Meat Judging

Revised 6/2022

**Purpose and Standards:**

The purpose of the Meats contest is to create interest and promote understanding of the meat industry by providing opportunities for recognition through the demonstration of skills and proficiencies in this field. These skills include identification of a variety of meat selections, evaluation of carcasses, and questions concerning meat and its relationship to the health and well-being of individuals.

Foundation Standards: 1.0 Academics, 1.1 Mathematics 10.0, 3.0 Career Planning & Management 3.1, 5.0 Problem Solving 5.1 and 5.3, 6.0 Health and Safety 6.2, 8.0 Ethics & Legal Responsibilities 8.1, 9.0 Leadership & Teamwork 9.2.

Agricultural Pathway Standards: A3.2 Food Science, D12.0 Ag Business D12.1 and D12.2.

Contestants

* Teams consist of four members, with all four individual scores counting as the team score. All team members are eligible for individual awards.
* This contest is open to all California secondary schools having FFA programs where instruction in meat grading and evaluation is a part of the curriculum.

Classes

|  |  |  |
| --- | --- | --- |
|  | Individual Points | Team Points |
| Carcasses |  |  |
| Beef | 50 | 200 |
| Pork | 50 | 200 |
| Wholesale Cuts -- Beef or Pork | 50 | 200 |
| Retail Cuts - Two retail classes from beef, pork or lamb (50 pts ea) |  |  |
| Retail Class 1 | 50 | 200 |
| Retail Class 2 | 50 | 200 |
| Value based pricing beef placing class | 50 | 200 |
| Keep/Cull Class | 50 | 200 |
| Questions |  |  |
| One set of questions will be selected from any two judging class for 10 questions. | 50 | 200 |
| Retail Cut Identification – 30 Cuts | 180 | 720 |
| Beef Grading |  |  |
| Quality | 40 | 160 |
| Yield | 40 | 160 |
| Written Exam | 90 | 360 |
| TOTAL POINTS POSSIBLE | 750 | 3000 |

Tiebreaker

1. If ties occur, the following events will be used in order to determine award recipients:
	1. Identification Retail Meat Cuts
	2. Total Questions About Classes Score
	3. Total Score Carcass Grading
2. The same tie breaking rules will be applied to the sub contest areas.

Sub-contest Awards

Sub-contest awards will be given for high teams and individuals in the following areas: Total Judging Score = (Carcasses, Wholesale Cuts, Retail Cuts, Value, and Keep/Cull), ID = (Retail Cut Identification), Beef Grading = (Quality and Yield Combined), and Written Test.

Rules

1. All forms, placing cards, note cards for reasons and questions, etc. will be provided by the contest administration and will use JudgingCard Meats form.
2. Contestants must come to the contest prepared to work in cold storage rooms for 30 minutes at a time.
3. Contestants will provide their own clipboards, pencils, hair nets, hard hats, white frocks and warm clothing. Contestants should not bring extra note paper, books, worksheets, training materials or visuals of any kind.
4. Contestants will be divided into at least four (4) groups. No two members on the same team will be in the same group.
5. Group leaders will be provided to lead and move each group from exhibit to exhibit during the contest. It is the duty of the group leaders to enforce the rules of the contest and to keep the exhibits of each class in an orderly arrangement.
6. Contestants will not be permitted to:
	1. touch or handle any exhibit, except for kidney knobs and thoracic vertebrae (fingernail only), in beef yield grading and beef carcass placing classes.
	2. have hands or other objects on or near the rib eye surface when yield grading beef.
	3. use any mechanical aid or measuring device.
	4. talk to other contestants during the contest.
	5. monopolize any one exhibit for an unreasonable length of time.
	6. separate themselves from the class on which their group is working.
	7. in any way willfully obstruct the work of any other contestant.
7. Coaches will be given the official placings and answers to questions immediately after the contest is completed. Contestants may then re-enter contest areas to talk classes with their respective coaches.

