

CATA Curricular Code Change Proposal

Contest:	
Proposed By: (Name, School, Email)	
Issue: (Describe the reason/rationale for the proposed change.)	
Please answer yes or no to ALL the questions below.	
This proposal will require a contest to open out of rotation.	
The change will affect General Rules.	
The change will affect the awards needed.	
The proposed change will affect tabulations/scorecards.	
The proposed change will affect contest forms.	
The proposed change will affect contest hosting site. (e.g. additional facilities, new sections, additional scoring, etc.)	
If you answered yes to any of the above questions, you need to include the following signatures:	
CATA Approved Contest Advisor's Signature	
CDE Host Site Contest Coordinator's Signature	
If you answered yes to any of the above questions, please explain.	
<p>*It is recommended that you, or a representative, attend the pre-conference governing board meeting to answer any questions regarding proposed curricular code changes to contests that are requested to be opened out of rotation.</p>	

Description: (Describe what is changing.)

Proposed CATA Code Change: (Only include the section that the proposed change pertains to – do not include the entire contest. Reference numbered section. If editing text show new text with old text in parenthesis. For large changes set track changes in the Word document and attach the file, with edits, to this document when submitting.)

MEAT JUDGING

Revised 6/2019

Purpose and Standards:

The purpose of the Meats contest is to create interest and promote understanding of the meat industry by providing opportunities for recognition through the demonstration of skills and proficiencies in this field. These skills include identification of a variety of meat selections, evaluation of carcasses, and questions concerning meat and its relationship to the health and well-being of individuals.

Foundation Standards: 1.0 Academics, 1.1 Mathematics 10.0, 3.0 Career Planning & Management 3.1, 5.0 Problem Solving 5.1 and 5.3, 6.0 Health and Safety 6.2, 8.0 Ethics & Legal Responsibilities 8.1, 9.0 Leadership & Teamwork 9.2.

Agricultural Pathway Standards: A3.2 Food Science, D12.0 Ag Business D12.1 and D12.2.

Contestants

- Teams consist of four members, with all four individual scores counting as the team score. All team members are eligible for individual awards.
- This contest is open to all California secondary schools having FFA programs where instruction in meat grading and evaluation is a part of the curriculum.

Classes

	Individual Points	Team Points
Carcasses		
Beef	50	200
Pork	50	200
Wholesale Cuts -- Beef or Pork	50	200
Retail Cuts - Two retail classes from beef, pork or lamb (50 pts ea)		
Retail Class 1	50	200
Retail Class 2	50	200
Value based pricing beef placing class	50	200
Keep/Cull Class	50	200
Questions		
One set of questions will be selected from any two wholesale and retail judging class for 10 questions.	50	200
One set of questions will be selected from a carcass class or a combination of 2 carcass classes can be used to make all 10 questions.	50	200
Retail Cut Identification – 30 Cuts	180	720
Beef Grading		
Quality	40	160
Yield	40	160
Written Exam	90	360
TOTAL POINTS POSSIBLE	800	3200

Tiebreaker

1. If ties occur, the following events will be used in order to determine award recipients:
 - a. Identification Retail Meat Cuts
 - b. Total Questions About Classes Score
 - c. Total Score Carcass Grading
2. The same tie breaking rules will be applied to the sub contest areas.

Sub-contest Awards

Sub-contest awards will be given for high teams and individuals in the following areas: Total Judging Score = (Carcasses, Wholesale Cuts, Retail Cuts, Value, and Keep/Cull), ID = (Retail Cut Identification), Beef Grading = (Quality and Yield Combined), and Written Test.

