

RETAIL IDENTIFICATION

This worksheet is for your own use and will not be accepted in tabulations in any way.

ID #	Species	Primal	Retail	Cookery
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Species

B Beef P Pork L Lamb

Primal Cuts

A Breast	H Rib or Rack
B Brisket	I Round
C Chuck	J Shoulder
D Flank	K Side (Belly)
E Ham or Leg	L Spareribs
F Loin	M Variety Meats
G Plate	N Various Meats

Retail Cuts

<p>Roasts/Pot Roasts</p> <p>01 American Style 02 Arm Picnic 03 Arm Roast 04 Arm Roast (Bnls) 05 Back Ribs 06 Blade Roast 07 Blade Boston 08 Bottom Round 09 Bottom Round 10 Rump Roast (Bnls) 11 Brisket, Whole (Bnls) 12 Center Loin Roast 13 Center Rib Roast 14 Eye Roast (Bnls) 15 Eye Round Roast 16 Flat Half (Bnls) 17 Frenched Style 18 Fresh Side 19 Leg Roast (Bnls) 20 Loin Roast 21 Mock Tender Roast 22 Petite Tender 23 Rib Roast 24 Rib Roast (Frenched) 25 Ribs (Denver Style) 26 Rump Portion 27 Seven (7) Bone Roast 28 Shank Portion 29 Short Ribs 30 Shoulder Roast (Bnls) 31 Sirloin Roast 32 Sirloin Half 33 Spareribs 34 Square Cut (Whole) 35 Tenderloin (Whole) 36 Tip Roast (Bnls) 37 Tip, Cap Off Roast 38 Top Loin Roast (Bnls) 39 Top Roast (Bnls) 40 Top Round Roast 41 Tri-Tip Roast</p>	<p>Chops</p> <p>65 Arm Chop 66 Blade Chop 67 Blade Chop (Bnls) 68 Butterflied Chop (Bnls) 69 Country Style Ribs 70 Loin Chop 71 Rib Chop 72 Rib Chop (Frenched) 73 Sirloin Chop 74 Top Loin Chop 75 Top Loin Chop (Bnls)</p> <p>Variety Meats</p> <p>76 Heart 77 Kidney 78 Liver 79 Oxtail 80 Tongue 81 Tripe</p> <p>Various Meats</p> <p>82 Beef for Stew 83 Cubed Steak 84 Ground Beef 85 Ground Pork 86 Hocks 87 Sausage Link/Pattie 88 Shank</p> <p>Smoked/Cured</p> <p>89 Brisket, Corned 90 Center Slice 91 Ham (Bnls) 92 Hocks 93 Loin Chop 94 Picnic (Whole) 95 Rib Chop 96 Rump Portion 97 Shank Portion 98 Slab Bacon 99 Sliced Bacon</p>
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Steaks

41 Arm Steak
42 Blade Steak
43 Bottom Round Steak
44 Center Slice
45 Eye Steak (Bnls)
46 Eye Round Steak
47 Flank Steak
48 Mock Tender Steak
49 Porterhouse Steak
50 Ribeye, Lip-On Steak
51 Round Steak
52 Round Steak (Bnls)
53 Sirloin Cutlets
54 Skirt Steak (Bnls)
55 T-Bone Steak
56 Tenderloin Steak
57 Tip, Cap Off Steak
58 Top Blade (Bnls) Flat Iron Steak
59 Top Loin Steak
60 Top Loin (Bnls) Steak
61 Top Round Steak
62 Top Sirloin Steak (Bnls)
63 Top Sirloin Cap Off Steak (Bnls)
64 Top Sirloin Cap Steak (Bnls)

Cookery Methods

D Dry Heat
M Moist Heat
D/M Dry or Moist Heat

PLACING CLASSES

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Class #1 _____

QUESTIONS

CLASS _____

1. _____

2. _____

3. _____

4. _____

5. _____

Class #2 _____

QUESTIONS

CLASS _____

6. _____

7. _____

8. _____

9. _____

10. _____

Class #3 _____

Class #4 _____

Class #5 _____

BEEF CARCASS GRADING

Carcass #1 Yield Grade _____ Quality Grade _____

Carcass #2 Yield Grade _____ Quality Grade _____

Carcass #3 Yield Grade _____ Quality Grade _____

Carcass #4 Yield Grade _____ Quality Grade _____