

2026 Area Food & Fiber Event – Answer Key

Written Exam (Location: Exam)	Identification (Location: Identification A)	Product Source (Location: Exam 2/Team)	Problem Solving (Location: Assessment & Solution)
1. B	1. 311 - Lamb - American	1. C	1. B
2. A	Style Roast	2. A	2. D
3. D	2. 102 - Butter	3. D	3. D
4. C	3. 207 - Maple	4. D	4. B
5. D	4. 411 - Thigh	5. B	5. A
6. D	5. 510 - Shrimp	6. D	6. D
7. C	6. 318 - Pork - Butterfly	7. B	7. C
8. C	Chop	8. B	8. A
9. B	7. 105 - Condensed Milk	9. A	9. B
10.B	8. 209 - Red Oak	10. B	10.D
11.D	9. 304 - Beef - Ribeye Steak	11. D	11. B
12.A	10. 405 - Gizzard	12. A	12. A
13.A	11. 507 - Oysters	13. B	13. A
14.C	12. 111 - Mozzarella	14. C	14. C
15.A	13. 306 - Short Ribs	15. A	15. B
16.C	14. 204 - Cherry	16. A	16. B
17.C	15. 401 - Split Breast	17. D	17. D
18.A	16. 116 - Swiss Cheese	18. A	18. D
19.B	17. 322 - Pork - Sirloin Chop	19. B	19. C
20.A	18. 506 - Flounder	20. A	20. A
21.B	19. 212 - Yellow Poplar		
22.B	20. 315 - Lamb - Rib Chop		
23.B	21. 106 - Cottage Cheese		
24.B	22. 408 - Leg Quarter		
25.B	23. 302 - Flank Steak		
	24. 500 - Striped Bass		
	25. 100 - Bleu Cheese		