# 2020
Nebraska FFA Virtual
Meats Judging CDE Contest

Placings Classes/Questions

Pork Carcasses
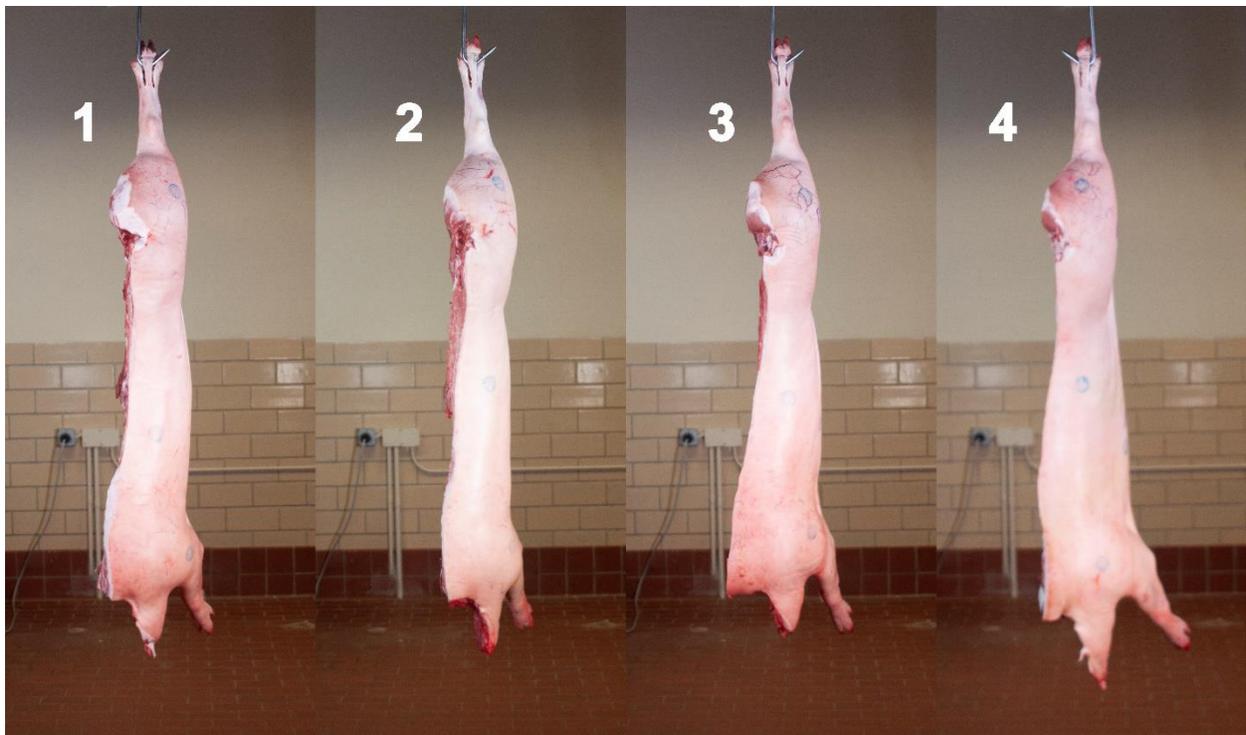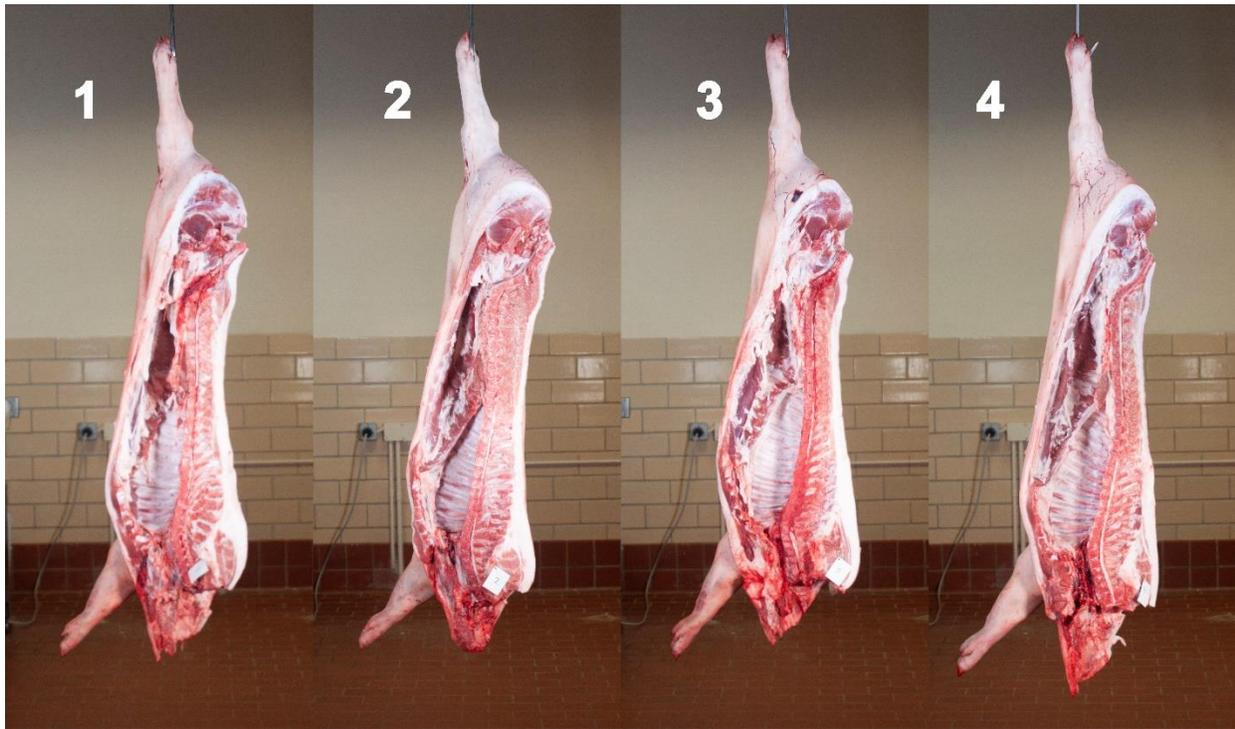
Placing 2-4-3-1