Rules

- I. All forms, placing cards, note cards for reasons and questions, etc. will be provided by the contest administration.
- II. Contestants must come to the contest prepared to work in cold storage rooms for 30 minutes at a time.
- III. Contestants will provide their own clipboards, pencils, hair nets, hard hats, white frocks and warm clothing. Contestants should not bring extra note paper, books, worksheets, training materials or visuals of any kind.
- IV. Contestants will be divided into at least four (4) groups. No two members on the same team will be in the same group.
- V. Group leaders will be provided to lead and move each group from exhibit to exhibit during the contest. It is the duty of the group leaders to enforce the rules of the contest and to keep the exhibits of each class in an orderly arrangement.
- VI. Contestants will not be permitted to:
 - A. touch or handle any exhibit, except for kidney knobs and thoracic vertebrae (fingernail only), in beef yield grading and beef carcass placing classes.
 - B. have hands or other objects on or near the rib eye surface when yield grading beef.
 - C. use any mechanical aid or measuring device.
 - D. talk to other contestants during the contest.
 - E. monopolize any one exhibit for an unreasonable length of time.
 - F. separate themselves from the class on which their group is working.
 - G. in any way willfully obstruct the work of any other contestant.
- VII. Coaches will be given the official placings and answers to questions immediately after the contest is completed. Contestants may then re-enter contest areas to talk classes with their respective coaches.

Selection of Classes

- I. General Considerations
 - A. All exhibits will be presented in their traditional form. Contest officials will determine if and how cuts are to be trimmed.
 - B. An effort will be made to select classes that will hold their characteristics for the duration of the contest.
 - C. Whenever possible, all exhibits within each class will be about the same weight so that exhibit size is not a factor in determining placing.
 - D. All hanging exhibits in a class will be on hooks that are about the same length.
 - E. All common marks of identification will be removed from every exhibit before the start of the contest.

- F. Carcass weights will be posted for each exhibit in both beef yield grading and beef carcass placing classes.
- G. Contestants may shade the rib eye of beef quality grading and beef carcass placing classes.
- H. Exceptions to the above or other unusual cooler or exhibit condition will be explained to the contestants prior to beginning the contest.
- II. Carcass Placing Classes
- A. Only beef carcasses will be ribbed.
- B. Carcass weights will be posted.
- III. Questions Classes **(Some modification or accommodation needs to be made in the question section of the Meats curricular code to allow the use of the judging card tabulations system).**
- A. Contestants will answer one set of questions selected from one of the three carcass classes **during even years.**
- B. Contestants will answer another set of (10) questions selected from the wholesale and one retail judging classes **during odd years.** Questions can be selected from any combination of the two designated classes.
- C. Questions may be given orally or in written form.
- D. Questions cannot be from the keep/cull and value based classes.
- E. Contestants will be given a questions cards to take notes during the official answer period.
- F. All questions will pertain to official placings.
- IV. Keep/Cull Class
- A. Participants will be provided with a scenario based on an industry standard or situation. Participants will be given time to evaluate the meat product and make a selection based on the provided information.
- B. Eight (8) exhibits of any species where selection of four (4) items will be based on the provided scenario for an aggregate score of 50 points. Points awarded will be based on individual items selected.
1. Example: Select the four ribeye steaks to be sold to a high value “white table cloth” restaurant that advertises superior quality.
- | | | | | | | | | |
|-------------------|----|---|---|---|---|----|----|---|
| Correct Selection | * | | | | | * | * | * |
| Exhibit Item | A | B | C | D | E | F | G | H |
| Points Possible | 12 | 8 | 5 | 5 | 4 | 18 | 11 | 9 |
- * The four correct selections will add up to 50 points. The culled items the lesser value than the fourth place item kept.
- V. Value Based Pricing Beef Placing Class – 50 points.
- A. Participants will place a class of beef carcasses based on a paper scenario and information provided, no live exhibits to be used. It will be based upon value (per hundred weight) derived from the pricing structure provided on the pricing sheet. The prices will reflect current market values. Pricing sheet will be provided to each participant.
- B. Carcasses exhibiting dairy type are ineligible for Yield Grade 1 or 2 premiums. Carcasses classified as Hardbone will exhibit C, D or E skeletal maturity and should be yield graded only. Carcasses with blood splash or Dark Cutter are ineligible for quality grading and should be yield graded only. A bruise is classified as an area located on the carcass where excess trimming has been performed and a major portion of the major muscle groups in the chuck, rib, loin or round has been removed.

