

Meats Evaluation & Technology Career Development Event

Objectives

The objectives of the Minnesota FFA Meats Evaluation and Technology Career Development Event are to:

Develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.

Assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat animal products and/or involved in the industry of meat animal marketing and merchandising.

Develop high school students' analytical skills, critical thinking strategies and understanding of appropriate meat terminology.

Develop high school students' abilities to evaluate meat animal products in order to optimize economic returns to producers and industry as well as to meet the needs of the consumer.

Develop cooperation and communication skills in high school students.

Event Rules

Team scores will be determined by the top three high scoring individuals from each chapter.

Contestants will be allowed 10-15 minutes per rotation; 1 minute per ID sample.

Participants will not use ANY aids (measuring tool, grid, etc) in arriving at a decision.

All participants are expected to be prompt at their stations throughout the event; no provision will be made for tardiness and will cause late participants to lose event points.

No conversation will be allowed between participants after the individual activities begin. Conversation among participants constitutes disqualification.

Participants and official judges are to make their placing and identifications without handling the exhibit.

Participants must come to the event prepared to work in a cold storage facility (approximately 0 degrees C) for approximately two-three hours. Participants are recommended to wear protective clothing; Warm clothing and proper footwear (must be closed-toed, closed heel footwear). Clean frocks, hairnets, hats, etc. No jewelry or exposed body piercings or alterations. No chewing of gum or candy.

Scansheets will be used for all portions of the CDE and tabulated with [JudgingCard.com](https://www.judgingcard.com). There is a scansheet sample available on the Meats webpage.

Event Format

The event consists of the following activities: 2-6 beef quality and yield grading, 4-6 evaluation classes, 30-40 identification of meat cuts and ten questions (from two of the evaluation classes).

Beef Quality and Yield Grading

Participants will quality grade and yield grade four beef carcasses (20 points/carcass)

- **Quality Grading:** Participants may use the worksheet provided for Beef Grading. The participant should complete the section of answers for quality grading on the computerized scorecard. Ten points are awarded for each correct grade. Each will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. However, in the case of "B" Maturity, Select High and Select Low will be awarded zero points.
- **Yield Grading:** Participants may use the worksheet provided for Beef Grading. Participants are to calculate the final yield grade (FYG) to the nearest one-tenth of a grade. Ten points are awarded for each correct grade. The participant should complete the section of answers for yield grading on the computerized scorecard.

Full points will be earned for every tenth (0.10) above or below the official yield grade. A two-point deduction will be made for 2/10ths to 5/10ths (0.2 to 0.5) above or below the official yield grade. A five-point deduction will be made for 6/10ths to 9/10ths (0.6 to 0.9) above or below the official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade.

Official United States Department of Agriculture Yield Grades are 1.0 to 5.9.

Scoring Example

Official Yield Grade (FYG Official) = 2.2

FYG 2.1–2.3 = full points (10)

FYG 1.7–2.0 or 2.4–2.7 = minus 2 points

FYG 1.3–1.6 or 2.8–3.1 = minus 5 points

Zero points for any FYG a full yield grade above or below official FYG.

US Standards for Grades of Carcass Beef: copy and paste the url into your search bar,

<https://www.ams.usda.gov/sites/default/files/media/CarcassBeefStandard.pdf>

Evaluation Classes (200–300 points)

Four to six evaluation classes. 50 points per class. Class exhibits and formats will be as follows:

- Carcasses (beef, pork, lamb).
- Wholesale/subprimal cuts (beef, pork, lamb).
- Retail cuts (beef, pork, lamb).
- *****NEW***** Processed meats (cured/smoked center ham slices, sliced bacon, smoked sausage/frankfurter, smoked chops).

Question Classes (50 points)

Two evaluation classes will be selected for questions. There will be five questions per class. After they have observed and placed the classes, participants will be given a short time period to study their notes before answering questions. They will not be able to use their notes when answering questions. Questions will be worth five points each.

