

Meats Evaluation and Technology Career Development Event

Updated 7/20

I. Objectives:

- 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 broader analytical skills, critical thinking strategies and an understanding of appropriate meat terminology for high school students.
- Develop the ability 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.

II. Event Rules: The meats evaluation CDE will consist of the following: The team score will consist of the three high scoring individuals.

A. Four to six Judging Classes from the following:

Beef Carcasses, Pork Carcasses, Hams, Rounds, Ribs, Chucks,
Loins, and Retail Cuts of Beef and Pork 200- 300 points

B. Questions on two classes, but not more than one from the retail classes.
Five points for each question and up to five (5) questions per class. 0 to 50 points

C. 30 Identification of meat cuts 7 points per sample 210 points

D. 4 Beef Quality Grading 10 points each 40 points

E. 4 Beef Yield Grading 10 points each 40 points

F. Official dress practicum 5 points

Total possible points 495- 645 points

1. Each of the meat judging classes will be scored 50 points each.
2. **Meat Cuts ID:** Participants will identify 30 retail meats cuts found on the "Meats Identification Card." 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, veal or lamb rib, loin or shoulder, generally ranging from ½" to 1½" in thickness. A chop usually is of a size to be a single meal portion.

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

Steak: A flat cut of meat, larger than a chop, ranging from $\frac{3}{4}$ " to $1\frac{1}{2}$ " of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is 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.

3. **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.
4. **Yield Grading:** Participants may use the worksheet provided for Beef Grading. Participant is to calculate the final "Yield Grade" 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 1/10th above or below official yield grade. A two point deduction will be made for 2/10th – 5/10th above or below official yield grade. A five point deduction for 6/10th – 9/10th above or below 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 – 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

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

5. Contestants will be allowed 10-12 minutes for each placing in each class of carcasses and whole sale cuts; 20-24 minutes for identifying the cuts in the retail meats class and for the beef carcass grading class.
6. Contestants shall not use any mechanical aids, such as a measure, light grid card, etc. in arriving at a decision.
7. Contestants must come prepared to work in a cold storage room for two hours. They should wear sweaters, coats, or other warm clothes and footwear.
8. Computer scan sheets will be used for the CDE. The scantron form from judgingcard.com will be used. Refer to the CDE rules page for a sample.
9. Official Dress or appropriate FFA attire is required. Refer to Rule 1-A-5 on page 1.1.
10. Members whose score contributes to the overall winning Minnesota Meats Evaluation CDE team score OR who compete in the National FFA Meats Evaluation CDE will be ineligible to compete the in the MN Meats Evaluation CDE again. National FFA only allows a three member team for national competition.

11. **TIEBREAKERS:** If ties occur, the following sections of the event will be used in order to determine award recipients:

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

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 Core Catalog – www.shop.FFA.org
- Retail Meat Instructional Materials/Instructor Combo Pack
- Retail Meat Team Combo Pack
- Retail Meats Field Guide
- Retail Meats Flash Cards
- Meat Identification Tutorial CD-ROM
- Meat Buyer's Guide
- NAMP Meat Posters
- Beef, Lamb, Pork and Veal Cut Charts
- Meats Evaluation Scan Forms
- FFA Learn-National FFA CDE Q&A's www.FFA.org
- CEV Multimedia, 1020 SE Loop 289, Lubbock, TX 79404, (800) 922-9965
- Retail Cuts Identification (DVD)
- Meat Science and Food Safety (DVD) - written exam resource
- Beef Myology - <http://bovine.unl.edu>
- National Cattlemen's Beef Association, 9110 E. Nichols Ave. #300, Centennial, CO 80112, (303)-694-0305/1-800-368-31
- 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, WI 53538-0901, 1-800-558-9595
- Preliminary Yield Grade Rulers (<http://www.enasco.com/product/C02615N>)
- Beef and Pork Ribeye Grids
- Example Meats Evaluation Websites of Classes and Materials
- <http://aggiemeat.tamu.edu/meat-identification-pictures>
- <http://animalscience.unl.edu/ANSCExentensionMeatScienceLearningAids>

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 correspondingly. Full points will be earned for a correct answer and 1/10th above or below official yield grade. A two point deduction will be made for 2/10th – 5/10th above or below official yield grade. A four point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Perfect score will be a maximum of forty points for each yield grading (ten points for four carcasses).

CARCASS QUALITY GRADING

CARCASS NO.	Age		Marbling	Quality Grade
	Skeletal Maturity	Lean Adj.		
1				
2				
3				
4				

- Prime High
- Prime Average
- Prime Low
- Choice High
- Choice Average
- Choice Low
- Select High
- Select Low
- 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 are awarded for each correct grade. Each 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. Perfect score will be a maximum of forty points for quality grading (10 points each for four carcasses)

Retail Cuts Code Sheet with Cookery

Page 1

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	3	M	Beef	Chuck	Arm Pot-Roast	Moist
B	C	4	M	Beef	Chuck	Arm Pot-Roast, Bnls	Moist
B	C	6	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	8	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
B	I	9	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

Retail Cuts Code Sheet with Cookery

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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	5	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	6	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	2	D/M	Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
P	J	3	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	41	D/M	Pork	Shoulder	Arm Steak	Dry/Moist
P	J	7	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

