

4-H / FFA Meat Evaluation Form #480-4

Team Name/Additional Info

Incorrect Marks Correct Mark

Team #

0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

State	Last Name										First Name												
(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	(A)	
(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)	(B)
(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)	(C)
(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)	(D)
(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)	(E)
(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)	(F)
(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)	(G)
(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)	(H)
(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)	(I)
(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)	(J)
(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)	(K)
(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)	(L)
(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)
(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)	(N)
(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)	(O)
(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)	(P)
(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)	(Q)
(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)	(R)
(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)	(S)
(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)	(T)
(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)	(U)
(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)	(V)
(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)	(W)
(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)	(X)
(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)	(Y)
(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)	(Z)

Placing Classes

Mark one answer in each column!

		1	2	3	4	5	6	
1	1234							1234
2	1243							1243
3	1324							1324
4	1342							1342
5	1423							1423
6	1432							1432
7	2134							2134
8	2143							2143
9	2314							2314
10	2341							2341
11	2413							2413
12	2431							2431
13	3124							3124
14	3142							3142
15	3214							3214
16	3241							3241
17	3412							3412
18	3421							3421
19	4123							4123
20	4132							4132
21	4213							4213
22	4231							4231
23	4312							4312
24	4321							4321
		1	2	3	4	5	6	

Code

0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Meat Formulation

Solution	Questions
(1)	(6)
(2)	(7)
(3)	(8)
(4)	(9)
(5)	(10)

Keep/Cull

#	Keep	Cull
1	(K)	(C)
2	(K)	(C)
3	(K)	(C)
4	(K)	(C)
5	(K)	(C)
6	(K)	(C)
7	(K)	(C)
8	(K)	(C)

Written Exam

1 (A B C D E)	11 (A B C D E)	21 (A B C D E)
2 (A B C D E)	12 (A B C D E)	22 (A B C D E)
3 (A B C D E)	13 (A B C D E)	23 (A B C D E)
4 (A B C D E)	14 (A B C D E)	24 (A B C D E)
5 (A B C D E)	15 (A B C D E)	25 (A B C D E)
6 (A B C D E)	16 (A B C D E)	26 (A B C D E)
7 (A B C D E)	17 (A B C D E)	27 (A B C D E)
8 (A B C D E)	18 (A B C D E)	28 (A B C D E)
9 (A B C D E)	19 (A B C D E)	29 (A B C D E)
10 (A B C D E)	20 (A B C D E)	30 (A B C D E)

Questions on Placing Classes

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)

Beef Carcass Quality Grading

#	Prime			Choice			Select		Standard		Commercial			Utility			
	High	Average	Low	High	Average	Low	High	Low	High	Low	High	Average	Low	High	Average	Low	
1	Pr ⁺	Pr	Pr ⁻	Ch ⁺	Ch	Ch ⁻	Se ⁺	Se	Se ⁻	St ⁺	St	Cm ⁺	Cm	Cm ⁻	Ut ⁺	Ut	Ut ⁻
2	Pr ⁺	Pr	Pr ⁻	Ch ⁺	Ch	Ch ⁻	Se ⁺	Se	Se ⁻	St ⁺	St	Cm ⁺	Cm	Cm ⁻	Ut ⁺	Ut	Ut ⁻
3	Pr ⁺	Pr	Pr ⁻	Ch ⁺	Ch	Ch ⁻	Se ⁺	Se	Se ⁻	St ⁺	St	Cm ⁺	Cm	Cm ⁻	Ut ⁺	Ut	Ut ⁻
4	Pr ⁺	Pr	Pr ⁻	Ch ⁺	Ch	Ch ⁻	Se ⁺	Se	Se ⁻	St ⁺	St	Cm ⁺	Cm	Cm ⁻	Ut ⁺	Ut	Ut ⁻
5	Pr ⁺	Pr	Pr ⁻	Ch ⁺	Ch	Ch ⁻	Se ⁺	Se	Se ⁻	St ⁺	St	Cm ⁺	Cm	Cm ⁻	Ut ⁺	Ut	Ut ⁻
6	Pr ⁺	Pr	Pr ⁻	Ch ⁺	Ch	Ch ⁻	Se ⁺	Se	Se ⁻	St ⁺	St	Cm ⁺	Cm	Cm ⁻	Ut ⁺	Ut	Ut ⁻