Selection of Classes

1. General Considerations
	1. All exhibits will be presented in their traditional form. Contest officials will determine if and how cuts are to be trimmed.
	2. An effort will be made to select classes that will hold their characteristics for the duration of the contest.
	3. Whenever possible, all exhibits within each class will be about the same weight so that exhibit size is not a factor in determining placing.
	4. All hanging exhibits in a class will be on hooks that are about the same length.
	5. All common marks of identification will be removed from every exhibit before the start of the contest.
	6. Carcass weights will be posted for each exhibit in both beef yield grading and beef carcass placing classes.
	7. Contestants may shade the rib eye of beef quality grading and beef carcass placing classes.
	8. Exceptions to the above or other unusual cooler or exhibit condition will be explained to the contestants prior to beginning the contest.
2. Carcass Placing Classes
	1. Only beef carcasses will be ribbed.
	2. Carcass wights will be posted.
3. Questions Classes

* 1. Two of the evaluation classes will be selected for questions. A total of ten questions will be asked covering both classes; typically, there are five questions per class, but it could vary if needed to make the best possible questions.
	2. Questions may be given orally or in written form.
	3. Questions cannot be from the keep/cull and value based classes.
	4. Contestants will be given a questions cards to take notes during the official answer period.
	5. All questions will pertain to official placings.
1. Keep/Cull Class
	1. Participants will be provided with a scenario based on an industry standard or situation. Participants will be given time to evaluate the meat product and make a selection based on the provided information.
	2. Eight (8) exhibits of any species where selection of four (4) items will be based on the provided scenario for an aggregate score of 50 points. Points awarded will be based on individual items selected.
		1. Example: Select the four ribeye steaks to be sold to a high value “white table cloth” restaurant that advertises superior quality.

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Correct Selection | \* |  |  |  |  | \* | \* | \* |
| Exhibit Item | A | B | C | D | E | F | G | H |
| Points Possible | 12 | 8 | 5 | 5 | 4 | 18 | 11 | 9 |

\* The four correct selections will add up to 50 points. The culled items the lesser value than the fourth place item kept.

1. Value Based Pricing Beef Placing Class – 50 points.
	1. Participants will place a class of beef carcasses based on a paper scenario and information provided, no live exhibits to be used. It will be based upon value (per hundred weight) derived from the pricing structure provided on the pricing sheet. The prices will reflect current market values. Pricing sheet will be provided to each participant.
	2. Carcasses exhibiting dairy type are ineligible for Yield Grade 1 or 2 premiums. Carcasses classified as Hardbone will exhibit C, D or E skeletal maturity and should be yield graded only. Carcasses with blood splash or Dark Cutter are ineligible for quality grading and should be yield graded only. A bruise is classified as an area located on the carcass where excess trimming has been performed and a major portion of the major muscle groups in the chuck, rib, loin or round has been removed.
	3. A Sample Beef Carcass Pricing Sheet [Training Aid]: Values in parentheses are discounts and should be subtracted from the Carcass Base Price, which is established based on the exhibits USDA Quality and Yield Grade. Prices on the Grid Pricing Sheet may change from year to year.

Example Class:

Carcass #1 = Carcass Weight = 758 pounds

Quality Grade = Choice –

Yield Grade = 2.5

Base Value = $125.00

No Discounts

Carcass Value = $125.00

Carcass #2 = Carcass Weight = 976 pounds

Quality Grade = Choice +/o

Yield Grade = 3.9

Base Value = $127.00

Weight Discounts = minus $4.00

Carcass Value = $123.00

Carcass #3 = Carcass Weight = 758 pounds

Quality Grade = Choice +/o

Yield Grade = 3.2

Base Value = $127.00

Dairy Discounts = minus $5.00

Carcass Value = 122.00

Carcass #4 = Carcass Weight = 843 pounds

Quality Grade = Ineligible due to being a Dark Cutter

Yield Grade = 3.5

Base Value = $92.00

Bruise on Left Side Loins extending into the Longissimus dorsi muscle = minus $10.00

Carcass Value = $82.00

Final Placing = 1 – 2 – 3 - 4

1. Retail/Wholesale Judging Classes
	1. Only retail cuts from beef, pork or lamb that are traditionally made from the chuck, shoulder, rib, loin, round, and leg regions of the carcass are eligible.
	2. Cuts must be listed on the California FFA wholesale-retail cuts identification code form.
	3. Beef wholesale cuts can only come from chuck, rib, loin, or round. Pork wholesale cuts made from fresh hams or pork loins.
2. Retail Cuts Identification Classes
	1. Eligible cuts are those listed on the California FFA wholesale-retail cuts identification code form.
	2. Duplicates are not permitted.
	3. Scoring is based on Species-1pt, Primal-1pt, Retail-3pts, and Cookery Methjod-1pt.
3. Beef Grading
	1. Carcasses will be ribbed for both quality and yield grading classes.
	2. Exhibits used in the quality grading class will be selected only from the A, B, C, (excluding B70 through C49), D and E maturity ranges. (See Meat Evaluation Handbook)
	3. Carcass weights will be posted for exhibits in the yield grading class.
	4. The beef quality grading score will be 8 points for correct answer (official grade), 6 points for one-third above or below the official grade, 4 points for two-thirds above or below the official grade, the score will be zero one full grade above or below the official grade.
	5. The beef yield grading will be 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 four point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers 1 yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 – 5.9.

