

# 2024 Nebraska State FFA CDE Meat Judging Contest – Key

## Placing Classes & Cuts:

Class 1 Pork Cx: 1-3-4-2 (1-2-4)

Class 2 Beef Cx: 4-2-1-3 (4-2-3)

Class 3 Beef Ribs: 4-3-1-2 (2-4-3)

Class 4 Lamb Loin Chops: 2-4-3-1 (4-2-5)

Class 5 Pork Fresh Hams: 4-3-1-2 (4-2-3)

## Questions for Placing Classes:

- |       |        |
|-------|--------|
| 1. #4 | 6. #1  |
| 2. #3 | 7. #2  |
| 3. #3 | 8. #2  |
| 4. #1 | 9. #4  |
| 5. #2 | 10. #1 |

## Beef Grading: Yield Grade / Quality Grade

- 3.4 / Ch°
- 2.8 / Ch-

## Lab Practicum:

- |      |       |
|------|-------|
| 1. A | 6. B  |
| 2. B | 7. A  |
| 3. C | 8. B  |
| 4. C | 9. A  |
| 5. B | 10. A |

## Retail ID

	Species	Primal	Retail Cut
1	P	N	69
2	P	F	75
3	B	N	83
4	B	C	26
5	P	E	44
6	B	F	55
7	P	N	92
8	L	M	76
9	B	M	79
10	P	K	99
11	B	N	82
12	L	E	44
13	B	I	09
14	B	F	60
15	B	H	50
16	L	H	71
17	P	N	86
18	B	G	54
19	P	F	05
20	B	F	49
21	B	D	47
22	L	E	73
23	B	I	43
24	P	F	71
25	B	C	58
26	L	J	65
27	B	C	29
28	L	H	72
29	L	M	77
30	L	N	88

## Written Exam:

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

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## Yield Grade Worksheet – Calculations:

	PYG/Adj PYG	Carcass Weight	Ribeye Area	%KPH	Final Yield Grade
1.	3.7 / 3.8	860	13.4	2.5	3.4
2.	2.7 / 2.9	1020	16.4	3.5	2.8

## Notes: