2021 Nebraska Virtual Meat Evaluation CDE
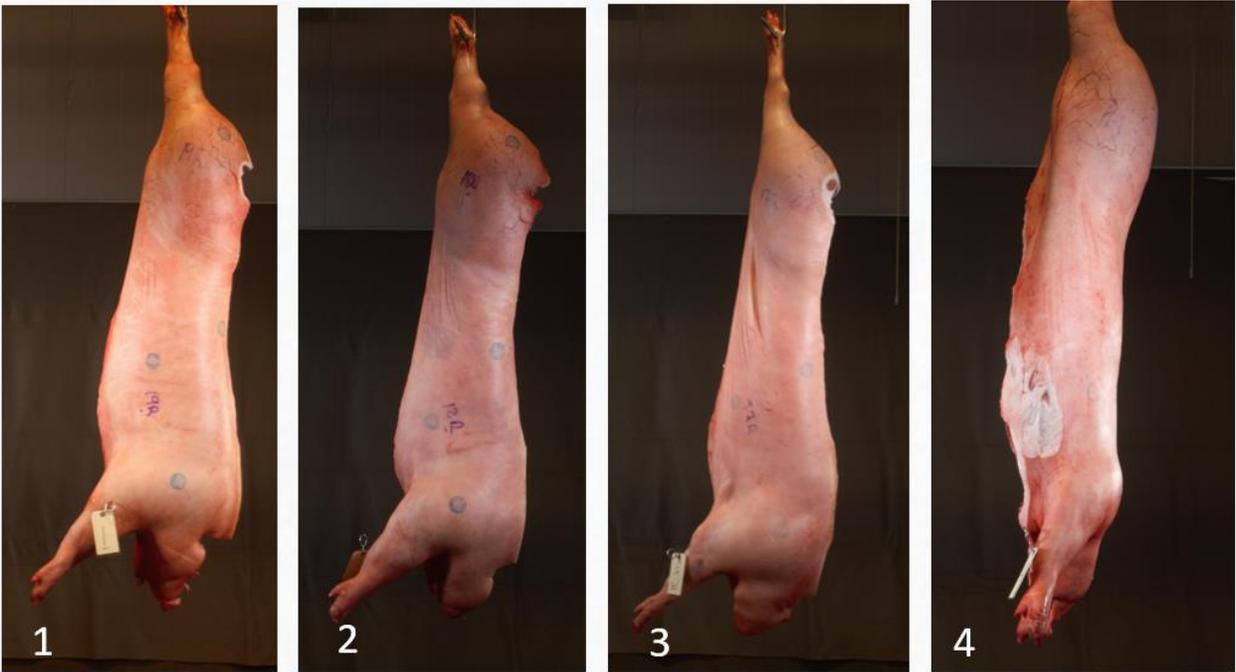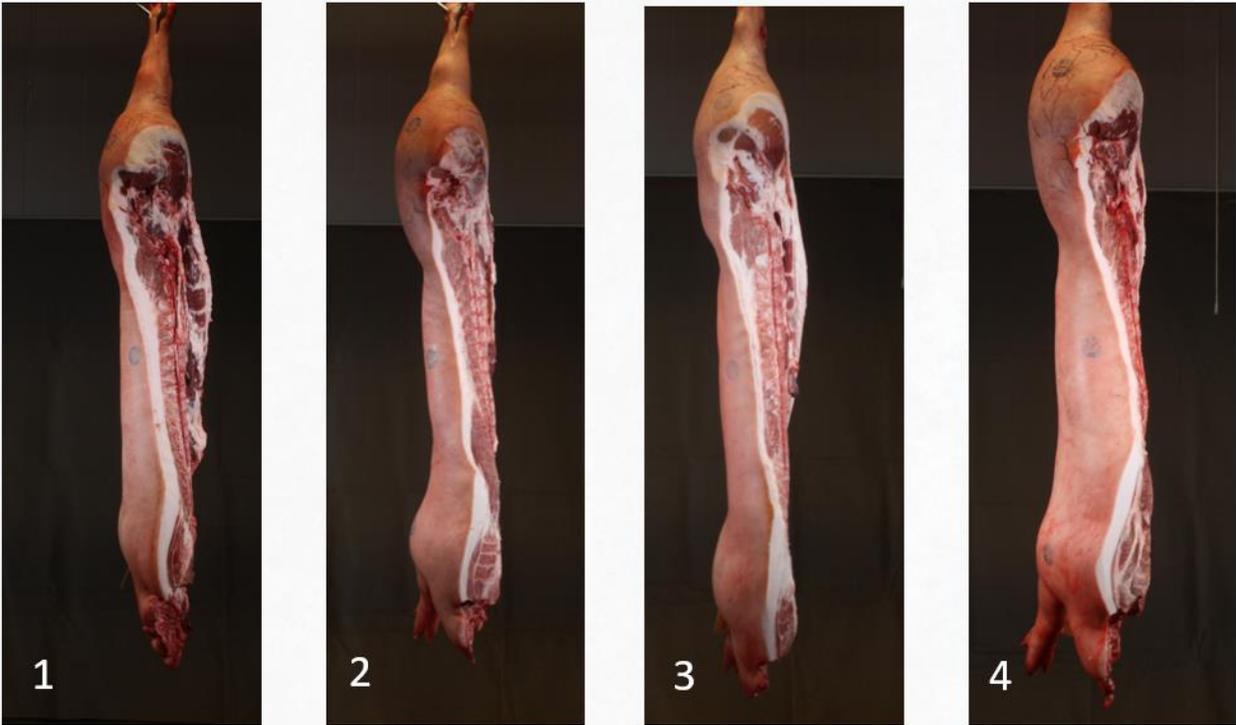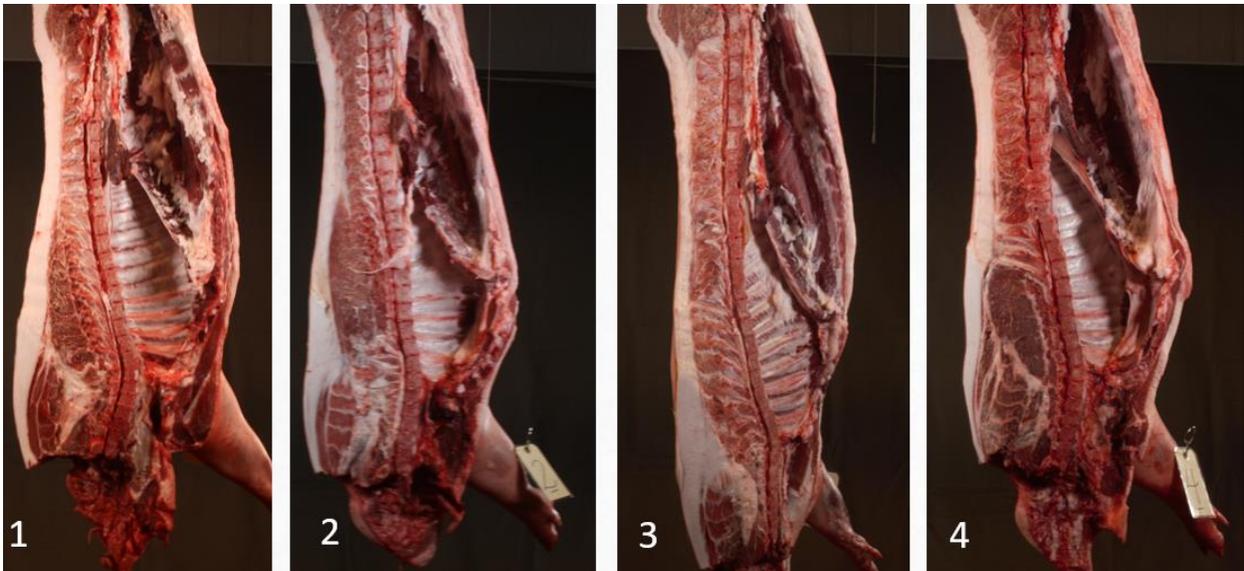
Class 1: Lamb Chops

Placing: 3142

Cuts: 2 4 3

Questions:

1. Which chop had the smallest Psoas major muscle? 2
2. Which chop was the trimmest? 1
3. Between 1 and 2, which chop had the largest bone? 2
4. Which chop had the largest area of exposed lean? 3
5. Between 2 and 3, which chop was fattest? 2

Class 2: Pork Carcasses

Placing: 2341

Cuts: 2 3 4

Questions:

1. Which carcass was the fattest over the ham collar and into the belly pocket? 4
2. Which carcass was the trimmest over the last rib? 3
3. Between 2 and 3, which carcass had a thicker cushioned center ham section and a more bulging, expressive shoulder? 2
4. Which carcass had the most rib feathering? 4
5. Which carcass was the fattest down the midline from the first rib to the last rib? 1

Class 3: Center Cut Ham Slices

Placing: 1324

Cuts: 2 5 3

Class 4: Beef Cuts

Notes: Disregard Lean Color

Placing: 3241

Cuts: 3 3 4

Class 5: Pork Rib Chops

Placing: 2134

Cuts: 3 4 3

Exam:

1. The fat located within a muscle (intramuscular fat) in a retail cut is known as:
   A. Subcutaneous fat
   B. Marbling
   C. External fat
   D. Glaze
   E. Seam fat

2. The major grading factor that is different between the beef quality grades of USDA Choice and USDA Prime 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 known as:
   A. Quality grade
   B. Yield Grade
   C. Dressing Percentage
   D. Cooler Shrinkage
   E. Cutability

4. To qualify for "A" maturity, beef carcasses must be:
   A. Over 2 years old
   B. A yield grade 3.
   C. Under 30 months of age.
   D. A USDA Prime quality grade.
   E. Predominately black hided.

5. The degree of marbling for a USDA Select grade would be:
   A. Abundant
   B. Modest
   C. Small
   D. Slight
   E. Traces

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 Quality grade for a lamb carcass is:
   A. Hot carcass weight
   B. Fat streaking in the flank.
   C. Ribeye area
   D. Fat thickness.
   E. Body wall thickness

8. The Loin Muscle Area used for calculation of percent lean in a carcass is usually a measurement of the longissimus exposed by ribbing the pork carcass at the:
   A. Last rib
   B. First rib
   C. 10th rib
   D. 12th rib
   E. 14th rib

9. Which of the following is an allergen that must be declared on a food label?
   A. Peanuts
   B. Milk
   C. Eggs
   D. All of the Above
   E. None of the Above

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. Oxtail is a variety meat that comes from what specie?
    A. Pork
    B. Lamb
    C. Beef
    D. All of the Above
    E. None of the above

12. If two carcasses had the same carcass weight and the same ribeye area and one was a Yield Grade 3 beef carcass and the other is a Yield Grade 2 beef carcass, we would expect that the Yield Grade 3 carcass would have:
    A. More backfat
    B. More marbling
    C. A greater percentage of kidney, pelvic and heart fat
    D. Both A and C are correct
    E. All of the above answers are correct

13. 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

14. 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.

15. The Pork Blade Steak retail cut comes from what primal?
    A. Ham/Leg
    B. Loin
    C. Shoulder
    D. Side/Belly
    E. B and D

16. The Beef Carcass ribeye measurement used for the calculation of USDA Yield Grade is measured at the:
    A. Last rib
    B. First rib
    C. Last Lumbar
    D. 10th rib
    E. 12th rib

17. A carcass with a Kidney Pelvic and Heart Fat percentage of 2.5% 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

18. To ensure food safety, ground beef should be cooked to an internal temperature of:
    A. 145° F
    B. 155° F
    C. 160° F
    D. 170° F
    E. 175° F

19. 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

20. A beef carcass with an adjusted fat thickness of 0.6 inches would have a preliminary yield grade of:
    A. 2.0
    B. 2.5
    C. 3.0
    D. 3.5
    E. 4.0

Exam Answers:

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

Carcass Pricing:

Carcass: 1

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 = A70

      Marbling Score = Modest 60

Quality Grade:_____Choice o_____

Yield Grade:

      Hot Carcass Weight: 775 pounds

      Adjusted Fat Thickness: 0.6 inches

      Ribeye area: 13.6 square inches

      Kidney Pelvic & Heart Fat = 2.0%

Yield Grade:_____3.15_____

Determine the Carcass Price ($/cwt) from the table below:

Carcass Price ($/cwt): ____206_____(Answer will be entered by participant)

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

Carcass: 2

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 60

      Marbling Score = Slight 90

Quality Grade:_____Select+_____

Yield Grade:

      Hot Carcass Weight: 800 pounds

      Adjusted Fat Thickness: 0.8 inches

   Ribeye area: 12.8 square inches

      Kidney Pelvic & Heart Fat = 3.0%

Yield Grade:_____ _____

Determine the Carcass Price ($/cwt) from the table below:

Carcass Price ($/cwt): ____194_____(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
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Standard	$196.00	$196.00	$196.00	$186.00	$186.00	Subtract $10.00
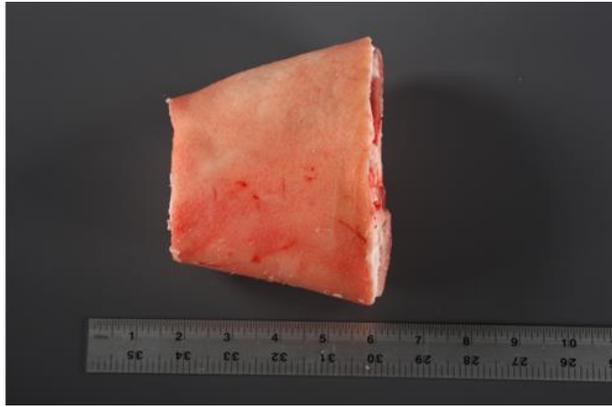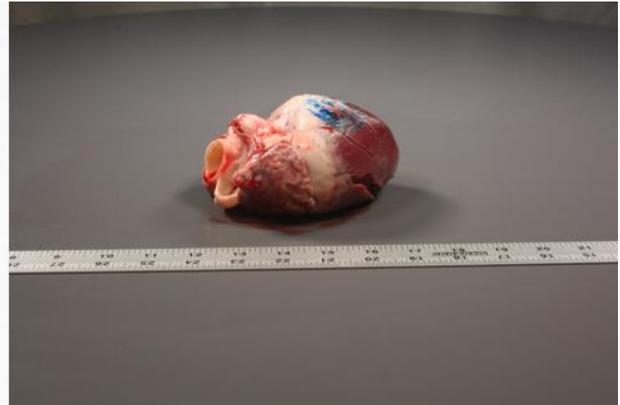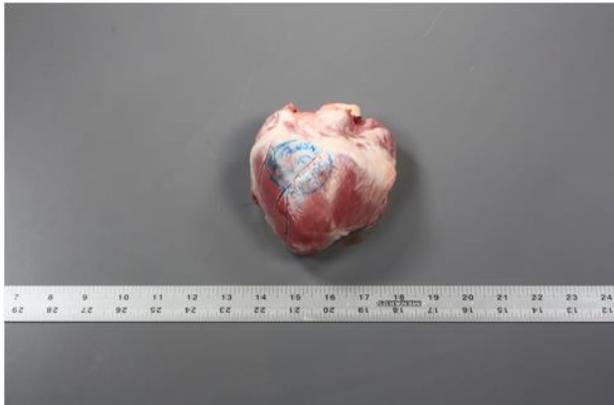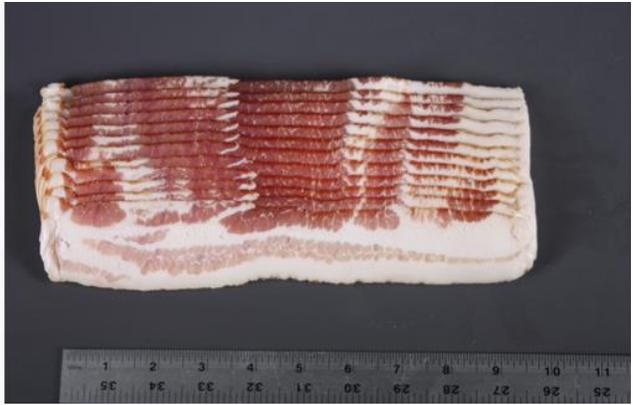
Retail ID Key:

Cut Number	Retail Cut	Species	Primal	
1	Loin Chops	P	F	70
2	Hock	P	N	86
3	Arm Roast	P	J	03
4	Center Loin Roast	P	F	11
5	Porterhouse Steak	B	F	49
6	Ribeye Steak, Lip on	B	H	50
7	Top Blade Steak (Flat Iron)	B	C	58
8	Eye Steak, Bnls	B	C	45
9	Blade Chops	L	J	66
10	Rib Chop	P	F	71
11	Rib Roast, Frenched	L	H	23
12	Tip Roast, Bnls	P	E	35
13	Ground Beef	B	N	84
14	Blade Steak	P	J	42
15	Country Style Ribs	P	N	69
16	Smoked Ham, Rump Portion	P	E	96
17	Beef for Stew	B	N	82
18	Mock Tender steak	B	C	48
19	Pork Sausage Links	P	N	87
20	Loin Chops	L	F	70
21	Eye Round Roast	B	I	14
22	Sirloin Chops	P	F	73
23	Arm Steak	P	J	41
24	Sirloin Roasts	P	F	30
25	Arm Chops	L	J	65
26	Sliced Bacon	P	K	99
27	Heart	P	M	76
28	Back Ribs	P	F	05
29	Kidney	P	M	77
30	Bottom Round Steak	B	I	43

Contact:

Brianna Buseman, Youth Meat Extension Educator

Brianna.buseman@unl.edu