

Meats Evaluation and Identification

Nebraska State Agricultural Education

Career Development Events

Rules (Revised 1/2008):

I. GENERAL RULES

A. Team Eligibility Restrictions

1. Any school offering an approved program of agricultural education may enter one team of four (4) individuals. Team score will consist of the scores from top three individuals on a team.

B. Eligibility Requirements for Team Members

1. See General Eligibility Rules of the Agricultural Education State Judging Contest Guide.

C. Phases and Length of Contest

1. The Meats Identification Contest is composed of five (5) classes (50 points each), one (1) set of ten (10) questions from two of the placing classes (50 points), beef carcass quality grading, yield grading and pricing (60 points), thirty (30) retail cuts for identification (180 points), a written test consisting of twenty (20) questions (60 points), and a laboratory practicum (5-10 questions, 50 points). Total points for the contest is 650.

- a. **Placing Classes.** The five (5) classes (50 points each) will be selected from:

- (1) Rank Four Beef Carcasses
- (2) Rank Four Wholesale Cuts of Beef
- (3) Rank Four Pork Carcasses
- (4) Rank Four Wholesale Cuts of Pork
- (5) Rank Four Lamb Carcasses
- (6) Rank Four Retail Cuts - Selected from retail cuts of fresh, cured, and/or smoked retail cuts of beef, pork, or lamb.

- b. **Placing Class Questions:** One set of ten questions will be asked covering two of the above placing classes. A total of ten questions covering both classes will be asked, meaning that five questions could be used over one class and five questions could be asked over another class. The placing classes with questions will be identified and students will be allowed to take notes during the placing class. However, the use of notes will not be allowed when answering questions.

- c. **Beef Carcass Quality Grading, Yield Grading and Pricing:** Participants will quality grade, yield grade and price two beef carcasses. Quality Grading: The USDA quality grade should be

determined the nearest 1/3 of a grade (10 points). Yield Grading: The USDA Yield Grade will be determined to the nearest 1/3 of a Yield grade (10 points). Pricing will be determined from a grid that includes quality grade, yield grade, carcass weight and other carcass factors (10 points).

- d. **Retail Cut Identification:** Thirty (30) retail cuts of meat to be identified. Contestants will identify the retail cut Species name (1 point), the Wholesale or Primal name (2 points) and the Retail cut name (3 points) for a total of 6 points per retail cut.
 - e. **Test:** A written test of 20 questions relating to meat selection, storage, cookery, nutrition, and food safety will be given. Each question will be valued at 3 points.
 - f. **Laboratory Practicum:** A laboratory practicum will cover one of the following meat science topics: meat color, meat tenderness, meat processing properties, meat quality defects, marbling scores, color scores, or meat product formulation. 50 points.
- D. Time: Contestants will be allowed 10 minutes to place each of the placing classes, 10 minutes to answer the 10 questions, 10 minutes for identification of 10 retail cuts, 10 minutes for answering the 20 test questions, and 10 minutes for the laboratory practicum questions.
- E. Identification of retail cuts.
1. Retail meat cuts will be identified according to the "Uniform Retail Meat Identity Standards" published by the National Livestock and Meat Board. "The Guide to Identifying Meat Cuts" can be used for student training and is available from the American Meat Science Association, 111 North Dunlap Avenue, Savoy, IL 61874, www.meatscience.org. Ph 217-356-3182.
- F. Placing Classes
1. The "Meat Evaluation Handbook" will be used as the guide for the placing classes. The book is available from the American Meat Science Association, 111 North Dunlap Avenue, Savoy, IL 61874, www.meatscience.org. Ph 217-356-3182.
- G. Beef Grading and Pricing
1. Beef carcass grading will be applied according to USDA standards described in the publication "Agricultural Marketing Service, United States Standards for Grades of Carcass Beef" which can be found at <http://www.ams.usda.gov/lsg/stand/st-pubs.htm>. The North Central regional Extension Publication #357 "Quality and Yield Grades for Beef Carcasses" is available through County Extension Offices in Nebraska.
 2. Beef pricing will be based on a pricing grid for Yield and Quality grades with adjustments for other carcass factors. An example is given below:

