



INDIANA 4-H & INDIANA FFA

Career Development Events

Meat Evaluation

Purpose

The Meats Evaluation and Technology CDE is designed to provide a competitive event for agriculture education students, develop employment skills in the meat animal industry, expand their knowledge of meat animal marketing and merchandising, develop broader analytical skills and critical thinking strategies, and develop an understanding of appropriate meat terminology

Objectives

Students will be able to:

1. Develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.
2. 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.
3. Develop high school students' analytical skills, critical thinking strategies and understanding of appropriate meat terminology.
4. 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.

Event Rules

- Each team will be comprised of four members. Top three scores will be used to determine the total team score.
- 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.
- Two-minute stand back time on placing classes will be utilized when applicable.
- Contestants will move from class to class in separate groups during the contest. No two teammates will be in the same group.
- Group leaders will be provided for each group.
- Contestants will not be permitted to:
 - Handle or touch cuts under any condition
 - Use any mechanical aid, such as measuring device, light, etc
 - Monopolize any one exhibit for any unreasonable length of time.
 - Separate themselves from the class on which their group is working.

Event Format

- **Clothing**
 - Participants must come to the event prepared to work in a cold storage facility (approximately 0 degrees C) for approximately three hours.
 - Participants are required to wear protective clothing:
 - Hard hats.
 - Clean, white frocks.

- Hairnets.
- Warm clothing and proper footwear (must be closed-toed footwear).
- No jewelry or exposed body piercings or alterations.
- No chewing of gum or candy.

- **EQUIPMENT**

- Each participant will be provided two No. 2 pencils, a clean clipboard, a non-programmable calculator, blank paper, USDA Beef Grading worksheets and scan forms will be provided by the committee.
- Participants must not bring any blank paper, notes, USDA Beef Grading worksheets, any electronic communication items, purses or backpacks.
- Materials Provided by Indiana 4-H/FFA
 - All paper and other supplies
 - Scantrons or other answer sheets
 - Cooler frocks
 - Head cover
- Participants are not to bring these items:
 - Glass of any kind
 - Cell phones, smart watches, or other electronic devices

- **Senior FFA Division**

- Written Exams (80 Points):
 - 20 Multiple choice questions
 - Exam will come from the resources listed later in this document
 - Past exams on the National FFA website is the most ideal study material
- Meat Formulation (50 Points)
 - Solution value is ten points
 - Eight multiple choice questions; valued at five points each
- Retail Meat Identification (210 points)
 - 30 Cuts
 - Scored: 7 Points per cut
 - Species: 1 point; Primal: 2 points; Retail: 3 points; Cookery: 1 point
- Placing Classes (300 points)
 - Six classes- Classes will consist of carcasses, wholesale cuts, and retail cuts
 - No lamb carcasses
 - Beef carcass class may consist of a carcass pricing class
- Beef Quality and Yield Grading (80 Points)
 - Quality Grade four beef carcasses
 - 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)

- Questions- Placing Classes (50 Points)

- Questions will pertain to two of the placing classes.
- Five questions per class for a total of ten questions; 5 points per question
- Youth will have approximately five to ten minutes to study their notes ahead of answering questions. Notes cannot be used when the questions are asked.

- Team Activity (50 Points)

- Scenarios will be provided for classes like a keep cull scenario.
- Teams will work together to complete this portion of the contest.

- **Senior 4-H Division**

- Retail Meat Identification (300 Points)

- 30 Cuts
- Scored: 10 Points per cut
- Species: 2 points; Primal: 3 points; Retail: 4 points; Cookery: 1 point

- Placing Classes (300 Points)

- Six classes- Classes will consist of carcasses, wholesale cuts, and retail cuts
- No lamb carcasses
- Beef carcass class may consist of a carcass pricing class

- Reasons (150 Points)

- Three sets of reasons
- 50 Points per set
- Reasons can be completed from any of the six placing classes.

