

Contestant		DDDDDDDDDDDDDD
School Code	101	DDDDDDDDDDDDDD DDDDDDDDDDDDDD DDDDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDDDD DDDDDDDDDDDDDD
Form		DDDDDDDDDDDDDD
Page	1	DDDDDDDDDDDDDD

# Class Placing, Questions and Lab Practicum Form

Name \_\_\_\_\_

Group Number -

Contestant Name \_\_\_\_\_

1

School \_\_\_\_\_

School \_\_\_\_\_

2008 CDE Meat Identification and Evaluation \_\_\_\_\_

Contest \_\_\_\_\_

Class 1	
Placing	
1-2-3-4	3-1-2-4
1-2-4-3	3-1-4-2
1-3-2-4	3-2-1-4
1-3-4-2	3-2-4-1
1-4-2-3	3-4-1-2
1-4-3-2	3-4-2-1
2-1-3-4	4-1-2-3
2-1-4-3	4-1-3-2
2-3-1-4	4-2-1-3
2-3-4-1	4-2-3-1
2-4-1-3	4-3-1-2
2-4-3-1	4-3-2-1

Class 2	
Placing	
1-2-3-4	3-1-2-4
1-2-4-3	3-1-4-2
1-3-2-4	3-2-1-4
1-3-4-2	3-2-4-1
1-4-2-3	3-4-1-2
1-4-3-2	3-4-2-1
2-1-3-4	4-1-2-3
2-1-4-3	4-1-3-2
2-3-1-4	4-2-1-3
2-3-4-1	4-2-3-1
2-4-1-3	4-3-1-2
2-4-3-1	4-3-2-1

Class 3	
Placing	
1-2-3-4	3-1-2-4
1-2-4-3	3-1-4-2
1-3-2-4	3-2-1-4
1-3-4-2	3-2-4-1
1-4-2-3	3-4-1-2
1-4-3-2	3-4-2-1
2-1-3-4	4-1-2-3
2-1-4-3	4-1-3-2
2-3-1-4	4-2-1-3
2-3-4-1	4-2-3-1
2-4-1-3	4-3-1-2
2-4-3-1	4-3-2-1

Class 4	
Placing	
1-2-3-4	3-1-2-4
1-2-4-3	3-1-4-2
1-3-2-4	3-2-1-4
1-3-4-2	3-2-4-1
1-4-2-3	3-4-1-2
1-4-3-2	3-4-2-1
2-1-3-4	4-1-2-3
2-1-4-3	4-1-3-2
2-3-1-4	4-2-1-3
2-3-4-1	4-2-3-1
2-4-1-3	4-3-1-2
2-4-3-1	4-3-2-1

Class 5	
Placing	
1-2-3-4	3-1-2-4
1-2-4-3	3-1-4-2
1-3-2-4	3-2-1-4
1-3-4-2	3-2-4-1
1-4-2-3	3-4-1-2
1-4-3-2	3-4-2-1
2-1-3-4	4-1-2-3
2-1-4-3	4-1-3-2
2-3-1-4	4-2-1-3
2-3-4-1	4-2-3-1
2-4-1-3	4-3-1-2
2-4-3-1	4-3-2-1

Questions	
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

Lab Practicum	
1	1 2 3 4 5
2	1 2 3 4 5
3	1 2 3 4 5
4	1 2 3 4 5
5	1 2 3 4 5
6	1 2 3 4 5
7	1 2 3 4 5
8	1 2 3 4 5
9	1 2 3 4 5
10	1 2 3 4 5

# Meat Identification Cuts 1-10

Contest	1	DDDDDDDDDDDD
School	101	DDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDD
Form	1	DDDDDDDDDDDD
Page	2	DDDDDDDDDDDD

Name	
Contestant Name	
School	
School	
2008 CDE Meat Identification and Evaluation	
Contest	Group - 1

