

Team Name/Additional Info

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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

[illegible]

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	1	A	B	C	D	E		
2	7	2	A	B	C	D	E		
3	8	3	A	B	C	D	E		
4	9	4	A	B	C	D	E		
5	10	5	A	B	C	D	E		
		6	A	B	C	D	E		
		7	A	B	C	D	E		
		8	A	B	C	D	E		

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	Make only one mark in each row!															
2	Pr ^a	Pr ^b	Pr ^c	Ch ^a	Ch ^b	Ch ^c	Se ^a	Se ^b	St ^a	St ^b	Cm ^a	Cm ^b	Cm ^c	Ut ^a	Ut ^b	Ut ^c
3	Pr ^a	Pr ^b	Pr ^c	Ch ^a	Ch ^b	Ch ^c	Se ^a	Se ^b	St ^a	St ^b	Cm ^a	Cm ^b	Cm ^c	Ut ^a	Ut ^b	Ut ^c
4	Pr ^a	Pr ^b	Pr ^c	Ch ^a	Ch ^b	Ch ^c	Se ^a	Se ^b	St ^a	St ^b	Cm ^a	Cm ^b	Cm ^c	Ut ^a	Ut ^b	Ut ^c
5	Pr ^a	Pr ^b	Pr ^c	Ch ^a	Ch ^b	Ch ^c	Se ^a	Se ^b	St ^a	St ^b	Cm ^a	Cm ^b	Cm ^c	Ut ^a	Ut ^b	Ut ^c
6	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16

Beef Carcass Yield Grading																	
Example	3	1	2		4	5	7	0	1	2	3	4	5	6		8	9
#	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										
6	1 2 3 4 5						0 1 2 3 4 5 6 7 8 9										

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

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

Meat Identification - Retail Cuts									
ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species			
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			