



NATIONAL
FFA ORGANIZATION

Idaho Meats Evaluation and Technology Handbook

2017-2021

Purpose

To create interest and promote understanding in meat science by providing opportunities for recognition through the demonstration of skills and proficiencies.

Objectives

- To develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat industry.
- To assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat and meat animal products and/or involved in the industry of meat animal marketing and merchandising.
- To encourage the development of broader analytical skills, critical thinking strategies and an understanding of appropriate meat terminology for high school students.
- To 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.

General Rules and Regulations

1. Three or four members can constitute an official team for the Meats Technology Career Development Event. However, only three of the individual scores will be used in the team score tabulation. In addition, no alternates will be allowed in the Meats Technology Event.
 - a. The student from the state winning team who has the DROP score AND does not compete at Nationals is ELIGIBLE to compete at the state contest again.
2. One minute per cut will be allowed for identification, at least 7 minutes will be allowed for each evaluation class, and at least 10 minutes will be allowed for the grading.
3. All judging classes will be judged using a standard placing card.
4. Participants and judges (official) are to make their placing and identification of meat without handling. No measuring devices of any kind and no programmable calculators will be used by the participants.
5. Participants and advisors will be responsible for furnishing their own lab coats and hard hats/bump hats. If the participant does not have a lab coat and appropriate headwear at the event, they will NOT be allowed to participate. **Notice to advisors, there may only be one group therefore sharing of lab coats and hats may not be possible.**
6. Participants in need of special accommodations (disability or other health issues) must submit the Idaho State FFA Career Development Events Request for Special Accommodation Application found at the end of the General Rules and Regulations at least one month prior to the event.

Format and Scoring

1. 250 pts. - Five classes (7 minutes per class allowed) to be placed and consist of:
 - a. One class of 4 retail cuts of beef from the wholesale cuts of chuck, rib, loin and round. (50 points)
 - b. One class of 4 retail cuts of fresh pork from the wholesale cuts of ham, loin and shoulder. (50 points)
 - c. One class of 4 beef carcass--placed for final placing only. (50 points)
 - d. One class of 4 pork carcass--placed for final placing only. (50 points)
 - e. One class of 4 lamb carcass--placed for final placing only. (50 points)
2. 50 pts. - Oral Questions. One of the retail cuts class and one carcass class from the above list will be chosen to be used as oral questions classes. Participants will be given an extra 3 minutes on each of these classes. At the completion of judging the two questions classes
 - a. The participants will be given 7 minutes to answer 5 oral questions per class (a total of 10)
 - b. Worth 5 pts. per question. Notes may be used to answer the questions. (50 points)
3. 60 points- Beef Quality and Yield Grading. Participants will quality grade and yield grade three beef carcasses (20 points per 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. Carcasses used for this class will be limited to “A” maturity (Prime, Choice, Select, and Standard).
- **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. The KPH (internal fat) will be provided to the students.

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.

5. 300 pts. - Cuts of meat for identification. Participants will identify 30 retail meats cuts found on the Meats Identification Card. Each cut will be worth 10 points: 2 points for species, 3 points for wholesale cut, and 5 points for retail cut. The list of acceptable cuts will be those included on the retail cuts code sheet on pages 7-9. One minute per cut will be allowed for identification purposes. Three sections of 10 cuts and 10 minutes each will be used in the state event for a total of 30 cuts and 30 minutes for identification.

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

TIE BREAKERS

Ties will be broken by scores on the cut identification portion of the event. In the event that a tie still exists, quality and yield grade scores will be used as the second tie breaker.

AWARDS

Awards are presented to teams as well as individuals based upon their rankings. The top 10 teams and individuals will be recognized. Individuals from 1st through 5th place will receive medals. Teams from 1st through 5th place will receive plaques.

ACKNOWLEDGEMENT

The Idaho Beef Council is a sponsor for the Meats Technology Career Development Event through the Idaho FFA Foundation.