Guidelines for Questions:

- All questions must be written in a manner that can be answered by only one of the following responses:
1, 2, 3, 4.
- Questions should pertain to the criteria and differences used in placing the class (trimness, muscling, quality and/or sex). Questions that do not relate to the placing of the class or are not significant to the overall evaluation are not desirable questions and should not be used if possible.
- When asking questions about the differences within a class, the differences must be visually distinguishable.

Retail Meat Cuts Identification (210-280 points)

Participants will identify 30 to 40 retail meat cuts found on the Meats Identification Card. The official key (Retail Cuts Code Sheet) is located near the end of this handbook. Only the cuts listed are eligible to be used in this event. Participants will be given one point for correct species identification, two points for correct primal cut identification, one point for correct cookery and three points for correct retail name. Answers will be recorded on a computerized scan form/sheet.

Clarification of Terms for Retail Identification

Chop: Smaller, flat cuts of meat, usually from the pork or lamb rib, loin or shoulder, generally ranging from 1/2 inch to 1 1/2 inches in thickness. A chop usually is sized to be a single meal portion.

Slice: A section of meat, usually less than one-inch thick, taken from the center or either side of center of the leg of pork or lamb..

Steak: A flat cut of meat, larger than a chop, ranging from 3/4 inch to 1 1/2 inches of thickness cut from various parts of a beef carcass or the shoulder of pork. The size of a steak is often sufficient to provide more than one portion.

Roast (Meat Cut): Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). This cut is intended to serve more than two people.

Scoring

The event will be divided in the following sections and scored as follows:

Activity	Individual Points	Team Points
Retail meat cuts identification (30-40 cuts)	210-280	630-840
Beef quality and yield grading (2 to 6 carcasses)	40-120	120-360
Evaluation of 4 to 6 classes	200-300	600-900
Five questions/class (from 2 evaluation classes)	50	150
Total Maximum Points Possible	540-710	1620-2130

Tiebreakers

If ties occur, the following sections of the event, in this order, will be used to determine award recipients:

Individual

1. Identification of retail meat cuts.
2. Grading.
3. Class questions.

Team

1. Retail Identification total of the team.
2. Grading total of the team.
3. Class questions total of the team.

References

This list of references is not intended to be all-inclusive. Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

- **National FFA CDE Q&A's**, FFA.org
- **North American Meat Institute**, <https://www.meatbuyersguide.com>
 - Meat Buyer's Guide
 - NAMP Meat Posters
 - Beef, Lamb, Pork and Veal Cut Charts
- **CEV Multimedia**, 1020 SE Loop 289, Lubbock, Texas 79404, (800) 922-9965, <https://www.icevonline.com/curriculum>
 - Retail Cuts Identification (DVD) & Meat Science and Food Safety (DVD) — written exam resource, updated June 2019, slide 3 will indicate the slides that were updated.
- **Beef Myology**, <http://bovine.unl.edu>
- **National Cattlemen's Beef Association**, 9110 E. Nichols Ave. #300, Centennial, Colo. 80112, (303) 694-0305/1-800-368-3138
 - USDA Marbling Photographs & Guide to Identifying Meat Cuts, <https://store.beef.org/>
- **American Meat Science Association (AMSA)**, 2441 Village Green Place, Champaign, Illinois 61874, (800) 517-2672, <http://www.meatscience.org/students/meat-judging-program>
 - Email: information@meatscience.org
 - USDA Marbling Photographs
 - Meat Evaluation Handbook
- **Art Services**, Inc., 3015 Earl Place, N.E., Washington, D.C., 20018, (202) 526-5607
 - Beef Ribeye Grids
- **NASCO**, 901 Janesville Avenue, P.O. Box 901, Fort Atkinson, Wis. 53538-0901, 1-800-558-9595
 - Preliminary Yield Grade Rulers
(https://www.enasco.com/p/USDA-Preliminary-Cutability-Grade-Ruler%2BC02615N_)
 - Beef and Pork Ribeye Grids
- **Example Meats Evaluation Websites of Classes and Materials**
 - <http://aggiemeat.tamu.edu/meat-identification-pictures>
 - <https://www1.unl.edu/search/?q=meat+identification+pictures&u=https%3A%2F%2Fanimalscience.unl.edu%2F>
- **USDA Carcass Beef Grades and Standards**, copy and paste url into your search bar, <https://www.ams.usda.gov/sites/default/files/media/CarcassBeefStandard.pdf>
 - Announcement of Changes to the U.S. Beef Grade Standards, <https://www.ams.usda.gov/content/usda-announces-changes-us-beef-grade-standards>