- C. A Sample Beef Carcass Pricing Sheet [Training Aid]: Values in parentheses are discounts and should be subtracted from the Carcass Base Price, which is established based on the exhibits USDA Quality and Yield Grade. Prices on the Grid Pricing Sheet may change from year to year.

Example Class:

Carcass #1 = Carcass Weight = 758 pounds

Quality Grade = Choice –

Yield Grade = 2.5

Base Value = \$125.00

No Discounts

Carcass Value = \$125.00

Carcass #2 = Carcass Weight = 976 pounds

Quality Grade = Choice +/o

Yield Grade = 3.9

Base Value = \$127.00

Weight Discounts = minus \$4.00

Carcass Value = \$123.00

Carcass #3 = Carcass Weight = 758 pounds

Quality Grade = Choice +/o

Yield Grade = 3.2

Base Value = \$127.00

Dairy Discounts = minus \$5.00

Carcass Value = 122.00

Carcass #4 = Carcass Weight = 843 pounds

Quality Grade = Ineligible due to being a Dark Cutter

Yield Grade = 3.5

Base Value = \$92.00

Bruise on Left Side Loins extending into the Longissimus dorsi muscle = minus \$10.00

Carcass Value = \$82.00

Final Placing = 1 – 2 – 3 - 4

VI. Retail/Wholesale Judging Classes

- A. Only retail cuts from beef, pork or lamb that are traditionally made from the chuck, shoulder, rib, loin, round, and leg regions of the carcass are eligible.
- B. Cuts must be listed on the California FFA wholesale-retail cuts identification code form.
- C. Beef wholesale cuts can only come from chuck, rib, loin, or round. Pork wholesale cuts made from fresh hams or pork loins.

VII. Retail Cuts Identification Classes

- A. Eligible cuts are those listed on the California FFA wholesale-retail cuts identification code form.
- B. Duplicates are not permitted.
- C. Scoring is based on Species-1pt, Primal-1pt, Retail-3pts, and Cookery Method-1pt.

VIII. Beef Grading

- A. Carcasses will be ribbed for both quality and yield grading classes.
- B. Exhibits used in the quality grading class will be selected only from the A, B, C, (excluding B70 through C49), D and E maturity ranges. (See Meat Evaluation Handbook)
- C. Carcass weights will be posted for exhibits in the yield grading class.

- D. The beef quality grading score will be 8 points for correct answer (official grade), 6 points for one-third above or below the official grade, 4 points for two-thirds above or below the official grade, the score will be zero one full grade above or below the official grade.
- E. The beef yield grading will be Full points will be earned for 1/10th above or below official yield grade. A two point deduction will be made for 2/10th– 5/10th above or below official yield grade. A four point deduction for 6/10th– 9/10th above or below official yield grade. Zero points will be awarded for answers 1 yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 – 5.9.

Example: Official Yield Grade (FYG Official) = 2.2

FYG 2.1- 2.3 = full points (8)

FYG 1.7 – 2.0 or 2.4-2.7 = minus 2 points

FYG 1.3 – 1.6 or 2.8 – 3.1 = minus 4 points

Zero points for any FYG a full yield grade above or below official FYG.

IX. Written Exam

- A. All questions will be based on materials taken from the “Meat Science and Food Safety” DVD available through CEV Multimedia.
 - 1. Legislation in History, Animal Care and Handling, Meat Nutrition, Purchasing Meat.
 - 2. Meat Storage and Handling, Meat Cookery, Processed Meats & Food Safety.
- B. 30 questions, valued at 3 points each that can be multiple choice or true/false. However, no more than 10 of the 30 questions can be true/false.
 - 1. A minimum of three questions per chapter from “Meat Science and Food Safety” DVD.