Standard FFA Placing Card

STANDARD FFA PLACING CARD		
	Placings	Check Placing
Participant Number	1-2-3-4	
	1-2-4-3	
	1-3-2-4	
Class Number	1-3-4-2	
	1-4-2-3	
	1-4-3-2	
Class Name	2-1-3-4	
	2-1-4-3	
	2-3-1-4	
Chapter Name	2-3-4-1	
	2-4-1-3	
	2-4-3-1	
Student Name	3-1-2-4	
	3-1-4-2	
	3-2-1-4	
	3-2-4-1	
	3-4-1-2	
	3-4-2-1	
Event	4-1-2-3	
	4-1-3-2	
	4-2-1-3	
	4-2-3-1	
	4-3-1-2	
	4-3-2-1	

STANDARD FFA PLACING CARD		
	Placings	Check Placing
Participant Number	1-2-3-4	
	1-2-4-3	
	1-3-2-4	
Class Number	1-3-4-2	
	1-4-2-3	
	1-4-3-2	
Class Name	2-1-3-4	
	2-1-4-3	
	2-3-1-4	
Chapter Name	2-3-4-1	
	2-4-1-3	
	2-4-3-1	
Student Name	3-1-2-4	
	3-1-4-2	
	3-2-1-4	
	3-2-4-1	
	3-4-1-2	
	3-4-2-1	
Event	4-1-2-3	
	4-1-3-2	
	4-2-1-3	
	4-2-3-1	
	4-3-1-2	
	4-3-2-1	

USDA BEEF GRADING WORKSHEET

CARCASS YIELD GRADING

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

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 thirty points for each yield grading (ten points for three carcasses).

CARCASS QUALITY GRADING

CARCASS NO.	Age		Marbling	Quality Grade
	Skeletal Maturity	Lean Adj.		
1	Must be A Maturity			
2	Must be A Maturity			
3	Must be A Maturity			

- Prime High
- Prime Average
- Prime Low
- Choice High
- Choice Average
- Choice Low
- Select High
- Select Low
- Standard High
- Standard Low

The participant should establish the quality grades for each carcass according to USDA standards. Carcasses used for this class will be limited to "A" maturity (Prime, Choice, Select, and Standard). Each participant should complete the section of answers for quality grading on the computerized scorecard.

Meats Questions Scorecard

PARTICIPANT NUMBER _____

PARTICIPANT NAME _____

CLASS NUMBER _____

PLACE AN (X) THROUGH THE CORRECT ANSWER!

QUESTION NUMBER				
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
Question receive 5 points each.		TOTAL SCORE _____		

Retail Cuts Code Sheet

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut
B	B	89	M	Beef	Brisket	Corned
B	B	15	M	Beef	Brisket	Flat Half, Bnls
B	B	10	M	Beef	Brisket	Whole, Bnls
B	C	26	M	Beef	Chuck	7-bone Pot-roast
B	C	03	M	Beef	Chuck	Arm Pot-Roast
B	C	04	M	Beef	Chuck	Arm Pot-Roast, Bnls
B	C	06	M	Beef	Chuck	Blade Roast
B	C	13	D/M	Beef	Chuck	Eye Roast, Bnls
B	C	45	D	Beef	Chuck	Eye steak, Bnls
B	C	20	M	Beef	Chuck	Mock Tender Roast
B	C	48	M	Beef	Chuck	Mock Tender Steak
B	C	21	D	Beef	Chuck	Petite Tender
B	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)
B	C	58	D	Beef	Chuck	Top Blade Steak (Flat Iron)
B	D	47	D/M	Beef	Flank	Flank Steak
B	F	49	D	Beef	Loin	Porter House Steak
B	F	55	D	Beef	Loin	T-bone Steak
B	F	34	D	Beef	Loin	Tenderloin Roast
B	F	56	D	Beef	Loin	Tenderloin Steak
B	F	59	D	Beef	Loin	Top Loin Steak
B	F	60	D	Beef	Loin	Top Loin Steak, Bnls
B	F	64	D	Beef	Loin	Top Sirloin Cap Steak, Bnls
B	F	63	D	Beef	Loin	Top Sirloin Steak, Bnls Cap Off
B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls
B	F	40	D	Beef	Loin	Tri Tip Roast
B	G	28	M	Beef	Plate	Short Ribs
B	G	54	D/M	Beef	Plate	Skirt steak, Bnls
B	H	22	D	Beef	Rib	Rib Roast
B	H	13	D	Beef	Rib	Ribeye Roast, Bnls
B	H	45	D	Beef	Rib	Ribeye Steak, Bnls
B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On
B	I	08	D/M	Beef	Round	Bottom Round Roast
B	I	09	D/M	Beef	Round	Bottom Round Rump Roast
B	I	43	M	Beef	Round	Bottom Round Steak
B	I	14	D/M	Beef	Round	Eye Round Roast
B	I	46	D/M	Beef	Round	Eye Round Steak
B	I	51	M	Beef	Round	Round Steak
B	I	52	M	Beef	Round	Round Steak, Bnls
B	I	36	D/M	Beef	Round	Tip Roast – Cap Off
B	I	57	D	Beef	Round	Tip Steak – Cap Off
B	I	39	D	Beef	Round	Top Round Roast