Cuts 3-2-6

Pork Carcass Questions

1. Which carcass had the most backfat down the carcass midline from the last lumbar to the first rib vertebrae?
   Answer: 1
2. Which carcass would have the highest percentage of lean?
   Answer: 2
3. Between carcass number 3 and carcass number 4, which carcass had less backfat at the last rib vertebrae?
   Answer: 4
4. Between carcass number 3 and carcass number 4, which carcass had a plumper thicker cushioned center ham section?
   Answer: 3
5. Between carcass number 2 and carcass number 4, which carcass had less fat in the flank and ham collar?
   Answer: 2

Pork Loins
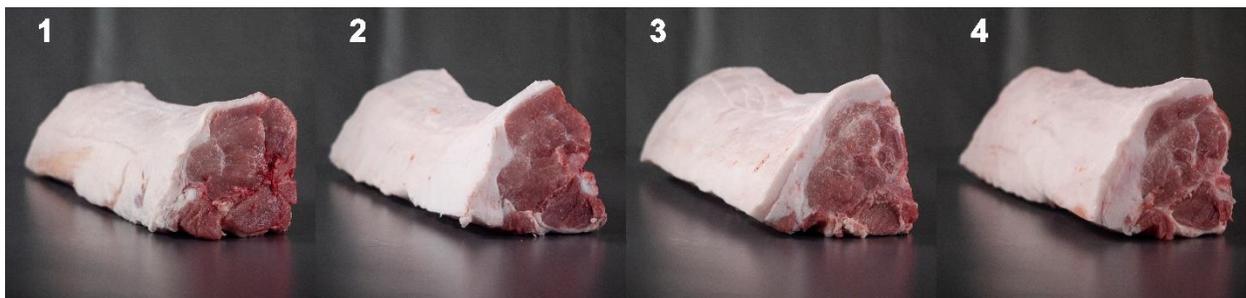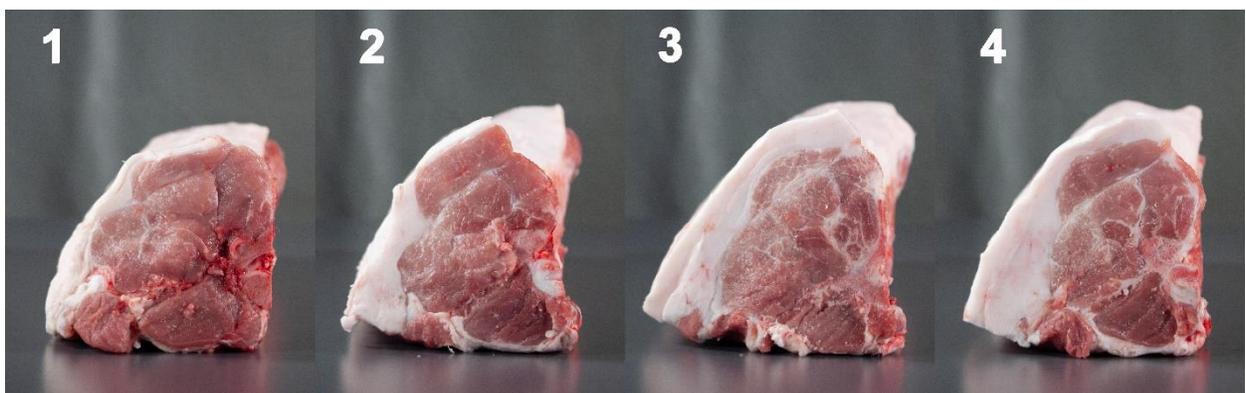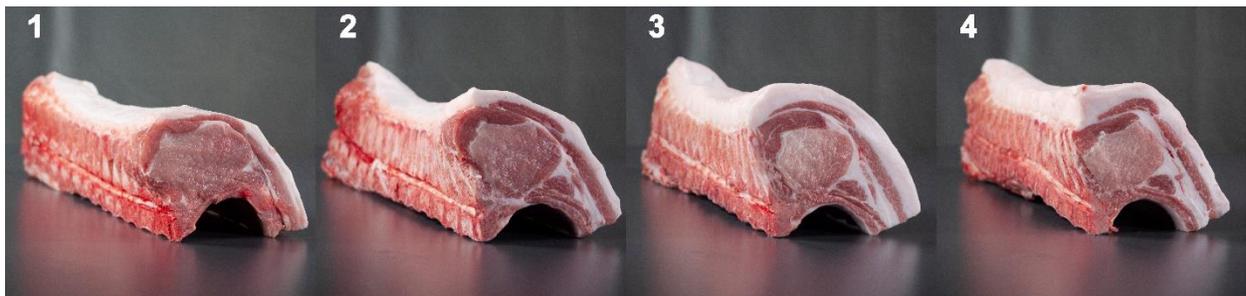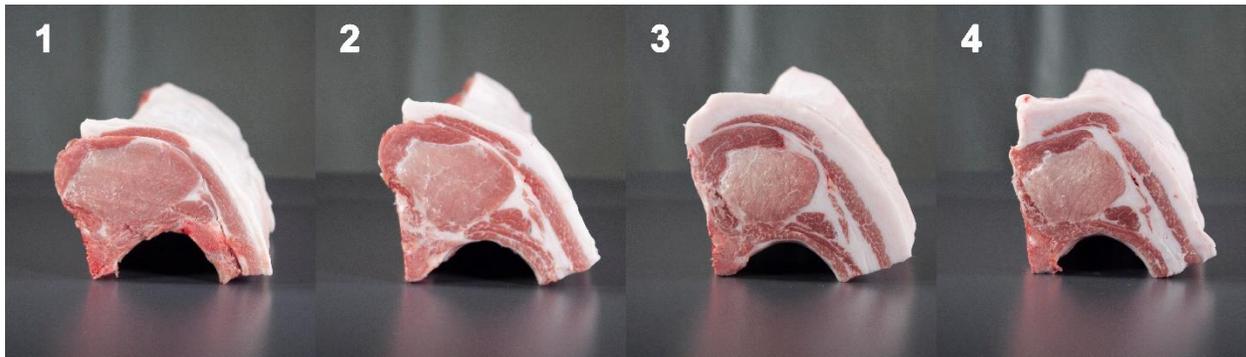
Placing 1-2-3-4