Grade	Yield Grades				
	1	2	3	4	5
Prime	\$118.00	\$118.00	\$116.00	\$99.00	\$94.00
Choice	\$116.00	\$116.00	\$114.00	\$99.00	\$94.00
Select	\$108.00	\$108.00	\$108.00	\$93.00	\$88.00
Standard	\$94.00	\$94.00	\$94.00	\$79.00	\$74.00
>949 HCW	Subtract \$20.00 from the price				
900-949 HCW	Subtract \$5 .00 from the price				
<650 HCW	Subtract \$15.00 from the price				
Dairy Type	Subtract \$8.00 from the price				
Dark Cutters	Subtract \$30.00 from the price				

HCW = Hot Carcass Weight.

- H. The laboratory practicum will cover a topic of meat science and an information fact sheet for the topic will be posted at: <http://animalscience.unl.edu/meats/aged/agedu.htm>.
- I. The test will cover meat science topics related to the contest and an example will be posted at: <http://animalscience.unl.edu/meats/aged/agedu.htm>.

RETAIL CUTS CODING

Primal Cuts	Retail Cut	Species	Primal	Retail
BEEF				
BRISKET	Brisket, Whole (Bnls)	B	2	11
	Brisket, Corned	B	2	102
	Flat Half (Bnls)	B	2	20
	Point Half (Bnls)	B	2	27
CHUCK	Arm Roast	B	3	3
	Arm Pot Roast (Bnls)	B	3	4
	Arm Steak	B	3	46
	Arm Steak (Bnls)	B	3	47
	Blade Roast	B	3	6
	Blade Steak	B	3	48
	Chuck Eye Roast (Bnls)	B	3	14
	Mock Tender Roast	B	3	26
	Mock Tender Steak	B	3	54
	Seven (7) Bone Roast	B	3	31
	Seven (7) Bone Steak	B	3	59
	Top Blade Steak (Bnls)	B	3	70
FLANK	Flank Steak	B	4	53
LOIN	Porterhouse Steak	B	8	56
	Sirloin Steak	B	8	60
	Sirloin Steak (Bnls)	B	8	61
	T - Bone Steak	B	8	66
	Tenderloin Roast (Whole)	B	8	40
	Tenderloin Steak	B	8	67
	Top Loin Steak	B	8	71
	Top Loin Steak (Bnls)	B	8	72
Top Sirloin Steak (Bnls)	B	8	74	
PLATE	Short Ribs	B	9	33
	Skirt Steak (Bnls)	B	9	63

Primal Cuts	Retail Cut	Species	Primal	Retail
RIB	Eye Roast	B	10	18
	Eye Steak	B	10	51
	Large End Roast	B	10	24
	Small End Roast	B	10	37
	Small End Steak	B	10	64
	Small End Steak (Bnls)	B	10	65
ROUND	Bottom Round Roast (Bnls)	B	11	8
	Bottom Round Rump Roast (Bnls)	B	11	9
	Bottom Round Steak	B	11	49
	Eye Round Roast	B	11	19
	Eye Round Steak	B	11	52
	Heel of Round Roast	B	11	23
	Round Steak	B	11	57
	Round Steak (Bnls)	B	11	58
	Tip Roast	B	11	41
	Tip Roast, Cap Off	B	11	42
	Tip Steak	B	11	68
	Tip Steak, Cap Off	B	11	69
	Top Round Roast	B	11	45
	Top Round Steak	B	11	73
SHANK	Cross Cuts	B	12	16
	Cross Cuts (Bnls)	B	12	17
VARIETY MEATS	Heart	B	16	87
	Kidney	B	16	88
	Liver	B	16	89
	Oxtail	B	16	90
	Sweetbread	B	16	91
	Tongue	B	16	92
	Tripe	B	16	93

