

BQA Exam – MSGA Mid-Year – Havre, Montana

Name: _____ Score: _____ / 50

1. The IRM Redbook can be used as an effective record keeping system for most BQA documentation purposes.

True False

2. A target of BCS 4 or lower at calving is generally optimal for reproductive efficiency.

True **False**

3. Vilolative antibiotic residues can result from improper mixing or not following withdrawal times of medicated feed additives.

True False

4. Extra-label drug use is using animal health products in a manner not specified on the label.

A) Extra-label drug use is allowed under the direct supervision of a veterinarian.

B) A USDA/APHIS certificate is needed for any extra-label drug use.

C) Extra-label drug use is illegal in any case.

D) In Montana, the state veterinarian must sign-off on any extra-label drug use.

5. USDA yield grades for beef carcasses predict cutability or the percentage of the carcass that is closely trimmed, mostly boneless _____ cuts from the round, loin, rib, and chuck.

A) Wholesale **B)** Retail

6. To insure against injection site lesions, injections should be given:

A) Subcutaneous anywhere under the skin.

B) Wherever is easiest.

C) In front of the shoulders, in the neck region.

D) By a veterinarian.

7. Exceeding injections of 10cc per intramuscular (IM) site may:

1) Increase tissue damage.

2) Alter withdrawal time.

3) Require testing before cattle are marketed for consumption.

4) All of the above

8. The only approved location for implant administration is the middle third of the inside of the ear.

True False

9. Reducing stress, providing improved nutritional management, along with proper timing of vaccination, will decrease the response rate to the vaccine.

True **False**

10. ML vaccines should be mixed within 2-4 hours of use if they are kept cool and out of the sunlight?

True **False**

11. Ear-marking or wattling may be justified because they can prevent repeated handling of the animal to identify the owner.

True False

12. Degree of marbling is measured when a carcass is ribbed or split between the _____ ribs.

A) Short B) 11-12th C) 14-15th **D) 12-13th**

13. Only the cow–calf producer can enroll a calf in a QSA program and all animals must have been enrolled by an approved QSA prior to being sold in order to qualify for Japanese export.

True False

14. Feeder calf prices in August, September, October, and November tend to be about _____ below the annual average price.

- A) 15% C) 10%
B) 5% D) 3%

15. It is a good practice for feeder calf sellers to leave calves overnight without feed or water to avoid a “pencil shrink” from the buyer.

True False

16. The grade of feeder cattle is determined by evaluating the following general value-determining characteristics: frame size, thickness & weight.

True False

17. Breed _____ refers to the strong points of one breed covering up the weak points of the other breed. A)EPDs B)Complementarity C)Consistency D)Color

18. Vaccination programs should not be considered a part of a ranch’s biosecurity plan.

True False

19. Beef Quality Audits show that a major leverage point to improve beef’s competitiveness and regain market share is to eliminate all imported beef.

True False

20. A YG 5 carcass would have a _____ percentage of boneless, closely trimmed retail cuts than a YG 2 carcass.

- A) Higher B) Lower

21. BQA is a _____ program designed to make certain all beef consumers can take pride in what they purchase – and can trust and have confidence in the entire beef industry.

- A) Voluntary B) Mandatory C) Government D) Regulatory

22. Experienced or properly trained _____ should perform procedures such as vaccination, castration, dehorning and branding.

- A) Veterinarians D) High school kids
B) Cattle feeders E) Extension beef specialists
C) Ranchers F) Any or all of the above

23. The industry Code of Cattle Care says: “Persons who willfully mistreat animals will be tolerated.”

True False

24. Subtherapeutic antibiotic use should be used if the principle intent is to improve animal performance.

True False

25. The 2005 National Beef Quality Audit determined that the industry lost a total of nearly _____ / head due to Four (4) major quality defects for the average fed animal marketed.

- A) \$56 C) \$280
B) \$18 D) \$140