- **Junior Division**

- Retail Meat Identification (140 Points)
 - 20 Cuts
 - Scored: 7 Points per cut
 - Species: 1 point; Primal: 2 points; Retail: 3 points; Cookery: 1 point
 - Cuts will come from the full list that is used for the senior divisions.
- Placing Classes (200 Points)
 - 4 Classes- 50 Points Each
 - 2 Classes of retail cuts
 - 2 Classes of primal cuts
 - NO carcasses

- **Tie Breakers**

- Ties will be broken by using the scores from
 - Beef Quality and Yield Grading
 - Retail Meat Cut Identification
 - Written Exam

- **Registration**

- FFA teams must complete their registration on the Indiana FFA portal. All team members must be on the FFA roster and have their online waivers completed.
- 4-H teams must complete their registration on the Indiana 4-H online website. All members must meet all 4-H membership requirements.
- All registration must be completed by the deadline set by 4-H and FFA staff.

- **Ag Judging Handbook**

- This CDE is a joint effort of both Indiana 4-H and Indiana FFA Association. It is governed by the Ag Judging Committee and all rules and guidelines in the Ag Judging Committee handbook apply to the Soils CDE.

- **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, Shopffa.org
- Retail Meat Desk Reference
- Retail Meats Field Guide
- Retail Meats Flashcards
- Meat Identification Tutorial DVD
- Meat Buyer's Guide
- National FFA CDE Q&A's, <https://www.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: <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, 1-800-368-3138
- USDA Marbling Photographs
- Guide to Identifying Meat Cuts, <https://store.beef.org/>

- American Meat Science Association (AMSA), <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-PreliminaryCutability-Grade>)
- 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
- <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-gradestandard>

Scantron Example-Front Side



must use a real scan sheet for actual competition.

Team #	State	Last Name	First Name	Placing Classes					
0 0 0 0				Mark one answer in each column!					
1 1 1 1				1	2	3	4	5	6
2 2 2 2				1 1234					1234
3 3 3 3				2 1243					1243
4 4 4 4				3 1324					1324
5 5 5 5				4 1342					1342
6 6 6 6				5 1423					1423
7 7 7 7				6 1432					1432
8 8 8 8				7 2134					2134
9 9 9 9				8 2143					2143
				9 2314					2314
				10 2341					2341
				11 2413					2413
				12 2431					2431
				13 3124					3124
				14 3142					3142
				15 3214					3214
				16 3241					3241
				17 3412					3412
				18 3421					3421
				19 4123					4123
				20 4132					4132
				21 4213					4213
				22 4231					4231
				23 4312					4312
				24 4321					4321
				1	2	3	4	5	6

Code
0 0
1 1
2 2
3 3
4 4
5 5
6 6
7 7
8 8
9 9

Meat Formulation	
Solution	Questions
1 6	1 A B C D E
2 7	2 A B C D E
3 8	3 A B C D E
4 9	4 A B C D E
5 10	5 A B C D E
	6 A B C D E
	7 A B C D E
	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	

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	2 3 4
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	High	Average	High	Average	High	Average	High	Average	High	Average
1	Pr	Pr	Pr	Ch	Se	St	Co	Co	Co	Co	Ut	Ut
2	Pr	Pr	Pr	Ch	Se	St	Co	Co	Co	Co	Ut	Ut
3	Pr	Pr	Pr	Ch	Se	St	Co	Co	Co	Co	Ut	Ut
4	Pr	Pr	Pr	Ch	Se	St	Co	Co	Co	Co	Ut	Ut
5	Pr	Pr	Pr	Ch	Se	St	Co	Co	Co	Co	Ut	Ut
6	Pr	Pr	Pr	Ch	Se	St	Co	Co	Co	Co	Ut	Ut

Beef Carcass Yield Grading										
#	Whole Grades					Tenths of Grades				
	1	2	3	4	5	0	1	2	3	
1	1	2	3	4	5	0	1	2	3	
2	1	2	3	4	5	0	1	2	3	
3	1	2	3	4	5	0	1	2	3	
4	1	2	3	4	5	0	1	2	3	
5	1	2	3	4	5	0	1	2	3	
6	1	2	3	4	5	0	1	2	3	