1	Retail	2	Retail	3	Retail	4	Retail	5	Retail	Example:	Retail
Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal	Beef	100
B	A	B	A	B	A	B	A	B	A	Loin	00
P	B	P	B	P	B	P	B	P	B	T-Bone	00
L	C	L	C	L	C	L	C	L	C	Steak	00
D	L	D	L	D	L	D	L	D	L		10
E	M	E	M	E	M	E	M	E	M		01
F	N	F	N	F	N	F	N	F	N		20
G	O	G	O	G	O	G	O	G	O		20
H	P	H	P	H	P	H	P	H	P		30
											30
											40
											40
											50
											50
											60
											60
											70
											70
											80
											80
											90
											90

- SPECIE - 1 point  
 B- Beef P- Pork L- Lamb  
 PRIMAL CUTS- 2 Points  
 A. Breast  
 B. Brisket  
 C. Chuck  
 D. Flank  
 E. Ham/Leg  
 F. Jowl  
 G. Leg  
 H. Loin  
 I. Plate  
 J. Rib  
 K. Round  
 L. Shank  
 M. Shoulder  
 N. Side "Belly"  
 O. Spareribs  
 P. Variety Meats  
 Q. Various Meats

- Retail Cuts - 3 points**
- ROASTS/ POT ROASTS**
- American Style
  - Arm Picnic
  - Arm Roast
  - Arm Pot Roast (Bnls)
  - Back Ribs
  - Blade
  - Blade, Boston
  - Bottom Round (Bnls)
  - Bottom Round Rump (Bnls)
  - Breast
  - Brisket, Whole (Bnls)
  - Center Loin
  - Center Rib
  - Chuck Eye Roast (Bnls)
  - Country Style Ribs
  - Cross Cuts
  - Cross Cuts (Bnls)
  - Eye
  - Eye Round
  - Flat Half (Bnls)
  - Frenched Style
  - Fresh Side
  - Heel of Round
  - Large End
  - Loin
  - Mock Tender
  - Point Half (Bnls)
  - Rib
  - Riblets
  - Rump Portion
  - Seven (7) Bone
  - Shank Portion
  - Short Ribs
  - Shoulder (Bnls)
  - Sirloin
  - Sirloin Half
  - Small End
  - Spareribs
  - Square Cut (Whole)
  - Tenderloin (Whole)
  - Tip
  - Tip, Cap Off
  - Top Loin (Bnls)
  - Top Loin Double (Bnls)
  - Top Round
  - Arm
  - Arm (Bnls)
  - Blade
  - Bottom Round
  - Center Slice
  - Eye
  - Eye Round
  - Flank
  - Mock Tender
  - Neck Slice
  - Porterhouse
  - Round
  - Round (Bnls)
  - Seven (7) Bone
  - Sirloin
  - Sirloin (Bnls)
  - Sirloin Cutlets
  - Skirt (Bnls)
  - Small End
  - Small End (Bnls)
  - T - Bone
  - Tenderloin
  - Tip
  - Tip, Cap Off
  - Top Blade (Bnls)
  - Top Loin
  - Top Loin (Bnls)
  - Top Round
  - Top Sirloin (Bnls)
  - Arm
  - Blade
  - Blade (Bnls)
  - Butterfly (Bnls)
  - Double
  - Loin
  - Rib
  - Rib (Frenched)
  - Sirloin
  - Top Loin
  - Top Loin (Bnls)
- CHOPS**
- VARIETY MEATS**
- Heart
  - Kidney
  - Liver
  - Oxtail
  - Sweetbread
  - Tongue
  - Tripe
- VARIOUS MEATS**
- Beef for Stew
  - Cube Steak
  - Ground Beef
  - Ground Pork
  - Hocks
  - Sausage
  - Sausage Links
- SMOKED/ CURED PORK**
- Back Ribs
  - Brisket, Corned
  - Canadian Bacon
  - Center Slice
  - Ham (Bnls)
  - Ham (Whole)
  - Hocks
  - Jowl
  - Loin Chop
  - Picnic (Whole)
  - Rib Chop
  - Rump Portion
  - Shank Portion
  - Slab Bacon
  - Sliced Bacon
  - Spareribs