Contest Materials and Time

- I. Eight (8) minutes will be allowed for each non-questions, judging class, and keep/cull class.
- II. Twelve (12) minutes will be allowed for value based and questions judging class.
- III. Contestants will be allowed a specified beginning standback time, close inspection period, and a final standback time for filling out placing cards.
- IV. A total of 25 minutes will be allowed for beef quality and yield grading class.
- V. A minimum of 40 minutes will be allowed for the retail identification class. (With the option of splitting into two ID groups of 15 cuts each with a minimum of 20 minutes for each group.)
- VI. A 15 minute study period per set of questions will be allowed preceding the question/answer period. Five (5) minutes will be allowed to answer each set of questions.
- VII. Twenty-five minutes will be allowed for written test and will be given a scantron for a test.

Official Placing Cards and Forms

- I. Standard placing card.
- II. Questions note cards.
- III. Questions answer card.
- IV. Retail identification card.
- V. Species - wholesale - retail cut identification code
- VI. Beef quality grading card.
- VII. Beef yield grading card.
- VIII. Scantrons used will be CATA approved and available on the web for this contest.

Study Materials

- I. National Livestock and Meat Board (manuals, photographs, slides, etc.)
444 North Michigan Ave.
Chicago, IL 60611
312-467-5520
- II. National FFA Organization (Meat Evaluation Handbook)
PO Box 68960
Indianapolis, IN 46268-0960
800-366-6556
- III. CEV Multimedia, Inc. (“Meat Science and Food Safety” judging, grading and identification slides and tapes)
PO Box 65264
Lubbock, TX 79424-5264
800-922-9965
- IV. Nasco West (PYG rulers and rib eye area grids)
1524 Princeton Ave.
Modesto, CA 95352

**MEAT JUDGING CONTEST
QUESTIONS ANSWER CARD**

Contestant No.

Class

Question No.	(Circle Correct Answer)					(Yes)	(No)
	1	2	3	4	5		
1	1	2	3	4	5	6	
2	1	2	3	4	5	6	
3	1	2	3	4	5	6	
4	1	2	3	4	5	6	
5	1	2	3	4	5	6	
6	1	2	3	4	5	6	
7	1	2	3	4	5	6	
8	1	2	3	4	5	6	
9	1	2	3	4	5	6	
10	1	2	3	4	5	6	

Score

**MEAT JUDGING CONTEST
QUESTIONS CLASS NOTE CARD**

Name

Class

Placing

___ 1

___ 2

___ 3

___ 4

BEEF CARCASS YIELD GRADING CARD

Class Name: _____ Class No. _____

Contestant Name _____ Contestant No. _____

Directions: Circle the correct Whole Grade number and Tenths Grade numbers. For example: If the answer is Yield Grade 3.5, circle the "3" in the Whole Grades box and "5" in the Tenths of Grades box.

#	Whole Grades	Tenths of Grades
1	1 2 3 4 5	0 1 2 3 4 5 6 7 8 9
2	1 2 3 4 5	0 1 2 3 4 5 6 7 8 9
3	1 2 3 4 5	0 1 2 3 4 5 6 7 8 9
4	1 2 3 4 5	0 1 2 3 4 5 6 7 8 9
5	1 2 3 4 5	0 1 2 3 4 5 6 7 8 9

BEEF CARCASS GRADING CARD

Class Name: _____ Class No. _____

Contestant Name _____ Contestant No. _____

Carcass Number	Grade															Score	
	PRIME			CHOICE			SELECT		STANDARD		COMMERCIAL			UTILITY			
	High	Avg	Low	High	Avg	Low	High	Low	High	Low	High	Avg	Low	High	Avg		Low
1.																	
2.																	
3.																	
4.																	
5.																	
Total Score																	

Carcass maturity used in the quality grading class will be selected only from the A, B, C (excluding B70 through C49), D and E maturity ranges. No Cutter or Canner carcasses will be exhibited.