Reasons		
1	2	3
0 0	0 0	0 0
1 1	1 1	1 1
2 2	2 2	2 2
3 3	3 3	3 3
4 4	4 4	4 4
5 5	5 5	5 5
6 6	6 6	6 6
7 7	7 7	7 7
8 8	8 8	8 8
9 9	9 9	9 9

Team Activities									
Questions		Keep/Cull		Placing Class					
1 A B C D E	1 K C	1 1234							
2 A B C D E	2 K C	2 1243							
3 A B C D E	3 K C	3 1324							
4 A B C D E	4 K C	4 1342							
5 A B C D E	5 K C	5 1423							
6 A B C D E	6 K C	6 1432							
7 A B C D E	7 K C	7 2134							
8 A B C D E	8 K C	8 2143							
9 A B C D E	9 K C	9 2314							
10 A B C D E	10 K C	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							

Scatron Example-Back Side

Meat Identification - Retail Cuts									
ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species			
1	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	G Beef	P Pork	L Lamb	
2	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Primal Cuts			
3	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	A Breast B Brisket C Chuck D Flank E Hare or Leg F Loaf G Plate	H Rib or Rack I Round J Shoulder K Side (Selly) L Spawlet M Variety Meats N Various Meats		
4	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Retail Cuts			
5	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Roasts/Pot Roasts			
6	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Chops			
7	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	01 American Style 02 Ann Picnic 03 Ann Roast 04 Ann Roast (Selly) 05 Rack-Ribs 06 Blade Roast 07 Blade Boston 08 Boston Round 09 Boston Round Roast (Selly) 10 Boston Round Rump Roast (Selly)	05 Ann Chop 06 Blade Chop 07 Blade Chop (Selly) 08 Butchered Chop (Selly) 09 Country Style Ribs 10 Loin Chop 11 Rib Chop 12 Rib Chop (Frenched) 13 Sirloin Chop 14 Top Loin Chop 15 Top Loin Chop (Selly)		
8	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	10 Grisket, Whole (Selly) 11 Center Loin Roast 12 Center Rib Roast 13 Eye Roast (Selly) 14 Eye Round Roast 15 Flat Half (Selly) 16 Frenched Style 17 Fresh Side 18 Leg Roast (Selly) 19 Loin Roast 20 Mock Tender Roast 21 Pot Roast 22 Rib Roast 23 Rib Roast (Frenched) 24 Ribs (Denver Style) 25 Rump Portion 26 Seven (7) Bone Roast 27 Shank Portion 28 Short Ribs 29 Shoulder Roast (Selly) 30 Sirloin Roast 31 Sirloin Half 32 Spare Ribs 33 Square Cut (Wholesale) 34 Tenderloin (Wholesale) 35 Tip Roast (Selly) 36 Tip, Cap Off Roast 37 Top Loin Roast (Selly) 38 Top Roast (Selly) 39 Top Round Roast 40 Tri-Tip Roast	16 Heart 17 Kidney 18 Liver 19 Oxtail 20 Tongue 21 Tripe 22 Beef for Stew 23 Cubed Steak 24 Ground Beef 25 Ground Pork 26 Hocks 27 Sausage Link/Patties 28 Steak 29 Brisket/Corned 30 Center Slice 31 Ham (Selly) 32 Hocks 33 Loin Chop 34 Picnic (Wholesale) 35 Rib Chop 36 Rump Portion 37 Steak Portion 38 Slab Bacon 39 Sliced Bacon		
9	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
10	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
11	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
12	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
13	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
14	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
15	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
16	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
17	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
18	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
19	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
20	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
21	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
22	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
23	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
24	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
25	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
26	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
27	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
28	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
29	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
30	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
31	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
32	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
33	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
34	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
35	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
36	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
37	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
38	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
39	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			
40	B.P.L.	A.R.C.D.E.F.G. H.I.J.K.L.M.N.	0.1.2.3.4 5.6.7.8.9	0.1.2.3.4 5.6.7.8.9	D.M.DM	Variety Meats			

Retail Cuts Code Sheet with Cookery

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

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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. A 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 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. A perfect score will be a maximum of forty points for quality grading (10 points each for four carcasses).