Cuts 6-5-3

Questions:

1. Which loin would yield the highest amount of lean?
   Answer: 1
2. Between loin number 2 and number 3 which loin has more fat covering along the midline, when viewed from angled rib end?
   Answer: 3
3. Which loin has the darkest, most uniform colored loin eye?
   Answer: 1
4. Which loin has the lowest lean-to fat ratio?
   Answer: 4
5. Which loin has the highest ratio of lean-to fat in the lower rib?
   Answer: 1

Pork Hams
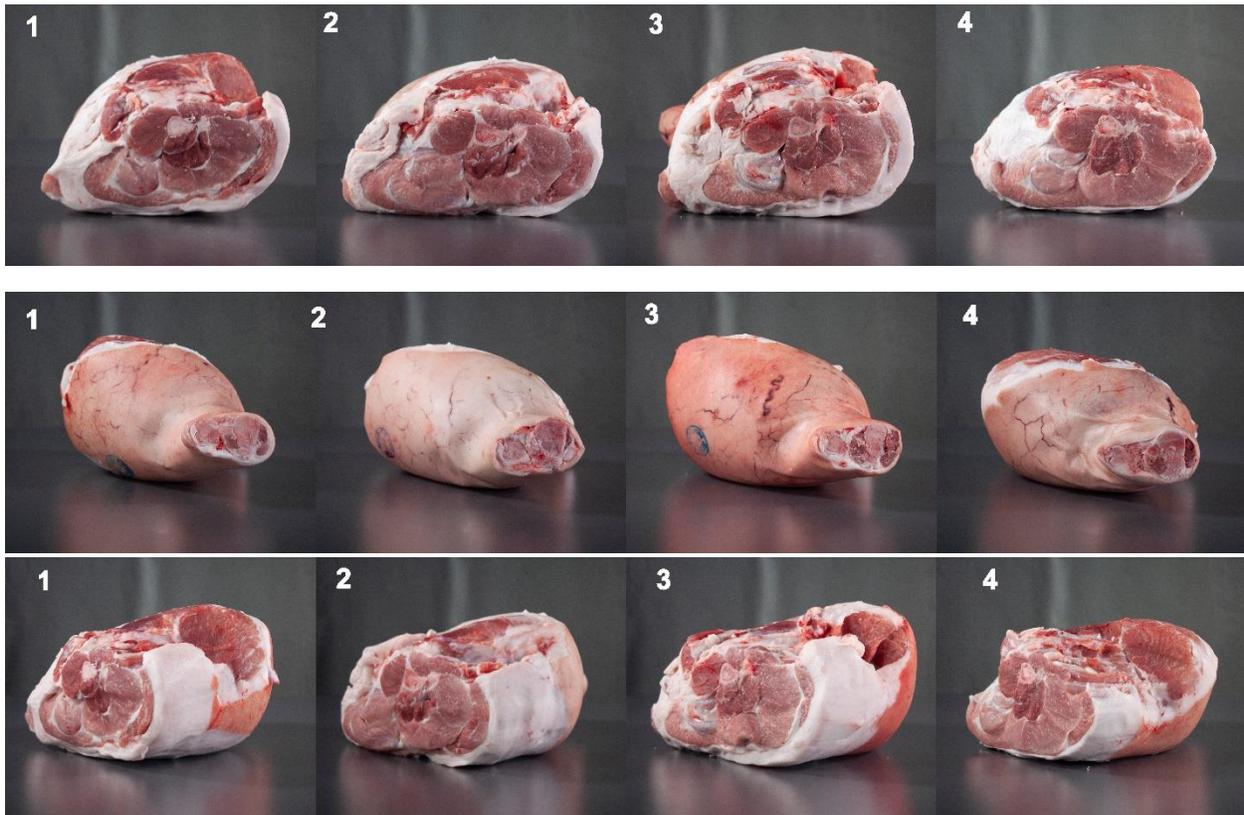
Placing: 4-2-1-3

Cuts: 3-5-3