CATA Curricular Activities Code

Retail Cuts Code Sheet with Cookery

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	89	M	Beef	Brisket	Corned	Moist
B	B	15	M	Beef	Brisket	Flat Half, Bnls	Moist
B	B	10	M	Beef	Brisket	Whole, Bnls	Moist
B	C	26	M	Beef	Chuck	7-bone Pot-Roast	Moist
B	C	3	M	Beef	Chuck	Arm Pot-Roast	Moist
B	C	4	M	Beef	Chuck	Arm Pot-Roast, Bnls	Moist
B	C	6	M	Beef	Chuck	Blade Roast	Moist
B	C	13	D/M	Beef	Chuck	Eye Roast, Bnls	Dry/Moist
B	C	45	D	Beef	Chuck	Eye Steak, Bnls	Dry
B	C	20	M	Beef	Chuck	Mock Tender Roast	Moist
B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
B	C	21	D	Beef	Chuck	Petite Tender	Dry
B	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
B	C	58	D	Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
B	D	47	D/M	Beef	Flank	Flank Steak	Dry/Moist
B	F	49	D	Beef	Loin	Porterhouse Steak	Dry
B	F	55	D	Beef	Loin	T-bone Steak	Dry
B	F	34	D	Beef	Loin	Tenderloin Roast	Dry
B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
B	F	59	D	Beef	Loin	Top Loin Steak	Dry
B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	Dry
B	F	64	D	Beef	Loin	Top Sirloin Cap Steak, Bnls	Dry
B	F	63	D	Beef	Loin	Top Sirloin Steak, Bnls Cap Off	Dry
B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls	Dry
B	F	40	D	Beef	Loin	Tri Tip Roast	Dry
B	G	28	M	Beef	Plate	Short Ribs	Moist
B	G	54	D/M	Beef	Plate	Skirt Steak, Bnls	D/M
B	H	22	D	Beef	Rib	Rib Roast	Dry
B	H	13	D	Beef	Rib	Ribeye Roast, Bnls	Dry
B	H	45	D	Beef	Rib	Ribeye Steak, Bnls	Dry
B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
B	I	8	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
B	I	9	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
B	I	43	M	Beef	Round	Bottom Round Steak	Moist
B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
B	I	51	M	Beef	Round	Round Steak	Moist
B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
B	I	36	D/M	Beef	Round	Tip Roast - Cap Off	Dry/Moist
B	I	57	D	Beef	Round	Tip Steak - Cap Off	Dry
B	I	39	D	Beef	Round	Top Round Roast	Dry
B	I	61	D	Beef	Round	Top Round Steak	Dry
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
B	N	84	D	Beef	Various	Ground Beef	Dry
P	E	44	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
P	E	25	D/M	Pork	Ham/Leg	Pork Fresh Ham Rump Portion	Dry/Moist
P	E	27	D/M	Pork	Ham/Leg	Pork Fresh Ham Shank Portion	Dry/Moist
P	E	91	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
P	E	96	D	Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
P	E	97	D	Pork	Ham/Leg	Smoked Ham, Shank Portion	Dry
P	E	35	D	Pork	Ham/Leg	Tip Roast, Bnls	Dry
P	E	38	D	Pork	Ham/Leg	Top Roast, Bnls	Dry
P	F	5	D/M	Pork	Loin	Back Ribs	Dry/Moist