Retail Meat Cuts Identification Training Aid

Species

B - Beef P - Pork L - Lamb

Primal Cuts

- | | |
|---------------------|---------------------------------------|
| A. Breast | 46. Eye Round Steak |
| B. Brisket | 47. Flank Steak |
| C. Chuck | 48. Mock Tender Steak |
| D. Flank | 49. Porter House Steak |
| E. Ham or Leg | 50. Ribeye, Lip-On Steak |
| F. Loin | 51. Round Steak |
| G. Plate | 52. Round Steak (Bnls) |
| H. Rib or Rack | 53. Sirloin Cutlets |
| I. Round | 54. Skirt steak, (Bnls) |
| J. Shoulder | 55. T-Bone Steak |
| K. Side (Belly)Bnls | 56. Tenderloin Steak |
| L. Spareribs | 57. Tip Cap Off Steak |
| M. Variety Meats | 58. Top Blade (Bnls), Flat Iron Steak |
| N. Various Meats | 59. Top Loin Steak |

Retail Cuts

Roasts/Pot Roasts

1. American Style
2. Arm Picnic
3. Arm Roast
4. Arm Roast (Bnls)
5. Back Ribs
6. Blade Roast
7. Blade Boston
8. Bottom Round Roast (Bnls)
9. Bottom Round Rump Roast, (Bnls)
10. Whole (Bnls)
11. Center Loin Roast
12. Center Rib Roast
13. Eye Roast (Bnls)
14. Eye Round Roast
15. Flat Half (Bnls)
16. Frenched Style Roast
17. Fresh Side
18. Leg Roast, (Bnls)
19. Loin Roast
20. Mock Tender Roast
21. Petite Tender
22. Rib Roast
23. Rib Roast, (Frenched)
24. Ribs (Denver Style)
25. Rump Portion
26. Seven (7) Bone Roast
27. Shank Portion
28. Short Ribs
29. Shoulder Roast (Bnls)
30. Sirloin Roast
31. Sirloin Half
32. Spareribs
33. Square Cut (Whole)
34. Tenderloin (Whole)
35. Tip Roast, (Bnls)
36. Tip Cap Off Roast
37. Top Loin Roast (Bnls)
38. Top Roast (Bnls)
39. Top Round Roast
40. Tri Tip Roast

Steaks

41. Arm Steak
42. Blade Steak
43. Bottom Round Steak
44. Center Slice
45. Eye steak (Bnls)

Chops

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 Chops (Frenched)
73. Sirloin Chop
74. Top Loin Chop
75. Top Loin Chop, (Bnls)

Variety Meats

76. Heart
77. Kidney
78. Liver
79. Oxtail
80. Tongue
81. Tripe

Various Meats

82. Beef for Stew
83. Cubed Steak
84. Ground Beef
85. Ground Pork
86. Hock
87. Sausage Link/Pattie
88. Shank

Smoked/Cured

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

Cookery Method

D Dry Heat

D/M Dry or Moist Heat

M Moist Heat

ID #	Species B—P—L	Primal Code	Retail Code	Cookery D -D/M - M	Score
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
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26					
27					
28					
29					
30					
31					
32					
33					
34					
35					
36					
37					
38					
39					
40					

Beef Carcass Evaluation

ID	1	2	3	4
Carcass Weight (pounds)				
Maturity (A, B, C, D, or E)				
Ribeye Area (Square Inches)				
Fat Thickness (inches)				
% Kidney, Pelvic, and Heart Fat (1%-5%)				
Marbling				
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%	0
.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				
.9	4.2				
1.0	4.5				

+1.0 = -.3 YG
-1.0 = +.3 YG