Beef Ribeyes
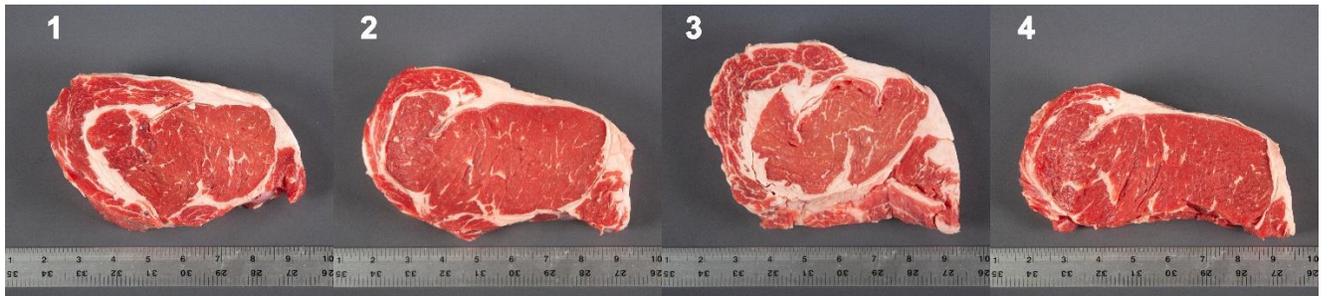
Placing: 4-2-1-3

Cuts: 2-3-5

Beef Short Loins

Notes: Fat cover at the ribeye is difficult to see in the Ribeye View and the Marbling View. Use the side view to evaluate fat thickness at the ribeye. Use the ribeye view to evaluate ribeye area. Use the ribeye marbling view to evaluate the Marbling score. Short loin number 4 has purple ink in the ribeye. Do not discount the ribeye for the purple ink.
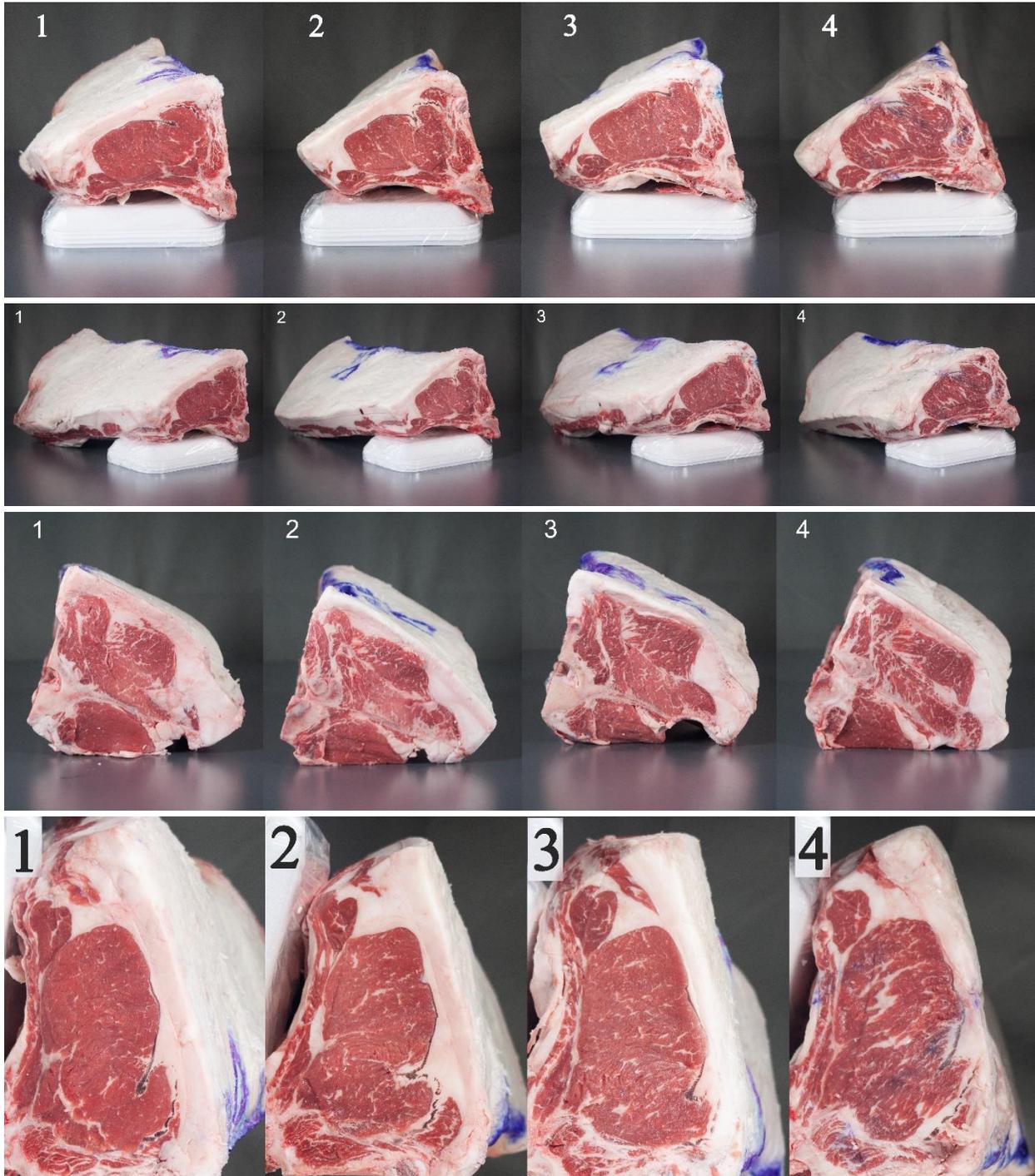
Placing: 4-3-2-1   Cuts: 3-5-5