National Pork Board Backfat Recommendation

NOTE: Policy Statement — Backfat Recommendations for Placing Unribbed Pork Carcass Classes — The National Pork Board has published live and carcass specifications for the “ideal” market hog, known as Symbol III (National Pork Board, 2005)

Pork carcasses with less than 0.60 inches of backfat have a higher incidence of bellies that are too thin for high-quality bacon production and also tend to have unacceptably low marbling levels and less palatable pork. If this situation is presented in competition, students would be expected to evaluate the given carcass or carcasses against contemporaries within the class and rank accordingly.

Processed Meat Class Guidelines

Specifications for Evaluating Slice Bacon

Description:

The term “bacon” is used to describe the cured belly of a swine carcass. Sliced bacon describes slices of cured pork belly that are normally found in 12-ounce or larger vacuum wrapped packages in retail stores. The product entry should be judged as an entire package, and the bacon slices should be uniform in length and shape. Firm, dry (but not overly dry) slices are desirable, while wet, oily slices are not desirable. The presence of purge or exudate (water in the package or excess on the product’s surface) suggests that the bacon slices were generated from a lower quality belly.

Evaluation:

Sliced bacon should be evaluated by the following criteria:

- **Fat-to-lean ratio:** The ideal fat-to-lean ratio of sliced bacon is approximately 50 to 55 percent lean and 45 to 50 percent fat. This is determined by averaging the fat vs. lean of several slices.
- **Lean and fat color:** The color of the lean portion of the bacon slices should be a desirable reddish-pink, cured color. The color should also be uniform among all muscles within each bacon slice, as well as among all the bacon slices. A bright white fat is also desirable.
- **Physical defects:** Any signs of visual oiliness/greasiness should downgrade the bacon slices exhibit. Also, lean/fat separation, tiger-stripping (light colored vertical stripes observed perpendicular to the direction of the lean and fat) and shattering/cracking of fat is also considered a defect. Finally, bacon slices should be uniform in conformation. Rectangular shaped slices devoid of “V” or valley-shaped regions are non-desirable.

Specifications for Evaluating Frankfurters/Smoked Sausage

Description:

Frankfurters (Coarse Ground & Emulsified) and Small-Diameter Smoked and Cooked Sausages are generally smoked, and the external appearance should be a golden-mahogany color.

The product entry should be judged as a whole, and links should be consistent in length and diameter. For natural and collagen casing products, the ends should not be excessively trimmed and/or there should not be excessive casing twists at the ends of the sausage. Smoke streaks and spots should be downgraded. The internal appearance is evaluated by cutting a link in half lengthwise to expose the interior of the sausage. Internal attributes should include a deep reddish-pink, cured color with uniform particle size and ingredient distribution.

Evaluation:

Frankfurters and Small-Diameter Smoked and Cooked Sausages should be evaluated by the following criteria:

- **External appearance:** The external appearance should be desirable. A golden-mahogany color should exist. The color should be uniform throughout each of the links. The links should be very uniform in shape and size (including diameter). If spices (such as a black pepper) or non-meat ingredients (e.g., cheese) are present on the surface, they should be uniformly dispersed throughout. Any noticeable defects (e.g. greasiness, pinholes, wrinkles, touch-marks, etc.) should downgrade the exhibit.
- **Internal appearance:** The internal appearance should be desirable. For beef and/or pork sausages, a deep reddish-pink cured color should exist. For poultry sausages, a light reddish-pink color is desired. The texture of the sausage should not be too dry or too wet. Too much connective tissue should be downgrade the exhibit. The lean and fat particle size should be uniform throughout the sausage. If spices/non-meat ingredients are visually present, they should be uniform in size and uniformly distributed throughout the sausage. Any air pockets, voids, unidentified objects (such as hard cartilage or bone) should downgrade the exhibit.