Retail Cuts Code Sheet with Cookery

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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	1	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

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

Team Name/Additional Info

Incorrect Marks Correct Mark

Team #

0	1	2	3
4	5	6	7
8	9	0	1
2	3	4	5
6	7	8	9
0	1	2	3
4	5	6	7
8	9	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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1234
2	1243	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1243
3	1324	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1324
4	1342	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1342
5	1423	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1423
6	1432	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1432
7	2134	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2134
8	2143	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2143
9	2314	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2314
10	2341	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2341
11	2413	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2413
12	2431	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2431
13	3124	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3124
14	3142	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3142
15	3214	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3214
16	3241	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3241
17	3412	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3412
18	3421	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3421
19	4123	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4123
20	4132	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4132
21	4213	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4213
22	4231	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4231
23	4312	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4312
24	4321	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4321
	1	2	3	4	5	6	

Code

0	1
2	3
4	5
6	7
8	9

Meat Formulation

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

#	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	1	2	3	4
2	1	2	3	4
3	1	2	3	4
4	1	2	3	4
5	1	2	3	4
6	1	2	3	4
7	1	2	3	4
8	1	2	3	4
9	1	2	3	4
10	1	2	3	4

Beef Carcass Quality Grading

#	Prime		Choice		Select		Standard		Commercial		Utility	
	High	Average/Low	High	Average/Low	High	Average/Low	High	Average/Low	High	Average/Low	High	Average/Low
1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Beef Carcass Yield Grading

#	Whole Grades	Tenths of Grades
3	<input type="checkbox"/>	<input type="checkbox"/>
7	<input type="checkbox"/>	<input type="checkbox"/>
1	<input type="checkbox"/>	<input type="checkbox"/>
2	<input type="checkbox"/>	<input type="checkbox"/>
3	<input type="checkbox"/>	<input type="checkbox"/>
4	<input type="checkbox"/>	<input type="checkbox"/>
5	<input type="checkbox"/>	<input type="checkbox"/>
6	<input type="checkbox"/>	<input type="checkbox"/>

Reasons

1	2	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Team Activities

Questions	Placing Class
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

Keep/Cull

#	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!

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail First Digit		Retail Second Digit		Cookery	Species								
			0	1	2	3		4	5	6	7	8	9			
1	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	B Beef	P Pork	L Lamb
2	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	Primal Cuts		
3	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	A Breast	H Rib or Rack	
4	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	B Brisket	I Round	
5	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	C Chuck	J Shoulder	
6	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	D Flank	K Side (Belly)	
7	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	E Ham or Leg	L Spare ribs	
8	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	F Loin	M Variety Meats	
9	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	G Plate	N Various Meats	
10	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	Retail Cuts		
11	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	Roasts/Pot Roasts		Chops
12	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	01 American Style	65 Arm Chop	
13	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	02 Arm Picnic	66 Blade Chop	
14	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	03 Arm Roast	67 Blade Chop (Bn's)	
15	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	04 Arm Roast (Bn's)	68 Butterflied Chop	
16	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	05 Back Ribs	69 Country Style Rib	
17	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	06 Blade Roast	70 Lo'n Chop	
18	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	07 Blade Boston	71 Rib Chop	
19	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	08 Bottom Round	72 Rib Chop (Franc)	
20	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	Roast (Bn's)	73 Sirloin Chop	
21	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	09 Bottom Round	74 Top Loin Chop	
22	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	Rump Roast (Bn's)	75 Top Loin Chop (B)	
23	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	10 Brisket, Whole (Bn's)	Variety Meats	
24	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	11 Center Loin Roast	76 Heart	
25	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	12 Center Rib Roast	77 Kidney	
26	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	13 Eye Roast (Bn's)	78 Liver	
27	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	14 Eye Round Roast	79 Oxtail	
28	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	15 Flat Half (Bn's)	80 Tongue	
29	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	16 Frenched Style	81 Tripe	
30	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	17 Fresh Side	Various Meats	
31	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	18 Leg Roast (Bn's)	82 Beef for Stew	
32	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	19 Loin Roast	83 Cubed Steak	
33	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	20 Mock Tender Roast	84 Ground Beef	
34	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	21 Petite Tender	85 Ground Pork	
35	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	22 Rib Roast	86 Hocks	
36	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	23 Rib Roast (Frenched)	87 Sausage Link/Pa'	
37	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	24 Ribs (Denver Style)	88 Shank	
38	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	25 Rump Portion	Smoked/Cured	
39	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	26 Seven (7) Bone Roast	89 Brisket, Corned	
40	B P L	A B C D E F G H I J K L M N	0	1	2	3	4	0	1	2	3	4	D M G	27 Shank Portion	90 Center Slice	
													91 Ham (Bn's)			
													92 Hocks			
													93 Loin Chop			
													94 Picnic (Whole)			
													95 Rib Chop			
													96 Rump Portion			
													97 Shank Portion			
													98 Slab Bacon			
													99 Sliced Bacon			
													Cookery Methods			
													D Dry Heat			
													M Moist Heat			
													D/M Dry or Moist Heat			