Written Test

1. The fat located between muscles (intermuscular fat) in a retail cut is known as:
   A. Maturity
   B. Marbling
   C. External fat
   D. Glaze
   E. Seam fat

2. The major grading factor that is different between the beef quality grades of U.S. Choice and U.S. Commercial is:
   A. Maturity
   B. Nutrition
   C. Marbling
   D. Lean color
   E. None of the above are correct

3. The USDA Grade that indicates the amount of boneless closely trimmed retail cuts in a carcass is:
   A. Quality grade
   B. Yield Grade
   C. Dressing Percentage
   D. Cooler Shrinkage
   E. Cutability

4. The USDA Quality grades for young beef in the "A" maturity are:
   A. 1,2,3,4,5
   B. 1,2,3,4, Utility
   C. 1,2,3, No Roll
   D. Prime, Choice, Select, Standard
   E. Prime, Choice, Standard

5. The Quality grades of beef that are most common in the retail store are:
   A. Prime and Choice
   B. Choice and Select
   C. Choice and Good
   D. Select and Standard
   E. Commercial and Utility

6. The factors used to predict the USDA yield grades of beef carcasses are:
   A. Hot carcass weight, last rib backfat and muscle score.
   B. Hot carcass weight, loin muscle area and kidney, heart and pelvic fat.
   C. Hot carcass weight, adjusted fat thickness and muscle score.
   D. Hot carcass weight, adjusted fat thickness, rib eye area, and kidney, pelvic, and heart fat percentage.
   E. Backfat, PYG and Adj. PYG

7. The primary grading factor used to calculate the USDA Yield grade for a lamb carcass is:
   A. Hot carcass weight
   B. Fat streaking in the flank.
   C. Maturity.
   D. Fat thickness.
   E. Body wall thickness

8. The carcass grading factors used for USDA grading of pork carcasses are:
   A. Lean color and marbling
   B. Last rib backfat at the midline and loin muscle area at the 10th rib
   C. 10th rib backfat over the loin muscle and muscle score
   D. 10th rib backfat over the loin muscle and loin muscle area
   E. Last rib backfat at the midline and muscle score

9. The Rib Eye Area used for calculation of Yield Grade in Beef carcasses is a measurement of the longissimus exposed by ribbing the beef carcass at the:
   A. Last rib
   B. First rib
   C. 10th rib
   D. 12th rib
   E. 14th rib