Primal Cuts	Retail Cut	Species	Primal	Retail
VARIOUS	Beef for Stew	B	17	94
	Cube Steak	B	17	95
	Ground Beef	B	17	96
PORK, FRESH				
HAM/LEG	Center Slice	P	5	50
	Rump Portion	P	5	30
	Shank Portion	P	5	32
LOIN	Back Ribs	P	8	5
	Blade Chop	P	8	76
	Blade Chop (Bnls)	P	8	77
	Blade Roast	P	8	6
	Butterfly Chop (Bnls)	P	8	78
	Center Loin Roast	P	8	12
	Center Rib Roast	P	8	13
	Country Style Ribs	P	8	15
	Loin Chop	P	8	80
	Rib Chop	P	8	81
	Sirloin Chop	P	8	83
	Sirloin Cutlets	P	8	62
	Sirloin Roast	P	8	35
	Tenderloin Roast (Whole)	P	8	40
	Top Loin Chop	P	8	84
	Top Loin Chop (Bnls)	P	8	85
	Top Loin Roast (Bnls)	P	8	43
	Top Loin Double Roast (Bnls)	P	8	44
	SHOULDER	Arm Picnic	P	13
Arm Roast		P	13	3
Arm Steak		P	13	46
Blade, Boston		P	13	7
Blade Steak		P	13	48
SIDE "BELLY"	Fresh Side	P	14	22

Primal Cuts Retail Cut		Species	Primal	Retail
SPARERIBS	Spareribs	P	15	38
VARIETY MEATS	Heart	P	16	87
	Kidney	P	16	88
	Liver	P	16	89
	Tongue	P	16	92
VARIOUS	Cube Steak	P	17	95
	Ground Pork	P	17	97
	Hocks	P	17	98
	Sausage	P	17	99
	Sausage Links	P	17	100
PORK, SMOKED/CURED				
HAM/LEG	Center Slice	P	5	104
	Ham (Bnls)	P	5	105
	Ham (Whole)	P	5	106
	Rump Portion	P	5	112
	Shank Portion	P	5	113
JOWL	Jowl	P	6	108
LOIN	Back Ribs	P	8	101
	Canadian Bacon	P	8	103
	Loin Chop	P	8	109
	Rib Chop	P	8	111
SHOULDER	Picnic (Whole)	P	13	110
SIDE "BELLY"	Slab Bacon	P	14	114
	Sliced Bacon	P	14	115
SPARERIBS	Spareribs	P	15	116
VARIOUS	Hocks	P	17	107

Primal Cuts	Retail Cut	Species	Primal	Retail
LAMB				
BREAST	Breast	L	1	10
	Riblets	L	1	29
LEG	American Style Roast	L	7	1
	Center Slice	L	7	50
	Frenched Style Roast	L	7	21
	Sirloin Chop	L	7	83
	Sirloin Half	L	7	36
	Shank Portion	L	7	32
LOIN	Double Chop	L	8	79
	Loin Chop	L	8	80
	Loin Roast	L	8	25
RIB	Rib Chop	L	10	81
	Rib Chop (Frenched)	L	10	82
	Rib Roast	L	10	28
SHOULDER	Arm Chop	L	13	75
	Blade Chop	L	13	76
	Neck Slice	L	13	55
	Shoulder (Bnls)	L	13	34
	Square Cut (Whole)	L	13	39
VARIETY MEATS	Heart	L	16	87
	Kidney	L	16	88
	Liver	L	16	89
	Tongue	L	16	92

- Retail Cuts -

SPECIES - 1 point

B- Beef P- Pork L- Lamb

PRIMAL CUTS- 2 Points

A. Breast	G. Leg	M. Shoulder
B. Brisket	H. Loin	N. Side "Belly"
C. Chuck	I. Plate	O. Spareribs
D. Flank	J. Rib	P. Variety Meats
E. Ham/Leg	K. Round	Q. Various Meats
F. Jowl	L. Shank	