Beef Carcass Yield Grading

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

Reasons

	1	2	3
0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

Team Activities

Placing Class	Questions
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)
21	(A B C D E)
22	(A B C D E)
23	(A B C D E)
24	(A B C D E)

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail		Cookery	Species		
			First Digit	Second Digit		B Beef	P Pork	L Lamb
1	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	B Beef	P Pork	L Lamb
2	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	Primal Cuts		
3	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	A Breast	H Rib or Rack	
4	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	B Brisket	I Round	
5	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	C Chuck	J Shoulder	
6	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	D Flank	K Side (Belly)	
7	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	E Ham or Leg	L Spareribs	
8	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	F Loin	M Variety Meats	
9	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	G Plate	N Various Meats	
10	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	Retail Cuts		
11	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	Roasts/Pot Roasts		Chops
12	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	01 American Style	65 Arm Chop	
13	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	02 Arm Picnic	66 Blade Chop	
14	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	03 Arm Roast	67 Blade Chop (Bnls)	
15	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	04 Arm Roast (Bnls)	68 Butterflied Chop (Bnls)	
16	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	05 Back Ribs	69 Country Style Ribs	
17	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	06 Blade Roast	70 Loin Chop	
18	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	07 Blade Boston	71 Rib Chop	
19	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	08 Bottom Round Roast (Bnls)	72 Rib Chop (Frenched)	
20	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	09 Bottom Round Rump Roast (Bnls)	73 Sirloin Chop	
21	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	10 Brisket, Whole (Bnls)	74 Top Loin Chop	
22	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	11 Center Loin Roast	75 Top Loin Chop (Bnls)	
23	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	12 Center Rib Roast	Variety Meats	
24	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	13 Eye Roast (Bnls)	76 Heart	
25	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	14 Eye Round Roast	77 Kidney	
26	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	15 Flat Half (Bnls)	78 Liver	
27	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	16 Frenched Style	79 Oxtail	
28	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	17 Fresh Side	80 Tongue	
29	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	18 Leg Roast (Bnls)	81 Tripe	
30	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	19 Loin Roast	Various Meats	
31	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	20 Mock Tender Roast	82 Beef for Stew	
32	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	21 Petite Tender	83 Cubed Steak	
33	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	22 Rib Roast	84 Ground Beef	
34	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	23 Rib Roast (Frenched)	85 Ground Pork	
35	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	24 Ribs (Denver Style)	86 Hocks	
36	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	25 Rump Portion	87 Sausage Link/Pattie	
37	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	26 Seven (7) Bone Roast	88 Shank	
38	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	27 Shank Portion	Smoked/Cured	
39	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	28 Short Ribs	89 Brisket, Corned	
40	(B P L)	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D M D/M)	29 Shoulder Roast (Bnls)	90 Center Slice	
						30 Sirloin Roast	91 Ham (Bnls)	
						31 Sirloin Half	92 Hocks	
						32 Spareribs	93 Loin Chop	
						33 Square Cut (Whole)	94 Picnic (Whole)	
						34 Tenderloin (Whole)	95 Rib Chop	
						35 Tip Roast (Bnls)	96 Rump Portion	
						36 Tip, Cap Off Roast	97 Shank Portion	
						37 Top Loin Roast (Bnls)	98 Slab Bacon	
						38 Top Roast (Bnls)	99 Sliced Bacon	
						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 Cap Off Steak (Bnls)		
						64 Top Sirloin Cap Steak (Bnls)		
						Cookery Methods		
						D Dry Heat		
						M Moist Heat		
						D/M Dry or Moist Heat		