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut
B	I	61	D	Beef	Round	Top Round Steak
B	N	82	M	Beef	Various	Beef for Stew
B	N	83	D/M	Beef	Various	Cubed Steak
B	N	84	D	Beef	Various	Ground Beef
P	E	44	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice
P	E	25	D/M	Pork	Ham/Leg	Pork Fresh ham Rump Portion
P	E	27	D/M	Pork	Ham/Leg	Pork Fresh ham Shank Portion
P	E	91	D	Pork	Ham/Leg	Smoked Ham, Bnls
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice
P	E	96	D	Pork	Ham/Leg	Smoked Ham, Rump Portion
P	E	97	D	Pork	Ham/Leg	Smoked Ham, Shank Portion
P	E	35	D	Pork	Ham/Leg	Tip Roast, Bnls
P	E	38	D	Pork	Ham/Leg	Top Roast, Bnls
P	F	05	D/M	Pork	Loin	Back Ribs
P	F	66	D/M	Pork	Loin	Blade Chops
P	F	67	D/M	Pork	Loin	Blade Chops, Bnls
P	F	06	D/M	Pork	Loin	Blade Roast
P	F	68	D	Pork	Loin	Butterflied Chops Bnls
P	F	11	D	Pork	Loin	Center Loin Roast
P	F	12	D	Pork	Loin	Center Rib Roast
P	F	70	D	Pork	Loin	Loin Chops
P	F	71	D	Pork	Loin	Rib Chops
P	F	73	D	Pork	Loin	Sirloin Chops
P	F	53	D	Pork	Loin	Sirloin Cutlets
P	F	30	D	Pork	Loin	Sirloin Roast
P	F	93	D	Pork	Loin	Smoked Pork Loin Chop
P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop
P	F	34	D	Pork	Loin	Tenderloin, Whole
P	F	74	D	Pork	Loin	Top Loin Chops
P	F	75	D	Pork	Loin	Top Loin Chops, Bnls
P	F	37	D	Pork	Loin	Top Loin Roast, Bnls
P	J	02	D/M	Pork	Shoulder	Arm Picnic, Whole
P	J	03	D/M	Pork	Shoulder	Arm Roast
P	J	41	D/M	Pork	Shoulder	Arm Steak
P	J	07	D/M	Pork	Shoulder	Blade Boston Roast
P	J	42	D/M	Pork	Shoulder	Blade Steak
P	J	94	D/M	Pork	Shoulder	Smoked Picnic, Whole
P	K	98	D	Pork	Side	Slab Bacon
P	K	99	D	Pork	Side	Sliced Bacon
P	K	17	M	Pork	Side/Belly	Fresh Side
P	L	32	D/M	Pork	Spareribs	Pork Spareribs
P	N	85	D	Pork	Various	Ground Pork
P	N	86	M	Pork	Various	Hock