Retail Cuts - 3 points

ROASTS/ POT ROASTS

1. American Style
2. Arm Picnic
3. Arm Roast
4. Arm Pot Roast (Bnls)
5. Back Ribs
6. Blade
7. Blade, Boston
8. Bottom Round (Bnls)
9. Bottom Round Rump (Bnls)
10. Breast
11. Brisket, Whole (Bnls)
12. Center Loin
13. Center Rib
14. Chuck Eye Roast (Bnls)
15. Country Style Ribs
16. Cross Cuts
17. Cross Cuts (Bnls)
18. Eye
19. Eye Round
20. Flat Half (Bnls)
21. Frenched Style
22. Fresh Side
23. Heel of Round
24. Large End
25. Loin
26. Mock Tender
27. Point Half (Bnls)
28. Rib
29. Riblets
30. Rump Portion
31. Seven (7) Bone
32. Shank Portion
33. Short Ribs
34. Shoulder (Bnls)
35. Sirloin
36. Sirloin Half
37. Small End
38. Spareribs
39. Square Cut (Whole)
40. Tenderloin (Whole)
41. Tip
42. Tip, Cap Off
43. Top Loin (Bnls)
44. Top Loin Double (Bnls)
45. Top Round

STEAKS

46. Arm
47. Arm (Bnls)
48. Blade
49. Bottom Round
50. Center Slice
51. Eye
52. Eye Round
53. Flank
54. Mock Tender
55. Neck Slice
56. Porterhouse
57. Round
58. Round (Bnls)
59. Seven (7) Bone
60. Sirloin
61. Sirloin (Bnls)
62. Sirloin Cutlets
63. Skirt (Bnls)
64. Small End
65. Small End (Bnls)
66. T - Bone
67. Tenderloin
68. Tip
69. Tip, Cap Off
70. Top Blade (Bnls)
71. Top Loin
72. Top Loin (Bnls)
73. Top Round
74. Top Sirloin (Bnls)

CHOPS

75. Arm
76. Blade
77. Blade (Bnls)
78. Butterfly (Bnls)
79. Double
80. Loin
81. Rib
82. Rib (Frenched)
83. Sirloin
84. Top Loin
85. Top Loin (Bnls)

VARIETY MEATS

87. Heart

88. Kidney
89. Liver
90. Oxtail
91. Sweetbread
92. Tongue
93. Tripe

VARIOUS MEATS

94. Beef for Stew
95. Cube Steak
96. Ground Beef
97. Ground Pork
98. Hocks
99. Sausage
100. Sausage Links

SMOKED/ CURED PORK

101. Back Ribs
102. Brisket, Corned
103. Canadian Bacon
104. Center Slice
105. Ham (Bnls)
106. Ham (Whole)
107. Hocks
108. Jowl
109. Loin Chop
110. Picnic (Whole)
111. Rib Chop
112. Rump Portion
113. Shank Portion
114. Slab Bacon
115. Sliced Bacon
116. Spareribs

CDE Meat Identification Card

Name: _____

SPECIES - 1 point

B- Beef P- Pork L- Lamb

Primal Cuts - 2 points

- | | | |
|------------|----------|------------------|
| A. Breast | G. Leg | M. Shoulder |
| B. Brisket | H. Loin | N. Side "Belly" |
| C. Chuck | I. Plate | O. Spareribs |
| D. Flank | J. Rib | P. Variety Meats |
| E. Ham/Leg | K. Round | Q. Various Meats |
| F. Jowl | L. Shank | |

ID: _____ Chapter: _____

For each retail cut select the Species (1pt), Primal Cut (2 pts), and Retail Name (3 pts) from the listing. Total score is 180 points.