Specifications for Evaluating Center-Cut Ham Slices

Description:

Bone-in, center-cut ham slices are removed from the center section of bone-in hams. The cured and smoked center ham slice should be free of skin, bruises, blood clots and lymph glands. Ham slices should be approximately round and exhibit a cured and smoked appearance. The lean meat should possess a fine, smooth texture with a uniform and bright reddish-pink color (a slightly two-toned or iridescent color is permissible). Excessive under- or over-trimming of the ham slice for any reason is not desirable.

Evaluation:

Bone-in, center-cut ham slices should be evaluated by the following criteria:

- **Cutability:** Ham slices with a great area of exposed lean, little external/internal fat and a small amount of bone are desirable. For a smoked, cured ham, the center slice should display acceptable muscling as evaluated by the depth and width of the cushion and forecushion areas. Subcutaneous fat and intermuscular fat ("fat pockets") should not be excessive. No more than 1/8 inch of subcutaneous fat should be present. The size of the bone should be included in the evaluation, as a larger bone is less desirable.
- **Color:** A uniform dark reddish-pink cured color should be observed on all muscle surfaces. This cured color should be uniform throughout the entire ham slice with as little color variation between muscles as possible.
- **Physical defects:** "Blood splashing" (specks or spots of blood), uncured spots, "two-toning" or "greening" should not be present on the exposed cut surface. The texture of the exposed cut surface should be smooth and fine. Coarse texture may be the result of using meat of carcasses from mature animals or from inadequate cooking. The cut surface should be firm and non-exudative with no separation of muscle groups. The pickle pocket should be as small as possible with the least amount of sinewy appearance.

Specifications for Evaluating Smoked Chops

Description:

Bone-in, smoked pork chops could consist of loin chops or rib chops. The cured and smoked chops should be free of bruises or blood spots. Chops should exhibit a cured and smoked appearance. The lean meat should possess a fine, smooth texture with a uniform and bright, reddish-pink color. Excessive under-trimming or over-trimming of the chop for any reason is not desirable.

Evaluation:

Bone-in, smoked pork chops should be evaluated by the following criteria:

- **Cutability:** Chops with a great area of exposed lean, little external fat, and a small amount of bone are desirable. For a smoked, cured chop, the chop should display acceptable muscling as evaluated by the size of the loin eye and tenderloin muscles. Subcutaneous/intramuscular fat should not be excessive. The size of the bone should be included in the evaluation, as a larger bone is less desirable.
- **Color:** A uniform dark, reddish-pink cured color should be observed on all muscle surfaces. This cured color should be uniform throughout the entire chop with as little color variation as possible.
- **Physical defects:** “Blood splashing” (specks or spots of blood), uncured spots, “two-toning,” or “greening” should not be present on the exposed cut surface. The texture of the exposed cut surface should be smooth and fine. Coarse texture may be the result of using meat of carcasses from mature animals or from inadequate cooking. The cut surface should be firm and non-exudative.