# Meat Identification Cuts 11-20

Contest	1	DDDDDDDDDDDD
School	101	DDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDD
Form	1	DDDDDDDDDDDD
Page	3	DDDDDDDDDDDD

Name	
Contestant Name	
School	
School	
2008 CDE Meat Identification and Evaluation	
Contest	Group - 1

11		Retail	12		Retail	13		Retail	14		Retail	15		Retail	
Specie	Primal	100	100	100	100	100	100	100	100	100	100	100	100	100	
B	A	20	2	B	A	20	2	B	A	20	2	B	A	20	2
P	B	30	3	P	B	30	3	P	B	30	3	P	B	30	3
L	C	40	4	L	C	40	4	L	C	40	4	L	C	40	4
D	L	50	5	D	L	50	5	D	L	50	5	D	L	50	5
E	M	60	6	E	M	60	6	E	M	60	6	E	M	60	6
F	N	70	7	F	N	70	7	F	N	70	7	F	N	70	7
G	O	80	8	G	O	80	8	G	O	80	8	G	O	80	8
H	P	90	9	H	P	90	9	H	P	90	9	H	P	90	9

Example:

Beef	100	00	0
Loin	100	00	0
T-Bone	100	00	0
Steak	100	00	0
Specie	Primal	100	1
B	A	20	2
P	B	30	3
L	C	40	4
D	L	50	5
E	M	60	6
F	N	70	7
G	O	80	8
H	P	90	9

16		Retail	17		Retail	18		Retail	19		Retail	20		Retail	
Specie	Primal	100	100	100	100	100	100	100	100	100	100	100	100		
B	A	20	2	B	A	20	2	B	A	20	2	B	A	20	2
P	B	30	3	P	B	30	3	P	B	30	3	P	B	30	3
L	C	40	4	L	C	40	4	L	C	40	4	L	C	40	4
D	L	50	5	D	L	50	5	D	L	50	5	D	L	50	5
E	M	60	6	E	M	60	6	E	M	60	6	E	M	60	6
F	N	70	7	F	N	70	7	F	N	70	7	F	N	70	7
G	O	80	8	G	O	80	8	G	O	80	8	G	O	80	8
H	P	90	9	H	P	90	9	H	P	90	9	H	P	90	9

- SPECIE - 1 point  
 B- Beef P- Pork L- Lamb  
 PRIMAL CUTS- 2 Points  
 A. Breast  
 B. Brisket  
 C. Chuck  
 D. Flank  
 E. Ham/Leg  
 F. Jowl  
 G. Leg  
 H. Loin  
 I. Plate  
 J. Rib  
 K. Round  
 L. Shank  
 M. Shoulder  
 N. Side "Belly"  
 O. Spareribs  
 P. Variety Meats  
 Q. Various Meats

- Retail Cuts - 3 points**
- ROASTS/ POT ROASTS**
- American Style
  - Arm Picnic
  - Arm Roast
  - Arm Pot Roast (Bnls)
  - Back Ribs
  - Blade
  - Blade, Boston
  - Bottom Round (Bnls)
  - Bottom Round Rump (Bnls)
  - Breast
  - Brisket, Whole (Bnls)
  - Center Loin
  - Center Rib
  - Chuck Eye Roast (Bnls)
  - Country Style Ribs
  - Cross Cuts
  - Cross Cuts (Bnls)
  - Eye
  - Eye Round
  - Flat Half (Bnls)
  - Frenched Style
  - Fresh Side
  - Heel of Round
  - Large End
  - Loin
  - Mock Tender
  - Point Half (Bnls)
  - Rib
  - Riblets
  - Rump Portion