Retail Names - 3 points

Roasts/Pot Roasts

- | | |
|-----------------------------|----------------------------|
| 1. American Style | 24. Large End |
| 2. Arm Picnic | 25. Loin |
| 3. Arm Roast | 26. Mock Tender |
| 4. Arm Pot Roast (Bnls) | 27. Point Half (Bnls) |
| 5. Back Ribs | 28. Rib |
| 6. Blade | 29. Riblets |
| 7. Blade, Boston | 30. Rump Portion |
| 8. Bottom Round (Bnls) | 31. Seven (7) Bone |
| 9. Bottom Round Rump (Bnls) | 32. Shank Portion |
| 10. Breast | 33. Short Ribs |
| 11. Brisket, Whole (Bnls) | 34. Shoulder (Bnls) |
| 12. Center Loin | 35. Sirloin |
| 13. Center Rib | 36. Sirloin Half |
| 14. Chuck Eye Roast (Bnls) | 37. Small End |
| 15. Country Style Ribs | 38. Spareribs |
| 16. Cross Cuts | 39. Square Cut (Whole) |
| 17. Cross Cuts (Bnls) | 40. Tenderloin (Whole) |
| 18. Eye | 41. Tip |
| 19. Eye Round | 42. Tip, Cap Off |
| 20. Flat Half (Bnls) | 43. Top Loin (Bnls) |
| 21. Frenched Style | 44. Top Loin Double (Bnls) |
| 22. Fresh Side | 45. Top Round |
| 23. Heel of Round | |

Steaks

- | | |
|--------------------|------------------------|
| 46. Arm | 61. Sirloin (Bnls) |
| 47. Arm (Bnls) | 62. Sirloin Cutlets |
| 48. Blade | 63. Skirt (Bnls) |
| 49. Bottom Round | 64. Small End |
| 50. Center Slice | 65. Small End (Bnls) |
| 51. Eye | 66. T - Bone |
| 52. Eye Round | 67. Tenderloin |
| 53. Flank | 68. Tip |
| 54. Mock Tender | 69. Tip, Cap Off |
| 55. Neck Slice | 70. Top Blade (Bnls) |
| 56. Porterhouse | 71. Top Loin |
| 57. Round | 72. Top Loin (Bnls) |
| 58. Round (Bnls) | 73. Top Round |
| 59. Seven (7) Bone | 74. Top Sirloin (Bnls) |
| 60. Sirloin | |

Chops

- | | |
|----------------------|---------------------|
| 75. Arm | 81. Rib |
| 76. Blade | 82. Rib (Frenched) |
| 77. Blade (Bnls) | 83. Sirloin |
| 78. Butterfly (Bnls) | 84. Top Loin |
| 79. Double | 85. Top Loin (Bnls) |
| 80. Loin | |

Variety Meats

- | | |
|------------|----------------|
| 87. Heart | 91. Sweetbread |
| 88. Kidney | 92. Tongue |
| 89. Liver | 93. Tripe |
| 90. Oxtail | |

Various Meats

- | | |
|-------------------|--------------------|
| 94. Beef for Stew | 98. Hocks |
| 95. Cube Steak | 99. Sausage |
| 96. Ground Beef | 100. Sausage Links |
| 97. Ground Pork | |

Smoked/Cured Meats

- | | |
|----------------------|---------------------|
| 101. Back Ribs | 109. Loin Chop |
| 102. Brisket, Corned | 110. Picnic (Whole) |
| 103. Canadian Bacon | 111. Rib Chop |
| 104. Center Slice | 112. Rump Portion |
| 105. Ham (Bnls) | 113. Shank Portion |
| 106. Ham (Whole) | 114. Slab Bacon |
| 107. Hocks | 115. Sliced Bacon |
| 108. Jowl | 116. Spareribs |

Cut #	Species	Primal	Retail	Score
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				
11.				
12.				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
21.				
22.				
23.				
24.				
25.				
26.				
27.				
28.				
29.				
30.				
Total				

Training Form for Quality Grading and Yield Grading of Beef Carcasses

Name: _____

Carcass #	PYG		Hot Carcass Weight	Required REA	REA		% KPH		Yield Grade
	Est.	Adj.			Est.	Adj.	Est.	Adj.	
1.									
2.									
3.									
4.									
5.									