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	89	M	Beef	Brisket	Corned	Moist
B	B	15	M	Beef	Brisket	Flat Half, Bnls	Moist
B	B	10	M	Beef	Brisket	Whole, Bnls	Moist
B	C	26	M	Beef	Chuck	7-bone Pot-roast	Moist
B	C	03	M	Beef	Chuck	Arm Pot-Roast	Moist
B	C	04	M	Beef	Chuck	Arm Pot-Roast, Bnls	Moist
B	C	06	M	Beef	Chuck	Blade Roast	Moist
B	C	13	D/M	Beef	Chuck	Eye Roast, Bnls	Dry/Moist
B	C	45	D	Beef	Chuck	Eye steak, Bnls	Dry
B	C	20	M	Beef	Chuck	Mock Tender Roast	Moist
B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
B	C	21	D	Beef	Chuck	Petite Tender	Dry
B	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
B	C	58	D	Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
B	D	47	D/M	Beef	Flank	Flank Steak	Dry/Moist
B	F	49	D	Beef	Loin	Porter House Steak	Dry
B	F	55	D	Beef	Loin	T-bone Steak	Dry
B	F	34	D	Beef	Loin	Tenderloin Roast	Dry
B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
B	F	59	D	Beef	Loin	Top Loin Steak	Dry
B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	Dry
B	F	64	D	Beef	Loin	Top Sirloin Cap Steak, Bnls	Dry
B	F	63	D	Beef	Loin	Top Sirloin Steak, Bnls Cap Off	Dry
B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls	Dry
B	F	40	D	Beef	Loin	Tri Tip Roast	Dry
B	G	28	M	Beef	Plate	Short Ribs	Moist
B	G	54	D/M	Beef	Plate	Skirt steak, Bnls	D/M
B	H	22	D	Beef	Rib	Rib Roast	Dry
B	H	13	D	Beef	Rib	Ribeye Roast, Bnls	Dry
B	H	45	D	Beef	Rib	Ribeye Steak, Bnls	Dry
B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
B	I	08	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
B	I	09	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
B	I	43	M	Beef	Round	Bottom Round Steak	Moist
B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
B	I	51	M	Beef	Round	Round Steak	Moist
B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
B	I	36	D/M	Beef	Round	Tip Roast – Cap Off	Dry/Moist
B	I	57	D	Beef	Round	Tip Steak – Cap Off	Dry
B	I	39	D	Beef	Round	Top Round Roast	Dry
B	I	61	D	Beef	Round	Top Round Steak	Dry
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
B	N	84	D	Beef	Various	Ground Beef	Dry
P	E	44	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
P	E	25	D/M	Pork	Ham/Leg	Pork Fresh ham Rump Portion	Dry/Moist
P	E	27	D/M	Pork	Ham/Leg	Pork Fresh ham Shank Portion	Dry/Moist
P	E	91	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
P	E	96	D	Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
P	E	97	D	Pork	Ham/Leg	Smoked Ham, Shank Portion	Dry
P	E	35	D	Pork	Ham/Leg	Tip Roast, Bnls	Dry
P	E	38	D	Pork	Ham/Leg	Top Roast, Bnls	Dry
P	F	05	D/M	Pork	Loin	Back Ribs	Dry/Moist
P	F	66	D/M	Pork	Loin	Blade Chops	Dry/Moist
P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
P	F	06	D/M	Pork	Loin	Blade Roast	Dry/Moist
P	F	68	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	11	D	Pork	Loin	Center Loin Roast	Dry
P	F	12	D	Pork	Loin	Center Rib Roast	Dry
P	F	70	D	Pork	Loin	Loin Chops	Dry
P	F	71	D	Pork	Loin	Rib Chops	Dry