10. A Lamb Rib Chop retail cut that is "Frenched" is a:
   A. Lamb Rib Chop that was raised processed in the southern part of France
   B. Lamb Rib Chop that has the surface fat trimmed over the lower rib
   C. Lamb Rib Chop that has the chine bone removed to allow a knife to cut between the ribs
   D. Lamb Rib Chop that has all the muscle and fat tissue removed from the lower part of the rib bone.
   E. Lamb Rib Chop that has been marinated in French wine

11. If two carcasses had the same carcass weight, but one was a Yield Grade 3 beef carcass and the other is a Yield Grade 2 beef carcass, we would estimate that the Yield Grade 3 carcass could have:
    A. More backfat
    B. A higher Percentage of Kidney, Pelvic, and Heart fat
    C. A larger ribeye area
    D. Both more backfat and/or a higher percentage of Kidney, Pelvic and Heart (KPH) fat
    E. Both more backfat, a larger ribeye area, and/or a higher percentage of Kidney, Pelvic, and Heart (KPH) fat.

12. The less tender cuts of beef usually come from the:
    A. Round and Chuck
    B. Rib and Loin
    C. Chuck and Loin
    D. Rib and Round
    E. Shank and Rib

13. The Primal cuts of lamb are:
    A. Leg, loin, rack (or rib), shoulder, breast, and foreshank
    B. Round, loin, rack (or rib), shoulder, brisket, shank, plate and flank
    C. Round, loin, rib, chuck, brisket, shank, plate and flank
    D. Ham, loin, boston shoulder, picnic shoulder, belly, spareribs, neckbones and jowl.
    E. Round, Loin, Belly and Shoulder.

14. The Pork Carcass Loin Muscle Area measurement used for the calculation of percentage of lean is measured at the:
    A. Last rib
    B. First rib
    C. Last Lumbar
    D. 10th rib
    E. 12th rib

15. A carcass with a Kidney Pelvic and Heart Fat percentage of 4.5% would have an adjustment to the preliminary Yield Grade of:
    A. -0.2
    B. -0.1
    C. +0.0
    D. +0.1
    E. +0.2

16. A pork ham that has a deep purple lean color, a pH of 6.8 and a lean surface that holds water and shows no drip is known as:
    A. DFD, Dark Firm and Dry
    B. RSE, Red, Soft, and Exudative
    C. PSE, Pale, Soft, and Exudative
    D. PDT, Porcine Dark Tissue
    E. SGP, Standard Grade Pork

17. A dot matrix grid for measuring the area (in square inches) of a beef ribeye has:
    A. 100 dots per square inch
    B. 20 dots per square inch
    C. 10 dots per square inch
    D. 5 dots per square inch
    E. 1 dot per square inch

18. A beef carcass with an adjusted fat thickness of 0.8 inches would have a preliminary yield grade of:
    A. 2.0
    B. 2.5
    C. 3.0
    D. 3.5
    E. 4.0

19. A beef carcass with a hot carcass weight of 900 pounds would be expected to have the following ribeye area for Yield Grade calculation purposes.
    A. 11.0
    B. 12.2
    C. 13.4
    D. 14.6
    E. 15.8

20. The basic cuts for retail identification include
    A. Arm, Blade, Rib, Loin, Sirloin, Leg, and Brisket or Breast Cuts.
    B. Neck, Blade, Rib, Loin, Round, Hock, and Flank or Belly
    C. Shank, 7-bone, Loin, Leg, Spareribs, Flank or Belly
    D. Arm, Neck, Rib, Loin, Sirloin, Round, Belly or Flank
    E. Arm Muscle, Eye Muscle, Sirloin Muscle, Leg Muscle, Flank or Belly

Key

Question	Answer
1	E
2	A
3	B
4	D
5	B
6	D
7	D
8	E
9	D
10	D
11	D
12	A
13	A
14	D
15	E
16	A
17	C
18	E
19	D
20	A