- Seven (7) Bone
  - Shank Portion
  - Short Ribs
  - Shoulder (Bnls)
  - Sirloin
  - Sirloin Half
  - Small End
  - Spareribs
  - Square Cut (Whole)
  - Tenderloin (Whole)
  - Tip
  - Tip, Cap Off
  - Top Loin (Bnls)
  - Top Loin Double (Bnls)
  - Top Round
- STEAKS**
- Arm
  - Arm (Bnls)
  - Blade
  - Bottom Round
  - Center Slice
  - Eye
  - Eye Round
  - Flank
  - Mock Tender
  - Neck Slice
  - Porterhouse
  - Round
  - Round (Bnls)
  - Seven (7) Bone
  - Sirloin

- Sirloin (Bnls)
  - Sirloin Cutlets
  - Skirt (Bnls)
  - Small End
  - Small End (Bnls)
  - T - Bone
  - Tenderloin
  - Tip
  - Tip, Cap Off
  - Top Blade (Bnls)
  - Top Loin
  - Top Loin (Bnls)
  - Top Round
  - Top Sirloin (Bnls)
- CHOPS**
- Arm
  - Blade
  - Blade (Bnls)
  - Butterfly (Bnls)
  - Double
  - Loin
  - Rib
  - Rib (Frenched)
  - Sirloin
  - Top Loin
  - Top Loin (Bnls)

- VARIETY MEATS**
- Heart
  - Kidney
  - Liver
  - Oxtail
  - Sweetbread
  - Tongue
  - Tripe
- VARIOUS MEATS**
- Beef for Stew
  - Cube Steak
  - Ground Beef
  - Ground Pork
  - Hocks
  - Sausage
  - Sausage Links
- SMOKED/ CURED PORK**
- Back Ribs
  - Brisket, Corned
  - Canadian Bacon
  - Center Slice
  - Ham (Bnls)
  - Ham (Whole)
  - Hocks
  - Jowl
  - Loin Chop
  - Picnic (Whole)
  - Rib Chop
  - Rump Portion
  - Shank Portion
  - Slab Bacon
  - Sliced Bacon
  - Spareribs

# Meat Identification Cuts 21-30

Contest	1	DDDDDDDDDDDD
School	101	DDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDD
Form	1	DDDDDDDDDDDD
Page	4	DDDDDDDDDDDD

Group - 1	Name
Contestant Name	
School	
School	
2008 CDE Meat Identification and Evaluation	
Contest	

21	Retail	22	Retail	23	Retail	24	Retail	25	Retail
Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal
B	A	B	A	B	A	B	A	B	A
P	B	P	B	P	B	P	B	P	B
L	C	L	C	L	C	L	C	L	C
D	L	D	L	D	L	D	L	D	L
E	M	E	M	E	M	E	M	E	M
F	N	F	N	F	N	F	N	F	N
G	O	G	O	G	O	G	O	G	O
H	P	H	P	H	P	H	P	H	P

Example:

Beef	100	00	0
Loin	100	00	0
T-Bone	100	00	0
Steak	100	00	0

26	Retail	27	Retail	28	Retail	29	Retail	30	Retail
Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal
B	A	B	A	B	A	B	A	B	A
P	B	P	B	P	B	P	B	P	B
L	C	L	C	L	C	L	C	L	C
D	L	D	L	D	L	D	L	D	L
E	M	E	M	E	M	E	M	E	M
F	N	F	N	F	N	F	N	F	N
G	O	G	O	G	O	G	O	G	O
H	P	H	P	H	P	H	P	H	P

- SPECIE - 1 point  
 B- Beef P- Pork L- Lamb  
 PRIMAL CUTS- 2 Points  
 A. Breast  
 B. Brisket  
 C. Chuck  
 D. Flank  
 E. Ham/Leg  
 F. Jowl  
 G. Leg  
 H. Loin  
 I. Plate  
 J. Rib  
 K. Round  
 L. Shank  
 M. Shoulder  
 N. Side "Belly"  
 O. Spareribs  
 P. Variety Meats  
 Q. Various Meats