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut
P	N	83	D/M	Pork	Various	Pork Cubed steak
P	N	87	D	Pork	Various	Pork Sausage Links
P	N	87	D	Pork	Various	Sausage
P	N	92	M	Pork	Various	Smoked Pork Hock
P	N	69	D/M	Pork	Various	Country Style Ribs
L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)
L	E	01	D	Lamb	Leg	American Style Roast
L	E	44	D	Lamb	Leg	Center Slice
L	E	16	D	Lamb	Leg	Frenched Style Roast
L	E	18	D	Lamb	Leg	Leg Roast, Bnls
L	E	73	D	Lamb	Leg	Sirloin Chops
L	E	31	D	Lamb	Leg	Sirloin Half
L	F	70	D	Lamb	Loin	Loin Chops
L	F	19	D	Lamb	Loin	Loin Roast
L	H	71	D	Lamb	Rib	Rib Chops
L	H	72	D	Lamb	Rib	Rib Chops Frenched
L	H	22	D	Lamb	Rib	Rib Roast
L	H	23	D	Lamb	Rib	Rib Roast, Frenched
L	J	65	D/M	Lamb	Shoulder	Arm Chops
L	J	66	D/M	Lamb	Shoulder	Blade Chops
L	J	33	D/M	Lamb	Shoulder	Square Cut
L	N	88	M	Lamb	Various	Shank
B	M	76	D/M	Beef	Variety	Heart
L	M	76	D/M	Lamb	Variety	Heart
P	M	76	D/M	Pork	Variety	Heart
B	M	77	D/M	Beef	Variety	Kidney
L	M	77	D/M	Lamb	Variety	Kidney
P	M	77	D/M	Pork	Variety	Kidney
B	M	78	D/M	Beef	Variety	Liver
L	M	78	D/M	Lamb	Variety	Liver
P	M	78	D/M	Pork	Variety	Liver
B	M	79	M	Beef	Variety	Oxtail
B	M	80	D/M	Beef	Variety	Tongue
L	M	80	D/M	Lamb	Variety	Tongue
P	M	80	D/M	Pork	Variety	Tongue
B	M	81	M	Beef	Variety	Tripe

Meat Identification - Retail Cuts

ID #	Species	Meat Identification - Retail Cuts				Cookery	Species		
		Primal		Retail First Digit	Retail Second Digit		B Beef	P Pork	L Lamb
1	B P L	A B 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 D/M				
2	B P L	A B 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 D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	E Ham or Leg	L Spareribs		
8	B P L	A B 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 D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	02 Am 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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	03 Am Roast	67 Blade Chop (Bnls)		
15	B P L	A B 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 D/M	04 Am Roast (Bnls)	68 Butterflied Chop (Bnls)		
16	B P L	A B 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 D/M	05 Back Ribs	69 Country Style Ribs		
17	B P L	A B 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 D/M	06 Blade Roast	70 Loin Chop		
18	B P L	A B 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 D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	08 Bottom Round	72 Rib Chop (Frenched)		
20	B P L	A B 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 D/M	09 Bottom Round	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	10 Brisket, Whole (Bnls)	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	11 Center Loin Roast	75 Top Loin Chop (Bnls)		
23	B P L	A B 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 D/M	12 Center Rib Roast	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	13 Eye Roast (Bnls)	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	14 Eye Round 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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	15 Flat Half (Bnls)	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	16 Frenched Style	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	17 Fresh Side	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	18 Leg Roast (Bnls)	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	19 Loin Roast	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	20 Mock Tender Roast	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	21 Petite Tender	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	22 Rib 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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	23 Rib Roast (Frenched)	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	24 Ribs (Denver Style)	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	25 Rump Portion	87 Sausage Link/Pattie		
37	B P L	A B 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 D/M	26 Seven (7) Bone Roast	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	27 Shank 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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	28 Short Ribs	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	29 Shoulder Roast (Bnls)	90 Center Slice		
						30 Sirloin Roast	91 Ham (Bnls)		
						31 Sirloin Half	92 Hocks		
						32 Spareribs	93 Loin Chop		
						33 Square Cut (Whole)	94 Prionic (Whole)		
						34 Tenderloin (Whole)	95 Rib Chop		
						35 Tip Roast (Bnls)	96 Rump Portion		
						36 Tip, Cap Off Roast	97 Shank Portion		
						37 Top Loin Roast (Bnls)	98 Slab Bacon		
						38 Top Roast (Bnls)	99 Sliced Bacon		
						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)			
						46 Eye Round Steak			
						47 Flank Steak			
						48 Mock Tender Steak			
						49 Porthouse 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			