Example: Official Yield Grade (FYG Official) = 2.2

FYG 2.1- 2.3 = full points (8)

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

FYG 1.3 – 1.6 or 2.8 – 3.1 = minus 4 points

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

1. Written Exam
	1. All questions will be based on materials taken from the “Meat Science and Food Safety” DVD available through CEV Multimedia.
		1. Legislation in History, Animal Care and Handling, Meat Nutrition, Purchasing Meat.
		2. Meat Storage and Handling, Meat Cookery, Processed Meats & Food Safety.
	2. 30 questions, valued at 3 points each that can be multiple choice or true/false. However, no more than 10 of the 30 questions can be true/false.
		1. A minimum of three questions per chapter from “Meat Science and Food Safety” DVD.

Contest Materials and Time

1. Eight (8) minutes will be allowed for each non-questions, judging class, and keep/cull class.
2. Twelve (12) minutes will be allowed for value based and questions judging class.
3. Contestants will be allowed a specified beginning standback time, close inspection period, and a final standback time for filling out placing cards.
4. A total of 25 minutes will be allowed for beef quality and yield grading class.
5. A minimum of 40 minutes will be allowed for the retail identification class. (With the option of splitting into two ID groups of 15 cuts each with a minimum of 20 minutes for each group.)
6. A 15 minute study period per set of questions will be allowed preceding the question/answer period. Five (5) minutes will be allowed to answer each set of questions.
7. Twenty-five minutes will be allowed for written test and will be given a scantron for a test.

Official Placing Cards and Forms

1. Standard placing card.
2. Questions note cards.
3. Questions answer card.
4. Retail identification card.
5. Species - wholesale - retail cut identification code
6. Beef quality grading card.
7. Beef yield grading card.
8. Scantrons used will be CATA approved and available on the web for this contest.

Study Materials

1. National Livestock and Meat Board (manuals, photographs, slides, etc.)
444 North Michigan Ave.
Chicago, IL 60611
312-467-5520
2. National FFA Organization (Meat Evaluation Handbook)
PO Box 68960
Indianapolis, IN 46268-0960
800-366-6556
3. CEV Multimedia, Inc. (“Meat Science and Food Safety” judging, grading and identification slides and tapes)
PO Box 65264
Lubbock, TX 79424-5264
800-922-9965
4. Nasco West (PYG rulers and rib eye area grids)
1524 Princeton Ave.
Modesto, CA 95352

|  |
| --- |
| **MEAT JUDGING CONTESTQUESTIONS CLASS NOTE CARD** |
| Name |
| Class |
| Placing  |
|  |
| \_\_\_   1 |   |
| \_\_\_   2 |  |
| \_\_\_   3 |   |
| \_\_\_   4 |  |

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  | 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  | Porterhouse 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  |
| 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  |
| P  | K  | 17 | M  | Pork  | Side/Belly  | Fresh Side  | Moist  |
| P  | L  | 32 | D/M  | Pork  | Spareribs  | Pork Spareribs  | Dry/Moist  |
| P | N | 69 | D/M | Port | Various | Country Style Ribs | 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  |
|  |  |  |  |  |  |  |  |
| 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  |

**MEATS IDENTIFICATION SCORECARD**

**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ID Number \_\_\_\_\_\_\_\_\_\_\_\_\_ Chapter\_\_\_\_\_\_\_\_\_\_\_\_\_**

Select: Species (1 pt); Primal Cut (1 pts); Retail (3 pts); and Cookery Method (1 pt) from the listing below and fill in the column blanks beside the cut number. The score column is for tabulation only. Total – 180 points.