- Retail Cuts - 3 points**
- ROASTS/ POT ROASTS**
- American Style
  - Arm Picnic
  - Arm Roast
  - Arm Pot Roast (Bnls)
  - Back Ribs
  - Blade
  - Blade, Boston
  - Bottom Round (Bnls)
  - Bottom Round Rump (Bnls)
  - Breast
  - Brisket, Whole (Bnls)
  - Center Loin
  - Center Rib
  - Chuck Eye Roast (Bnls)
  - Country Style Ribs
  - Cross Cuts
  - Cross Cuts (Bnls)
  - Eye
  - Eye Round
  - Flat Half (Bnls)
  - Frenched Style
  - Fresh Side
  - Heel of Round
  - Large End
  - Loin
  - Mock Tender
  - Point Half (Bnls)
  - Rib
  - Riblets
  - Rump Portion
  - Seven (7) Bone
  - Shank Portion
  - Short Ribs
  - Shoulder (Bnls)
  - Sirloin
  - Sirloin Half
  - Small End
  - Spareribs
  - Square Cut (Whole)
  - Tenderloin (Whole)
  - Tip
  - Tip, Cap Off
  - Top Loin (Bnls)
  - Top Loin Double (Bnls)
  - Top Round
  - Arm
  - Arm (Bnls)
  - Blade
  - Bottom Round
  - Center Slice
  - Eye
  - Eye Round
  - Flank
  - Mock Tender
  - Neck Slice
  - Porterhouse
  - Round
  - Round (Bnls)
  - Seven (7) Bone
  - Sirloin
  - Sirloin (Bnls)
  - Sirloin Cutlets
  - Skirt (Bnls)
  - Small End
  - Small End (Bnls)
  - T - Bone
  - Tenderloin
  - Tip
  - Tip, Cap Off
  - Top Blade (Bnls)
  - Top Loin
  - Top Loin (Bnls)
  - Top Round
  - Top Sirloin (Bnls)
- CHOPS**
- Arm
  - Blade
  - Blade (Bnls)
  - Butterfly (Bnls)
  - Double
  - Loin
  - Rib
  - Rib (Frenched)
  - Sirloin
  - Top Loin
  - Top Loin (Bnls)
- VARIETY MEATS**
- Heart
  - Kidney
  - Liver
  - Oxtail
  - Sweetbread
  - Tongue
  - Tripe
- VARIOUS MEATS**
- Beef for Stew
  - Cube Steak
  - Ground Beef
  - Ground Pork
  - Hocks
  - Sausage
  - Sausage Links
- SMOKED/ CURED PORK**
- Back Ribs
  - Brisket, Corned
  - Canadian Bacon
  - Center Slice
  - Ham (Bnls)
  - Ham (Whole)
  - Hocks
  - Jowl
  - Loin Chop
  - Picnic (Whole)
  - Rib Chop
  - Rump Portion
  - Shank Portion
  - Slab Bacon
  - Sliced Bacon
  - Spareribs

# Beef Carcass Grading and Pricing

Contestant	1	DDDDDDDDDDDD
School Code	101	DDDDDDDDDDDD DDDDDDDDDDDD DDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDD DDDDDDDDDDDD
Form	1	DDDDDDDDDDDD
Pages	5	DDDDDDDDDDDD