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	F	66	D/M	Pork	Loin	Blade Chops	Dry/Moist
P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
P	F	6	D/M	Pork	Loin	Blade Roast	Dry/Moist
P	F	68	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	11	D	Pork	Loin	Center Loin Roast	Dry
P	F	12	D	Pork	Loin	Center Rib Roast	Dry
P	F	70	D	Pork	Loin	Loin Chops	Dry
P	F	71	D	Pork	Loin	Rib Chops	Dry
P	F	73	D	Pork	Loin	Sirloin Chops	Dry
P	F	53	D	Pork	Loin	Sirloin Cutlets	Dry
P	F	30	D	Pork	Loin	Sirloin Roast	Dry
P	F	93	D	Pork	Loin	Smoked Pork Loin Chop	Dry
P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
P	F	74	D	Pork	Loin	Top Loin Chops	Dry
P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
P	F	37	D	Pork	Loin	Top Loin Roast, Bnls	Dry
P	J	2	D/M	Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
P	J	3	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	41	D/M	Pork	Shoulder	Arm Steak	Dry/Moist
P	J	7	D/M	Pork	Shoulder	Blade Boston Roast	Dry/Moist
P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	J	94	D/M	Pork	Shoulder	Smoked Picnic, Whole	Dry/Moist
P	K	98	D	Pork	Side	Slab Bacon	Dry
P	K	99	D	Pork	Side	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
P	L	32	D/M	Pork	Spareribs	Pork Spareribs	Dry/Moist
P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
P	N	85	D	Pork	Various	Ground Pork	Dry
P	N	86	M	Pork	Various	Hock	Moist
P	N	83	D/M	Pork	Various	Pork Cubed Steak	Dry/Moist
P	N	87	D	Pork	Various	Pork Sausage Links	Dry
P	N	87	D	Pork	Various	Sausage	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)	Dry/Moist
L	E	1	D	Lamb	Leg	American Style Roast	Dry
L	E	44	D	Lamb	Leg	Center Slice	Dry
L	E	16	D	Lamb	Leg	Frenched Style Roast	Dry
L	E	18	D	Lamb	Leg	Leg Roast, Bnls	Dry
L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
L	E	31	D	Lamb	Leg	Sirloin Half	Dry
L	F	70	D	Lamb	Loin	Loin Chops	Dry
L	F	19	D	Lamb	Loin	Loin Roast	Dry
L	H	71	D	Lamb	Rib	Rib Chops	Dry
L	H	72	D	Lamb	Rib	Rib Chops Frenched	Dry
L	H	22	D	Lamb	Rib	Rib Roast	Dry
L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
L	J	33	D/M	Lamb	Shoulder	Square Cut	Dry/Moist
L	N	88	M	Lamb	Various	Shank	Moist
B	M	76	D/M	Beef	Variety	Heart	Dry/Moist
L	M	76	D/M	Lamb	Variety	Heart	Dry/Moist
P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
L	M	77	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	77	D/M	Pork	Variety	Kidney	Dry/Moist
B	M	78	D/M	Beef	Variety	Liver	Dry/Moist
L	M	78	D/M	Lamb	Variety	Liver	Dry/Moist
P	M	78	D/M	Pork	Variety	Liver	Dry/Moist
B	M	79	M	Beef	Variety	Oxtail	Moist
B	M	80	D/M	Beef	Variety	Tongue	Dry/Moist
L	M	80	D/M	Lamb	Variety	Tongue	Dry/Moist
P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
B	M	81	M	Beef	Variety	Tripe	Moist

MEATS IDENTIFICATION SCORECARD

Name _____ ID Number _____ Chapter _____

Select: Species (1 pt); Primal Cut (1 pts); Retail (3 pts); and Cookery Method (1 pt) from the listing below and fill in the column blanks beside the cut number. The score column is for tabulation only. Total – 180 points.

SPECIES

B Beef P Pork L Lamb

PRIMAL CUTS

ID#	SPECIES	PRIMAL	RETAIL	COOKERY	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					

- | | |
|--------------|-----------------|
| A Breast | H Rib or Rack |
| B Brisket | I Round |
| C Chuck | J Shoulder |
| D Flank | K Side (Belly) |
| E Ham or Leg | L Spareribs |
| F Loin | M Variety Meats |
| G Plate | N Various Meats |

RETAIL CUTS

- | | |
|----------------------------------|----------------------------|
| Roasts/Pot Roasts | Chops |
| 1 American Style | 65 Arm Chop |
| 2 Arm Picnic | 66 Blade Chop |
| 3 Arm Roast | 67 Blade Chop (Bnls) |
| 4 Arm Pot Roast (Bnls) | 68 Butterflied Chop (Bnls) |
| 5 Back Ribs | 69 Country Style Ribs |
| 6 Blade Roast | 70 Loin Chop |
| 7 Blade Boston | 71 Rib Chop |
| 8 Bottom Round Roast (Bnls) | 72 Rib Chop (Frenched) |
| 9 Bottom Round Rump Roast (Bnls) | 73 Sirloin Chop |
| 10 Brisket, Whole (Bnls) | 74 Top Loin Chop |
| 11 Center Loin Roast | 75 Top Loin Chop (Bnls) |

