

4-H / FFA Meat Evaluation

Form #480-4

Team Name/Additional Info

This sheet is for demonstration and practice only. You must use a real scan sheet for actual competition.

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

Team Code

State

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

Last Name

First Name

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	

Placing Class

Code

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

Individual Code

Meat Formulation

Solution	Question	1	2	3	4	5	
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	11	6	A	B	C	D	E
7	12	7	A	B	C	D	E
8	13	8	A	B	C	D	E

Team Activity

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

Mark 4 Keeps and 4 Culls!

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

General Exam

Questions on Placing Classes

1	2	3	4	
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

Questions

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 [*]	St ⁺	St [*]	Cm ⁺	Cm [*]	Cm ⁻	Ut ⁺	Ut [*]	Ut ⁻
2	Pr ⁺	Pr [*]	Pr ⁻	Ch ⁺	Ch [*]	Ch ⁻	Se ⁺	Se [*]	St ⁺	St [*]	Cm ⁺	Cm [*]	Cm ⁻	Ut ⁺	Ut [*]	Ut ⁻
3	Pr ⁺	Pr [*]	Pr ⁻	Ch ⁺	Ch [*]	Ch ⁻	Se ⁺	Se [*]	St ⁺	St [*]	Cm ⁺	Cm [*]	Cm ⁻	Ut ⁺	Ut [*]	Ut ⁻
4	Pr ⁺	Pr [*]	Pr ⁻	Ch ⁺	Ch [*]	Ch ⁻	Se ⁺	Se [*]	St ⁺	St [*]	Cm ⁺	Cm [*]	Cm ⁻	Ut ⁺	Ut [*]	Ut ⁻
5	Pr ⁺	Pr [*]	Pr ⁻	Ch ⁺	Ch [*]	Ch ⁻	Se ⁺	Se [*]	St ⁺	St [*]	Cm ⁺	Cm [*]	Cm ⁻	Ut ⁺	Ut [*]	Ut ⁻
6	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16

Make only one mark in each row!

Beef Carcass Yield Grading

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

Team Activities

Questions	1	2	3	4	5	6	7	8	9	10	Keep/Cull																																																																															
1	A	B	C	D	E	1	K	C	<table border="1" style="width: 100%;"> <tr><td>#</td><td>1</td><td>2</td><td>3</td><td>4</td><td>5</td><td>6</td><td>7</td><td>8</td></tr> <tr><td>1</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>2</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>3</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>4</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>5</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>6</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>7</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> <tr><td>8</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td><td>K</td><td>C</td></tr> </table>	#	1	2	3	4	5	6	7	8	1	K	C	K	C	K	C	K	C	2	K	C	K	C	K	C	K	C	3	K	C	K	C	K	C	K	C	4	K	C	K	C	K	C	K	C	5	K	C	K	C	K	C	K	C	6	K	C	K	C	K	C	K	C	7	K	C	K	C	K	C	K	C	8	K	C	K	C	K	C	K	C
#	1	2	3	4	5	6	7	8																																																																																		
1	K	C	K	C	K	C	K	C																																																																																		
2	K	C	K	C	K	C	K	C																																																																																		
3	K	C	K	C	K	C	K	C																																																																																		
4	K	C	K	C	K	C	K	C																																																																																		
5	K	C	K	C	K	C	K	C																																																																																		
6	K	C	K	C	K	C	K	C																																																																																		
7	K	C	K	C	K	C	K	C																																																																																		
8	K	C	K	C	K	C	K	C																																																																																		
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																																																																																					
Placing Class	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	10																																																																						

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			
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	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	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	09 Bottom Round	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	Rump Roast (Bnls)	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	10 Brisket, Whole (Bnls)	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	11 Center Loin Roast	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	12 Center Rib 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	13 Eye Roast (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	14 Eye Round Roast	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	15 Flat Half (Bnls)	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	16 Frenched Style	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	17 Fresh Side	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	18 Leg Roast (Bnls)	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	19 Loin Roast	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	20 Mock Tender 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	21 Petite Tender	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	22 Rib Roast	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	23 Rib Roast (Frenched)	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	24 Ribs (Denver Style)	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	25 Rump 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	26 Seven (7) Bone Roast	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	27 Shank Portion	90 Center Slice	
						28 Short Ribs	91 Ham (Bnls)	
						29 Shoulder Roast (Bnls)	92 Hocks	
						30 Sirloin Roast	93 Loin Chop	
						31 Sirloin Half	94 Picnic (Whole)	
						32 Spareribs	95 Rib Chop	
						33 Square Cut (Whole)	96 Rump Portion	
						34 Tenderloin (Whole)	97 Shank Portion	
						35 Tip Roast (Bnls)	98 Slab Bacon	
						36 Tip, Cap Off Roast	99 Sliced Bacon	
						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 Cap Off Steak (Bnls)		
						64 Top Sirloin Cap Steak (Bnls)		
						Cookery Methods		
						D Dry Heat		
						M Moist Heat		
						D/M Dry or Moist Heat		

Identified