

Meat Evaluation CDE Form #239562-4

Area
Team Name/Additional Info
South Region Ag

Incorrect Marks Correct Mark
 X ●

Chapter Name here

Done for you

Last name, leave one blank, First Name

Done for you

Class One Placing Column

Class Two Placing Column

Class Three Placing column

Team/Schl ID
Done for you

State	Full Name (Last name followed by a space followed by first name)
	<i>CHAXTON TODD</i>
A	A
B	B
C	C
D	D
E	E
F	F
G	G
H	H
I	I
J	J
K	K
L	L
M	M
N	N
O	O
P	P
Q	Q
R	R
S	S
T	T
U	U
V	V
W	W
X	X
Y	Y
Z	Z

Codes
Done for you

Team	Student
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Placing Classes						
	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

Meat Formulation Problem Solving	
Solution	Questions
1 2 3 4	1 A B C D E
5 6 7 8 9	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

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				

#	Beef Carcass Quality Grading											
	Prime		Choice		Select		Standard		Commercial		Utility	
	High	Average	High	Average	High	Average	High	Average	High	Average	High	Average
1												
2												
3												
4												
5												
6												
7												
8												
9												
10												
11												
12												
13												
14												
15												
16												

#	Beef Carcass Yield Grading									
	Whole Grades					Tenths of Grades				
1										
2										
3										
4										
5										

Questions	Keep/Cull
1	1 (K) 2 (C)
2	1 (K) 2 (C)
3	1 (K) 2 (C)
4	1 (K) 2 (C)
5	1 (K) 2 (C)
6	1 (K) 2 (C)
7	1 (K) 2 (C)
8	1 (K) 2 (C)
9	1 (K) 2 (C)
10	1 (K) 2 (C)

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 S E A N T R O N Mark Refuse EM-239562-4-654321 ED99

1 Beef - Rib eye
lip on steak -50

2. Pork Blade
Roast -6 (fill in
0 for this
column)

3. Lamb rib chop
Frenched - 72

4. Pork Center
rib roast - 12

5. Lamb Square
cut Whole - 33

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

Species		
B Beef	P Pork	L Lamb

Primal Cuts	
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 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
	74 Top Loin Chop
	75 Top Loin Chop (Bnls)

Variety Meats	
10 Brisket, Whole (Bnls)	76 Heart
11 Center Loin Roast	77 Kidney
12 Center Rib Roast	78 Liver
13 Eye Roast (Bnls)	79 Oxtail
14 Eye Round Roast	80 Tongue
15 Flat Half (Bnls)	81 Tripe
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 Rump Portion	
26 Seven (7) Bone Roast	
27 Shank Portion	

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	
28 Short Ribs	89 Brisket, Cured
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 Outlets	
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