- 12 Center Rib Roast
- 13 Eye Roast (Bnls)
- 14 Eye Round Roast
- 15 Flat Half (Bnls)
- 16 Frenched Style
- 17 Fresh Side
- 18 Leg Roast (Bnls)
- 19 Loin Roast
- 20 Mock Tender Roast
- 21 Petite Tender
- 22 Rib Roast
- 23 Rib Roast (Frenched)
- 24 Ribs (Denver Style)
- 25 Rump0 Portion
- 26 Seven (7) Bone Roast
- 27 Shank Portion
- 28 Short Ribs
- 29 Shoulder Roast (Bnls)
- 30 Sirloin Roast
- 31 Sirloin Half
- 32 Spareribs
- 33 Square Cut (Whole)
- 34 Tenderloin (whole)
- 35 Tip Roast (Bnls)
- 36 Tip, Cap Off Roast
- 37 Top Loin Roast (Bnls)
- 38 Top Roast (Bnls)
- 39 Top Round Roast
- 40 Tri-Tip Roast

Steaks

- 41 Arm Steak
- 42 Blade Steak
- 43 Bottom Round Steak
- 44 Center Slice
- 45 Eye Steak (Bnls)
- 46 Eye Round Steak
- 47 Flank Steak
- 48 Mock Tender Steak
- 49 Porterhouse Steak
- 50 Ribeye, Lip-On steak
- 51 Round Steak
- 52 Round Steak (Bnls)
- 53 Sirloin Cutlets
- 54 Skirt Steak (Bnls)
- 55 T-Bone Steak
- 56 Tenderloin Steak
- 57 Tip, Cap Off Steak
- 58 Top Blade (Bnls) Flat Iron Steak
- 59 Top Loin Steak
- 60 Top Loin (Bnls) Steak
- 61 Top Round Steak
- 62 Top Sirloin Steak (Bnls)
- 63 Top Sirloin Ca; Off Steak (Bnls)
- 64 Top Sirloin Cap Steak (Bnls)

Variety Meats

- 76 Heart
- 77 Kidney
- 78 Liver
- 79 Oxtail
- 80 Tongue
- 81 Tripe

Various Meats

- 82 Beef for Stew
- 83 Cubed Steak
- 84 Ground Beef
- 85 Ground Pork
- 86 Hocks
- 87 Sausage Link/Pattie
- 88 Shank

Smoked/Cured

- 89 Brisket, Corned
- 90 Center Slice
- 91 Ham (Bnls)
- 92 Hocks
- 93 Loin Chop
- 94 Picnic (Whole)
- 95 Rib Chop
- 96 Rump Portion
- 97 Shank Portion
- 98 Slab Bacon
- 99 Sliced Bacon

COOKERY METHODS

- D Dry Heat
- M Moist Heat
- D/M Dry or Moist Heat

Example

National FFA Meats Evaluation and Technology CDE
Pricing Sheet

Prices based on the USDA Beef Carcass Price Equivalent Index and the USDA National Carcass Premiums and Discounts

Base Price (\$/cwt.)

	Prime	Choice +/o	Choice -	Select	Standard	Hardbone	Dark Cutter/ Blood Splash
YG 1	\$136	\$130	\$126	\$119	\$110	\$96	\$92
YG 2	\$134	\$128	\$125	\$117	\$108	\$96	\$92
YG 3	\$133	\$127	\$123	\$116	\$107	\$96	\$92
YG 4	\$121	\$115	\$112	\$104	\$95	\$84	\$81
YG 5	\$113	\$108	\$104	\$97	R87	\$77	\$73

Discounts (\$/cwt.)

Carcass Weight	
<500 (\$27)	Dairy Type * (\$5)
500 to 549 (\$16)	Bruise (\$10) per side *
550 to 599 (\$4)	
900 to 949 (\$2)	
950 to 999 (\$4)	
1000 and up (\$19)	

Notes

*Carcasses exhibiting dairy type are ineligible for YG1 and YG2 premiums.

**Maximum discount of \$20 per carcass for bruising.