Retail Cut ID

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Key

Cut Number	Retail Cut	Species	Primal	Primal	Retail Cut
1	Pork Spareribs	P	Spareribs	L	32
2	Tenderloin, Whole	P	Loin	F	34
3	Top Roast, Bnls	P	Ham/Leg	E	38
4	Sirloin Cutlets	P	Loin	F	53
5	Smoked Pork Loin Rib Chop	P	Loin	F	95
6	Bottom Round Steak	B	Round	I	43
7	Top Blade Steak (Flat Iron)	B	Chuck	C	58
8	Rib Roast, Frenched	L	Rib	H	23
9	Porterhouse Steak	B	Loin	F	49
10	Ribeye Steak, Bnls	B	Rib	H	45
11	Smoked Pork Hock	P	Various	N	92
12	Center Rib Roast	P	Loin	F	12
13	Ground Beef	B	Various	N	84
14	Top Loin Steak, Bnls	B	Loin	F	60
15	Mock Tender Roast	B	Chuck	C	20
16	Smoked Ham, Center Slice	P	Ham/Leg	E	90
17	T-Bone Steak	B	Loin	F	55
18	Kidney	B	Variety	M	77
19	Blade Chops	L	Shoulder	J	66
20	Eye Round Steak	B	Round	I	46
21	Sliced Bacon	P	Side	K	98
22	Ribeye Steak, Lip-on	B	Rib	H	50
23	Rib Chops	P	Loin	F	71
24	Blade Boston Roast	P	Shoulder	J	07
25	Center Loin Roast	P	Loin	F	11
26	Smoked Ham, Rump Portion	P	Ham/Leg	E	96
27	Loin Chops	P	Loin	F	70
28	Shoulder Pot Roast (Bnls)	B	Chuck	C	29
29	Arm Chops	L	Shoulder	J	65
30	Top Loin Chops, Bnls	P	Loin	F	75

Quality Grade, Yield Grade, and Carcass Price

Calculate the Quality Grade, Yield Grade, and Carcass Price/cwt for this carcass based on the following information.

Carcass Class: Market Steer

Quality Grade:

Carcass Maturity = A 70

Marbling Score = Small 70

Answer: Choice-

Yield Grade:

Hot Carcass Weight: 825 pounds

Adjusted Fat Thickness: 0.9 inches

Ribeye area: 11.7 square inches

Kidney Pelvic & Heart Fat = 3.0%

Answer: Yield Grade = 4.7 to 4.9

Determine the Carcass Price ($/cwt)from the table below: Carcass Price
($/cwt)**:__$196.00____**(Answer will be entered by participant)

Price in $/cwt of carcass.	Yield Grade 1	Yield Grade 2	Yield Grade 3	Yield Grade 4	Yield Grade 5	Discounts
Prime	$213.00	$211.00	$209.00	$199.00	$194.00	>999 HCW Subtract $ 8.00
Choice	$210.00	$208.00	$206.00	$196.00	$191.00	<600 HCW Subtract $10.00
Select	$208.00	$206.00	$204.00	$194.00	$189.00	Excess Trim
Standard	$196.00	$196.00	$196.00	$186.00	$186.00	Subtract $10.00

Calculate the Quality Grade, Yield Grade, and Carcass Price/cwt for this carcass based on the following information:

Carcass Class: Market Steer

Quality Grade:

Carcass Maturity = A 90

Marbling Score = Slightly Abundant 20

Answer: Prime –

Yield Grade:

Hot Carcass Weight: 900 pounds

Adjusted Fat Thickness: 0.2 inches

Ribeye area: 14.3 square inches

Kidney Pelvic & Heart Fat = 2.5%

Answer: 2.4-2.6

Determine the Carcass Price($/cwt)from the table below: Carcass Price ($/cwt):__**$211.00**____(Answer will be entered by participant)

Price in $/cwt of carcass.	Yield Grade 1	Yield Grade 2	Yield Grade 3	Yield Grade 4	Yield Grade 5	Discounts >999 HCW Subtract $ 8.00
Prime	$213.00	$211.00	$209.00	$199.00	$194.00	<600 HCW Subtract $10.00
Choice	$210.00	$208.00	$206.00	$196.00	$191.00	
Select	$208.00	$206.00	$204.00	$194.00	$189.00	Excess Trim Subtract $10.00
Standard	$196.00	$196.00	$196.00	$186.00	$186.00	