Group Number - 1      Name \_\_\_\_\_

Contestant Name \_\_\_\_\_

School \_\_\_\_\_

School \_\_\_\_\_

2008 CDE Meat Identification and Evaluation

Contest \_\_\_\_\_

Carcass 1			Carcass 2		
Quality Grade	Yield Grade	Carcass Price \$/cwt	Quality Grade	Yield Grade	Carcass Price \$/cwt
D Prime +	D 1.0 to 1.3 (High)	\$	D Prime +	D 1.0 to 1.3 (High)	\$
D Prime o	D 1.4 to 1.6 (Avg.)	0 0 0 0 0	D Prime o	D 1.4 to 1.6 (Avg.)	0 0 0 0 0
D Prime -	D 1.7 to 1.9 (Low)	1 1 1 1 1	D Prime -	D 1.7 to 1.9 (Low)	1 1 1 1 1
D Choice+	D 2.0 to 2.3 (High)	2 2 2 2 2	D Choice+	D 2.0 to 2.3 (High)	2 2 2 2 2
D Choice o	D 2.4 to 2.6 (Avg.)	3 3 3 3 3	D Choice o	D 2.4 to 2.6 (Avg.)	3 3 3 3 3
D Choice -	D 2.7 to 3.0 (Low)	4 4 4 4 4	D Choice -	D 2.7 to 3.0 (Low)	4 4 4 4 4
D Select +	D 3.0 to 3.3 (High)	5 5 5 5 5	D Select +	D 3.0 to 3.3 (High)	5 5 5 5 5
D Select -	D 3.4 to 3.6 (Avg.)	6 6 6 6 6	D Select -	D 3.4 to 3.6 (Avg.)	6 6 6 6 6
D Standard +	D 3.7 to 3.9 (Low)	7 7 7 7 7	D Standard +	D 3.7 to 3.9 (Low)	7 7 7 7 7
D Standard -	D 4.0 to 4.3 (High)	8 8 8 8 8	D Standard -	D 4.0 to 4.3 (High)	8 8 8 8 8
	D 4.4 to 4.6 (Avg.)	9 9 9 9 9		D 4.4 to 4.6 (Avg.)	9 9 9 9 9
	D 4.6 to 4.9 (Low)			D 4.6 to 4.9 (Low)	
	D 5.0 to 5.3 (High)			D 5.0 to 5.3 (High)	
	D 5.4 to 5.6 (Avg.)			D 5.4 to 5.6 (Avg.)	
	D 5.7 to 5.9 (Low)			D 5.7 to 5.9 (Low)	

Calculations										
Mat.	Marb	QG	PYG	HCW	REA Req.	REA	pyg adj.	%KPH	pyg adj.	YG
1.	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____
2.	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____

Price in \$/cwt of carcass.

	Yield Grade 1	Yield Grade 2	Yield Grade 3	Yield Grade 4	Yield Grade 5
Prime	\$156.00	\$154.50	\$153.00	\$138.00	\$133.00
Choice	\$148.00	\$146.50	\$145.00	\$130.00	\$125.00
Select	\$137.00	\$134.50	\$133.00	\$118.00	\$113.00
Standard	\$127.00	\$127.00	\$127.00	\$112.50	\$108.00

- >949 HCW      Subtract \$15.00 from the price
- 900-949 HCW      Subtract \$ 5.00 from the price
- <600 HCW      Subtract \$15.00 from the price
- Dark Cutters      Subtract \$27.00 from the price

# Meat Evaluation and Identification Test

Contestant	1	DDDDDDDDDDDDDD
School Code	101	DDDDDDDDDDDDDD DDDDDDDDDDDDDD DDDDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDDDD DDDDDDDDDDDDDD
Form	1	DDDDDDDDDDDDDD
Pages	6	DDDDDDDDDDDDDD

Name \_\_\_\_\_

Group Number - 1

Contestant Name

School \_\_\_\_\_

School

2008 CDE Meat Identification and Evaluation

Contest

## Test

- |     | A | B | C | D | E |
|-----|---|---|---|---|---|
| 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 |
| 11. | A | B | C | D | E |
| 12. | A | B | C | D | E |
| 13. | A | B | C | D | E |
| 14. | A | B | C | D | E |
| 15. | A | B | C | D | E |
| 16. | A | B | C | D | E |
| 17. | A | B | C | D | E |
| 18. | A | B | C | D | E |
| 19. | A | B | C | D | E |
| 20. | A | B | C | D | E |

A B C D E