|  |
| --- |
| **SPECIES** |
| B Beef | P Pork | L Lamb |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **ID#** | **SPECIES** | **PRIMAL** | **RETAIL** | **COOKERY** | **SCORE** |
| 1 |  |  |  |  |  |
| 2 |  |  |  |  |  |
| 3 |  |  |  |  |  |
| 4 |  |  |  |  |  |
| 5 |  |  |  |  |  |
| 6 |  |  |  |  |  |
| 7 |  |  |  |  |  |
| 8 |  |  |  |  |  |
| 9 |  |  |  |  |  |
| 10 |  |  |  |  |  |
| 11 |  |  |  |  |  |
| 12 |  |  |  |  |  |
| 13 |  |  |  |  |  |
| 14 |  |  |  |  |  |
| 15 |  |  |  |  |  |
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 **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** |
| 1 American Style | 65 Arm Chop |
| 2 Arm Picnic | 66 Blade Chop |
| 3 Arm Roast | 67 Blade Chop (Bnls) |
| 4 Arm Pot Roast (Bnls) | 68 Butterflied Chop (Bnls) |
| 5 Back Ribs | 69 Country Style Ribs |
| 6 Blade Roast | 70 Loin Chop |
| 7 Blade Boston | 71 Rib Chop |
| 8 Bottom Round Roast (Bnls) | 72 Rib Chop (Frenched) |
| 9 Bottom Round Rump Roast (Bnls) | 73 Sirloin Chop |
| 10 Brisket, Whole (Bnls) | 74 Top Loin Chop |
| 11 Center Loin Roast | 75 Top Loin Chop (Bnls) |
| 12 Center Rib Roast |  |
| 13 Eye Roast (Bnls) | **Variety Meats** |
| 14 Eye Round Roast | 76 Heart |
| 15 Flat Half (Bnls) | 77 Kidney |
| 16 Frenched Style | 78 Liver |
| 17 Fresh Side | 79 Oxtail |
| 18 Leg Roast (Bnls) | 80 Tongue |
| 19 Loin Roast | 81 Tripe |
| 20 Mock Tender Roast |  |
| 21 Petite Tender | **Various Meats** |
| 22 Rib Roast | 82 Beef for Stew |
| 23 Rib Roast (Frenched) | 83 Cubed Steak |
| 24 Ribs (Denver Style) | 84 Ground Beef |
| 25 Rump0 Portion | 85 Ground Pork |
| 26 Seven (7) Bone Roast | 86 Hocks |
| 27 Shank Portion | 87 Sausage Link/Pattie |
| 28 Short Ribs | 88 Shank |
| 29 Shoulder Roast (Bnls) |  |
| 30 Sirloin Roast | **Smoked/Cured** |
| 31 Sirloin Half | 89 Brisket, Corned |
| 32 Spareribs | 90 Center Slice |
| 33 Square Cut (Whole) | 91 Ham (Bnls) |
| 34 Tenderloin (whole) | 92 Hocks |
| 35 Tip Roast (Bnls) | 93 Loin Chop |
| 36 Tip, Cap Off Roast | 94 Picnic (Whole) |
| 37 Top Loin Roast (Bnls) | 95 Rib Chop |
| 38 Top Roast (Bnls) | 96 Rump Portion |
| 39 Top Round Roast | 97 Shank Portion |
| 40 Tri-Tip Roast | 98 Slab Bacon |
|  | 99 Sliced Bacon |
| **Steaks** |  |
| 41 Arm Steak |  |
| 42 Blade Steak | **COOKERY METHODS** |
| 43 Bottom Round Steak | D Dry Heat |
| 44 Center Slice | M Moist Heat |
| 45 Eye Steak (Bnls) | D/M Dry or Moist Heat |
| 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 Ca; Off Steak (Bnls) |  |
| 64 Top Sirloin Cap Steak (Bnls) |  |

Example

National FFA Meats Evaluation and Technology CDE

Pricing Sheet

Prices based on the USDA Beef Carcass Price Equivalent Index and the USDA National Carcass Premiums and Discounts

Base Price ($/cwt.)

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  | Prime | Choice +/o | Choice -  | Select | Standard | Hardbone | Dark Cutter/Blood Splash |
| YG 1 | $136 | $130 | $126 | $119 | $110 | $96 | $92 |
| YG 2 | $134 | $128 | $125 | $117 | $108 | $96 | $92 |
| YG 3 | $133 | $127 | $123 | $116 | $107 | $96 | $92 |
| YG 4  | $121 | $115 | $112 | $104 | $95 | $84 | $81 |
| YG 5 | $113 | $108 | $104 | $97 | R87 | $77 | $73 |

Discounts ($/cwt.)

|  |  |
| --- | --- |
| Carcass Weight |  |
|  <500 ($27) | Dairy Type \* ($5) |
|  500 to 549 ($16) |  Bruise ($10) per side \* |
|  550 to 599 ($4) |  |
|  900 to 949 ($2) |  |
|  950 to 999 ($4) |  |
| 1000 and up ($19) |  |

Notes

\*Carcasses exhibiting dairy type are ineligible for YG1 and YG2 premiums.

\*\*Maximum discount of $20 per carcass for bruising.