

Incorrect Marks Correct Mark

Jimmy Jones - 2013

Team #			
2	0	1	3
0		0	0
1	1		1
	2	2	2
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

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

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

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	☐	☐	☐
2	☐	☐	☐
3	☐	☐	☐
4	☐	☐	☐
5	☐	☐	☐
6	☐	☐	☐
7	☐	☐	☐
8	☐	☐	☐
9	☐	☐	☐
10	☐	☐	☐

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																
2																
3																
4																
5																
6																

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

Team Activities

Keep/Cull

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

Mark 4 Keeps and 4 Culls

Meat Identification - Retail Cuts

ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species
1	B L	A B D E F G H I J K L M N	0 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D D/M	B Beef P Pork L Lamb
2	P L	A B C D F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	5 1 2 3 4 6 7 8 9	M D/M	Primal Cuts
3	B L	A B C D E F G H I J L M N	0 1 2 3 4 5 6 7 9	0 1 2 3 4 5 6 7 8 9	D M	A Breast H Rib or Rack
4	B P	A B C D E F G H J K L M N	0 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 9	D M	B Brisket I Round
5	P L	A B C E F G H I J K L M N	0 1 3 4 5 6 7 8 9	0 1 2 3 4 5 7 8 9	M D/M	C Chuck J Shoulder
6	B L	A B C D F G H I J K L M N	1 2 3 4 5 6 7 8 9	0 1 3 4 5 6 7 8 9	M D/M	D Flank K Side (Belly)
7	B L	A B C D E G H I J K L M N	0 1 2 4 5 6 7 8 9	0 1 2 3 5 6 7 8 9	D D/M	E Ham or Leg L Spareribs
8	B P	A B C E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 3 4 5 6 7 8 9	M D/M	F Loin M Variety Meats
9	B L	A B C D E F G H J K L M N	0 1 2 4 5 6 7 8 9	5 6 7 8 9	D M	G Plate N Various Meats
10	P L	A B C D E F G I J K L M N	0 1 3 4 5 6 7 8 9	0 1 3 4 5 6 7 8 9	D D/M	Retail Cuts
11	B L	A B C D E F G H I J K M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	M D/M	Roasts/Pot Roasts
12	B P	A B C D E F G H I J K L M	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 9	D D/M	Chops
13	B P	A B C D E F G H J K L M N	0 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 8 9	D M	01 American Style 65 Arm Chop
14	B L	A B C D E F G H I J L M N	0 1 2 3 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D D/M	02 Arm Picnic 66 Blade Chop
15	B P	A B C D E F G H J K L M N	0 1 2 3 4 5 6 7 9	0 1 2 3 4 5 6 7 8 9	M D/M	03 Arm Roast 67 Blade Chop (Bnls)
16	P L	A B C D E G H I J K L M N	0 1 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M	04 Arm Roast (Bnls) 68 Butterflied Chop (Bnls)
17	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	M D/M	05 Back Ribs 69 Country Style Ribs
18	P L	A B C D E F G H I J L M N	0 1 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M	06 Blade Roast 70 Loin Chop
19	B L	A B C D E F G H I J K L M N	0 1 2 3 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	M D/M	07 Blade Boston 71 Rib Chop
20	B L	A B C D E G H I J K L M N	0 1 2 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M	08 Bottom Round 72 Rib Chop (Frenched)
21	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	M D/M	Roast (Bnls) 73 Sirloin Chop
22	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 D/M	09 Bottom Round 74 Top Loin Chop
23	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	M D/M	Rump Roast (Bnls) 75 Top Loin Chop (Bnls)
24	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	Variety Meats
25	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 8 9	M D/M	76 Heart
26	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 8 9	D M	77 Kidney
27	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	M D/M	78 Liver
28	P L	A B C D E F G H I J L M N	0 1 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M	79 Oxtail
29	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	M D/M	80 Tongue
30	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	81 Tripe
31	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	M D/M	Various Meats
32	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	82 Beef for Stew
33	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	M D/M	83 Cubed Steak
34	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	84 Ground Beef
35	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	M D/M	85 Ground Pork
36	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	86 Hocks
37	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	M D/M	87 Sausage Link/Pattie
38	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	88 Shank
39	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	M D/M	Smoked/Cured
40	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	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