Yield Grade 1	Yield Grad 2	Yield Grade 3	Yield Grade 4	Yield Grade 5
High = 1.0-1.3	High = 2.0-2.3	High = 3.0-3.3	High = 4.0-4.3	High = 5.0-5.3
Avg. = 1.4-1.6	Avg. = 2.4-2.6	Avg. = 3.4-3.6	Avg. = 4.4-4.6	Avg. = 5.4-5.6
Low = 1.7-1.9	Low = 2.7-2.9	Low = 3.7-3.9	Low = 4.7-4.9	Low = 5.7-5.9

Place the Yield grade and corresponding letter (H=High, A= Average, L=Low) in the Yield Grade Column. Ten points are allowed for the correct grade on each carcass, 8 points for a one-third grade deviation, 5 points for two-thirds grade deviation, 2 points for one full grade deviation, 0 points for all others.

Carcass No.	Maturity	Marbling	Quality Grade
1.			
2.			
3.			
4.			
5.			

Prime High = Pr +	Choice High = Ch+	Select High = Se +	Standard High = St +
Prime Avg. = Pr o	Choice Avg. = Ch o	Select Low = Se -	Standard Avg. = St o
Prime Low = Pr -	Choice Low = Ch -		Standard Low = St -

Commercial, Utility, Canner and Cutter grades will not be used in the contest.

Place the grade in the column for quality grade. Ten points are allowed for the correct grade on each carcass, 8 points for a one-third grade deviation, 5 points for two-thirds grade deviation, 2 points for one full grade deviation, 0 points for all others.

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

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	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)
- 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
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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	I	10	1	B	A	I	10	1	B	A	I	10	1					
P	B	J	20	2	P	B	J	20	2	P	B	J	20	2	P	B	J	20	2
L	C	K	30	3	L	C	K	30	3	L	C	K	30	3	L	C	K	30	3
D	L	40	4	D	L	40	4	D	L	40	4	D	L	40	4	D	L	40	4
E	M	50	5	E	M	50	5	E	M	50	5	E	M	50	5	E	M	50	5
F	N	60	6	F	N	60	6	F	N	60	6	F	N	60	6	F	N	60	6
G	O	70	7	G	O	70	7	G	O	70	7	G	O	70	7	G	O	70	7
H	P	80	8	H	P	80	8	H	P	80	8	H	P	80	8	H	P	80	8
		90	9			90	9			90	9			90	9			90	9

Example:

Beef	100	00	0	
Loin	100	00	0	
T-Bone	100	00	0	
Steak	10	1		
Specie	Primal			
B	A	I	10	1
P	B	J	20	2
L	C	K	30	3
D	L	40	4	
E	M	50	5	
F	N	60	6	
G	O	70	7	
H	P	80	8	
		90	9	

26	Retail	27	Retail	28	Retail	29	Retail	30	Retail						
Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal	Specie	Primal						
B	A	I	10	1	B	A	I	10	1	B	A	I	10	1	
P	B	J	20	2	P	B	J	20	2	P	B	J	20	2	
L	C	K	30	3	L	C	K	30	3	L	C	K	30	3	
D	L	40	4	D	L	40	4	D	L	40	4	D	L	40	4
E	M	50	5	E	M	50	5	E	M	50	5	E	M	50	5
F	N	60	6	F	N	60	6	F	N	60	6	F	N	60	6
G	O	70	7	G	O	70	7	G	O	70	7	G	O	70	7
H	P	80	8	H	P	80	8	H	P	80	8	H	P	80	8
		90	9			90	9			90	9			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
 - 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
 - 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
 - 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	DDDDDDDDDDDD
School Code	101	DDDDDDDDDDDD DDDDDDDDDDDD DDDDDDDDDDDD
Contestant	01	DDDDDDDDDDDD DDDDDDDDDDDD
Form	1	DDDDDDDDDDDD
Pages	6	DDDDDDDDDDDD

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