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

Incorrect Marks Correct Mark

Team Name/Additional Info

This sheet is for demonstration and practice only. You must use a real scan sheet for actual competition.

Team #

0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	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						1234
2	1242						1243
3	13						1324
4	13						1342
5	14						1423
6	14						1432
7	21						2134
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

PLACING CLASSES
5

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	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

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

10 PLACING QUESTIONS

Beef Carcass Quality Grading

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

QUALITY GRADING
3

Beef Carcass Yield Grading

#	Whole Grades					Tenths of Grades				
	1									
2										
3										
4										
5										
6										

YIELD GRADING
3

Reasons

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

Questions

1	A B C D E
2	A B C D E
3	A B C D E
4	A B C D E
5	A B C D E
6	A B C D E
7	A B C D E
8	A B C D E
9	A B C D E
10	A B C D E

Team Activities

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

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

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species
1	B P L	A B 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 D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	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
4	B P L	A B 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 D/M	Retail Cuts
5	B P L	A B 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 D/M	Roasts/Pot Roasts Chops
6	B P L	A B 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 D/M	01 American Style 65 Arm Chop 02 Arm Picnic 66 Blade Chop 03 Arm Roast 67 Blade Chop (Bnls) 04 Arm Roast (Bnls) 68 Butterflied Chop (Bnls) 05 Back Ribs 69 Country Style Ribs 06 Blade Roast 70 Loin Chop 07 Blade Boston 71 Rib Chop 08 Bottom Round 72 Rib Chop (Frenched) Roast (Bnls) 73 Sirloin Chop 09 Bottom Round 74 Top Loin Chop Rump Roast (Bnls) 75 Top Loin Chop (Bnls)
7	B P L	A B 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 D/M	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
8	B P L	A B 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 D/M	Various Meats
9	B P L	A B 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 D/M	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 Smoked/Cured 29 Shoulder Roast (Bnls) 89 Brisket, Corned 30 Sirloin Roast 90 Center Slice 31 Sirloin Half 91 Ham (Bnls) 32 Spareribs 92 Hocks 33 Square Cut (Whole) 93 Loin Chop 34 Tenderloin (Whole) 94 Prionic (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
10	B P L	A B 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 D/M	Steaks
11	B P L	A B 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 D/M	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 Porthouse 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)
12	B P L	A B 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 D/M	Cookery Methods
13	B P L	A B 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 D/M	D Dry Heat M Moist Heat D/M Dry or Moist Heat
14	B P L	A B 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 D/M	
15	B P L	A B 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 D/M	
16	B P L	A B 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 D/M	
17	B P L	A B 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 D/M	
18	B P L	A B 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 D/M	
19	B P L	A B 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 D/M	
20	B P L	A B 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 D/M	
21	B P L	A B 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 D/M	
22	B P L	A B 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 D/M	
23	B P L	A B 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 D/M	
24	B P L	A B 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 D/M	
25	B P L	A B 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 D/M	
26	B P L	A B 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 D/M	
27	B P L	A B 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 D/M	
28	B P L	A B 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 D/M	
29	B P L	A B 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 D/M	
30	B P L	A B 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 D/M	
31	B P L	A B 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 D/M	
32	B P L	A B 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 D/M	
33	B P L	A B 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 D/M	
34	B P L	A B 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 D/M	
35	B P L	A B 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 D/M	
36	B P L	A B 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 D/M	
37	B P L	A B 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 D/M	
38	B P L	A B 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 D/M	
39	B P L	A B 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 D/M	
40	B P L	A B 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 D/M	

MEAT ID
30