- C. Parliamentary Procedures
- D. Business Procedures

**What is the maximum fat content allowed in ground beef?**
- A. 10 percent
- B. 20 percent
- C. 30 percent
- D. 40 percent

**Zoonotic diseases are a concern in international trade because they are**
- A. caused by one-celled microorganisms
- B. limited to one species
- C. cured by introducing parasites
- D. transmitted from animals to humans

**The amount of an agriculture commodity available for sale at a given time is the**
- A. elasticity
- B. demand
- C. cycle
- D. supply