P	F	73	D	Pork	Loin	Sirloin Chops	Dry
P	F	53	D	Pork	Loin	Sirloin Cutlets	Dry
P	F	30	D	Pork	Loin	Sirloin Roast	Dry
P	F	93	D	Pork	Loin	Smoked Pork Loin Chop	Dry
P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
P	F	74	D	Pork	Loin	Top Loin Chops	Dry
P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
P	F	37	D	Pork	Loin	Top Loin Roast, Bnls	Dry
P	J	02	D/M	Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
P	J	03	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	41	D/M	Pork	Shoulder	Arm Steak	Dry/Moist
P	J	07	D/M	Pork	Shoulder	Blade Boston Roast	Dry/Moist
P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	J	94	D/M	Pork	Shoulder	Smoked Picnic, Whole	Dry/Moist
P	K	98	D	Pork	Side	Slab Bacon	Dry
P	K	99	D	Pork	Side	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
P	L	32	D/M	Pork	Spareribs	Pork Spareribs	Dry/Moist
P	N	85	D	Pork	Various	Ground Pork	Dry
P	N	86	M	Pork	Various	Hock	Moist
P	N	83	D/M	Pork	Various	Pork Cubed steak	Dry/Moist
P	N	87	D	Pork	Various	Pork Sausage Links	Dry
P	N	87	D	Pork	Various	Sausage	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)	Dry/Moist
L	E	01	D	Lamb	Leg	American Style Roast	Dry
L	E	44	D	Lamb	Leg	Center Slice	Dry
L	E	16	D	Lamb	Leg	Frenched Style Roast	Dry
L	E	18	D	Lamb	Leg	Leg Roast, Bnls	Dry
L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
L	E	31	D	Lamb	Leg	Sirloin Half	Dry
L	F	70	D	Lamb	Loin	Loin Chops	Dry
L	F	19	D	Lamb	Loin	Loin Roast	Dry
L	H	71	D	Lamb	Rib	Rib Chops	Dry
L	H	72	D	Lamb	Rib	Rib Chops Frenched	Dry
L	H	22	D	Lamb	Rib	Rib Roast	Dry
L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
L	J	33	D/M	Lamb	Shoulder	Square Cut	Dry/Moist
L	N	88	M	Lamb	Various	Shank	Moist
B	M	76	D/M	Beef	Variety	Heart	Dry/Moist
L	M	76	D/M	Lamb	Variety	Heart	Dry/Moist
P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist
L	M	77	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	77	D/M	Pork	Variety	Kidney	Dry/Moist
B	M	78	D/M	Beef	Variety	Liver	Dry/Moist
L	M	78	D/M	Lamb	Variety	Liver	Dry/Moist
P	M	78	D/M	Pork	Variety	Liver	Dry/Moist
B	M	79	M	Beef	Variety	Oxtail	Moist
B	M	80	D/M	Beef	Variety	Tongue	Dry/Moist
L	M	80	D/M	Lamb	Variety	Tongue	Dry/Moist
P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
B	M	81	M	Beef	Variety	Tripe	Moist

USDA BEEF GRADING WORKSHEET

CARCASS YIELD GRADING

Carcass NO.	PYG		Carcass Weight	Required REA	Rib Eye Area		% KPH		FYG
	Est.	Adj.			Est.	Adj.	Est.	Adj.	
1									
2									
3									
4									

Identify the final yield grade (to the nearest tenth) and complete the scan form to match. Full points will be earned for a correct answer and 0.1 above or below official yield grade. A two-point deduction will be made for 0.2 to 0.5 above or below official yield grade. A five-point deduction will be made for 0.6 to 0.9 above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade.

CARCASS QUALITY GRADING

Carcass No	Age		Marbling	Quality Grade
	Skeletal Maturity	Lean Adj.		
1				
2				
3				
4				

- | | |
|--|--|
| <ul style="list-style-type: none"> • Prime High • Prime Average • Prime Low • Choice High • Choice Average • Choice Low • Select High • Select Low | <ul style="list-style-type: none"> • Standard High • Standard Low • Commercial High • Commercial Average • Commercial Low • Utility High • Utility Average • Utility Low |
|--|--|

The participant should establish the quality grades for each carcass according to USDA standards. Each participant should complete the section of answers for quality grading on the computerized scorecard.

Canner and Cutter grades will not be used in the event. Ten points will be awarded for each correct grade. Each grade will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. Yet, in the case of "B" Maturity, Select High and Select Low will be awarded zero points.

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

ID #	Species	Primal	Retail	Cookery
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
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36				
37				
38				
39				
40				

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

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

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

Class #1 _____

Class #2 _____

Class #3 _____

Class #4 _____

Class #5 _____

Question Class _____

1. _____

2. _____

3. _____

4. _____

5. _____

Questions Class _____

6. _____

7. _____

8. _____

9. _____

10. _____

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 _____