

Team # _____ Last Name _____ First Name _____

Beef Carcass Quality Grading Slides 1-6

1. _____
2. _____
3. _____
4. _____
5. _____

Beef Carcass Yield Grading

Whole grade Tenth of grade

1. _____
2. _____
3. _____
4. _____
5. _____

Class 1: Beef Carcass Placing Slides 7-10 _____**Class 2:** Beef Rounds Placing Slides 11-15 _____**Class 3:** Beef Rib Placing Slides 16-27 _____**Questions on placing classes****Beef Ribs Questions Class** also use Slides 16-27

1. Which rib has the darkest ribeye face? _____
2. Which rib is the fattest wastiest rib in the class? _____
3. Which rib displays the lowest degree of
marbling in the ribeye? _____
4. Which rib has the least fat over the blade face? _____
5. Between 1 and 2, which rib had the larger
eye in the blade face? _____

Class 4: Bone-in Ribeyes Placing Slides 28-30 _____**Class 5:** Pork Carcass Placing Slides 31-33 _____**Class 6:** Fresh Hams Placing Slides 34-37 _____**Class 7:** Pork Loins Placing Slides 38-42 _____

(Your class 7 placing will go on the bottom page 1 of the scansheet)

Questions on placing classes**Pork Loins Questions Class** also Slides 38-42

6. Which loin has the smallest loineye in the
blade face? _____
7. Which loin has the most two-toning in the
eye of the blade face? _____
8. Which loin has the most fat over the lower
sirloin face? _____
9. Which loin has the smallest gluteus medius? _____
10. Between 2 and 4 which loin has the most
seam fat in the lip region? _____

Meat Identification Slides 43-83

Species Primal Retail Cookery

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
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16. _____
17. _____
18. _____
19. _____
20. _____
21. _____
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26. _____
27. _____
28. _____
29. _____
30. _____
31. _____
32. _____
33. _____
34. _____
35. _____
36. _____
37. _____
38. _____
39. _____
40. _____

4-H / FFA Meat Evaluation Form #480-4

Incorrect Marks Correct Mark



Team Name/Additional Info

Team #
0
1
2
3
4
5
6
7
8
9

Code
0
1
2
3
4
5
6
7
8
9

State	Last Name	First Name
A	A	A
B	B	B
C	C	C
D	D	D
E	E	E
F	F	F
G	G	G
H	H	H
I	I	I
J	J	J
K	K	K
L	L	L
M	M	M
N	N	N
O	O	O
P	P	P
Q	Q	Q
R	R	R
S	S	S
T	T	T
U	U	U
V	V	V
W	W	W
X	X	X
Y	Y	Y
Z	Z	Z

Placing Classes						
Mark one answer in each column!						
	1	2	3	4	5	6
1	1234					
2	1243					
3	1324					
4	1342					
5	1423					
6	1432					
7	2134					
8	2143					
9	2314					
10	2341					
11	2413					
12	2431					
13	3124					
14	3142					
15	3214					
16	3241					
17	3412					
18	3421					
19	4123					
20	4132					
21	4213					
22	4231					
23	4312					
24	4321					

Placing Classes #1-6

Solution	Questions
1	1 A B C D E
2	2 A B C D E
3	3 A B C D E
4	4 A B C D E
5	5 A B C D E
6	6 A B C D E
7	7 A B C D E
8	8 A B C D E

Keep/Cull	
1	K C
2	K C
3	K C
4	K C
5	K C
6	K C
7	K C
8	K C

Mark 4 Keeps and 4 Culls

Written Exam					
1	A B C D E	11	A B C D E	21	A B C D E
2	A B C D E	12	A B C D E	22	A B C D E
3	A B C D E	13	A B C D E	23	A B C D E
4	A B C D E	14	A B C D E	24	A B C D E
5	A B C D E	15	A B C D E	25	A B C D E
6	A B C D E	16	A B C D E	26	A B C D E
7	A B C D E	17	A B C D E	27	A B C D E
8	A B C D E	18	A B C D E	28	A B C D E
9	A B C D E	19	A B C D E	29	A B C D E
10	A B C D E	20	A B C D E	30	A B C D E

Questions on Placing Classes			
1	Beef	2	Beef
2	Rib	3	Rib
3	Beef	4	Beef
4	Beef	5	Beef
5	Beef	6	Beef
6	Beef	7	Beef
7	Beef	8	Beef
8	Beef	9	Beef
9	Beef	10	Beef

Beef Carcass Quality Grading																
#	Prime			Choice			Select		Standard		Commercial		Utility			
	High	Average	Low	High	Average	Low	High	Low	High	Low	High	Average	Low	High	Average	Low
1																
2																
3																
4																
5																
6																

5 Quality Grades

Beef Carcass Yield Grading																	
#	Whole Grades					Tenths of Grades											
	1	2	3	4	5												
1																	
2																	
3																	
4																	
5																	
6																	

5 yield grades

Reasons		
1		
2		
3		
4		
5		
6		
7		
8		
9		

Team Activities	
1	
2	
3	
4	
5	
6	
7	
8	

Class 7 Pork Loins

ED99

Mark Reflex® EM-289528-1-5543

SCANTRON

[illegible]

Beef Carcass Evaluation

ID	Example	1	2	3	4	5
Carcass Weight (pounds)	650					
Maturity (A, B, C, D, or E)	A					
Ribeye Area (square inches)	12.6					
Fat Thickness (inches)	.4					
% Kidney, pelvic, and heart fat (1% - 5%)	2.5					
Marbling	small					
Quality Grade						
Yield Grade: Fat thickness = base YG						
Ribeye Adjustment						
KPH Adjustment						
Final yield grade						

1. Starting Yield Grade		2. Ribeye Adjustment		3. % KPH Adjustment	
Fat	Yield Grade	Weight	Ribeye	% KPH	YG Change
.1	2.2	550	10.4	1.5%	-.4
.2	2.5	600	11.0	*2.5%	-.2
.3	2.7	650	11.6	3.5%	—
.4	3.0	700	12.2	4.5%	+.2
.5	3.2	750	12.8	*average for most carcasses	
.6	3.5	800	13.4		
.7	3.7	850	14.0		
.8	4.0	+ 1.0* = -.3 YG - 1.0* = +.3 YG			
.9	4.2				
1.0	4.5				

Beef Quality Grades

Degree of Marbling	Maturity				
	A	B	C	D	E
Highly Abundant	PRIME				
Moderate			COMMERCIAL		
Modest	CHOICE				
Small					
Slight	SELECT		UTILITY		
Trace	STANDARD				
Practically Devoid				CUTTER	

Fat Thickness



12th - 13th Rib

Maturity

A = 9-30 months
B = 30-42
C = 42-72
D = 72-96
E = > 96 months