

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

Incorrect Marks X
Correct Mark

Team Name/Additional Info

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

Team #	State	Last Name	First Name
0 0 0 0			
1 1 1 1	A	A A A A A A A A A A A A	A A A A A A A A A A
2 2 2 2	B	B B B B B B B B B B B B	B B B B B B B B B B
3 3 3 3	C	C C C C C C C C C C C C	C C C C C C C C C C
4 4 4 4	D	D D D D D D D D D D D D	D D D D D D D D D D
5 5 5 5	E	E E E E E E E E E E E E	E E E E E E E E E E
6 6 6 6	F	F F F F F F F F F F F F	F F F F F F F F F F
7 7 7 7	G	G G G G G G G G G G G G	G G G G G G G G G G
8 8 8 8	H	H H H H H H H H H H H H	H H H H H H H H H H
9 9 9 9	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
	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
	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
	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
	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
	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
	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
	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
	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

Placing Classes							
Mark one answer in each column!							
	1	2	3	4	5	6	
1	1234	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1234
2	1243	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1243
3	1324	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1324
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5	1423	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1423
6	1432	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1432
7	2134	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2134
8	2143	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2143
9	2314	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2314
10	2341	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2341
11	2413	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2413
12	2431	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2431
13	3124	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3124
14	3142	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3142
15	3214	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3214
16	3241	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3241
17	3412	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3412
18	3421	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3421
19	4123	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4123
20	4132	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4132
21	4213	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4213
22	4231	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4231
23	4312	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4312
24	4321	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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	<input type="radio"/> K <input type="radio"/> C
2	<input type="radio"/> K <input type="radio"/> C
3	<input type="radio"/> K <input type="radio"/> C
4	<input type="radio"/> K <input type="radio"/> C
5	<input type="radio"/> K <input type="radio"/> C
6	<input type="radio"/> K <input type="radio"/> C
7	<input type="radio"/> K <input type="radio"/> C
8	<input type="radio"/> K <input type="radio"/> 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

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 ⁻	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																	
Example	3	1	2	<input checked="" type="radio"/>	4	5	7	0	1	2	3	4	5	6	<input checked="" type="radio"/>	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
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	
Keep/Cull	Keep
<input type="radio"/> Cull <input type="radio"/> Keep	<input type="radio"/> Cull <input type="radio"/> Keep
#	1 K C C C C C C C C C
1	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
2	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
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4	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
5	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
6	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
7	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
8	<input type="radio"/> K <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C <input type="radio"/> C
Placing Class	1 1234
1	1234
2	1243
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4	1342
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7	2134
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11	2413
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13	3124
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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		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
Primal Cuts								
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	A Breast	H Rib or Rack	
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	B Brisket	I Round	
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	C Chuck	J Shoulder	
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	D Flank	K Side (Belly)	
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	E Ham or Leg	L Spareribs	
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	F Loin	M Variety Meats	
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	G Plate	N Various Meats	
Retail Cuts								
Roasts/Pot Roasts						Chops		
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	01 American Style	65 Arm Chop	
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	02 Arm Picnic	66 Blade Chop	
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	03 Arm Roast	67 Blade Chop (Bnls)	
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	04 Arm Roast (Bnls)	68 Butterflied Chop (Bnls)	
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	05 Back Ribs	69 Country Style Ribs	
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	06 Blade Roast	70 Loin Chop	
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	07 Blade Boston	71 Rib Chop	
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	08 Bottom Round Roast (Bnls)	72 Rib Chop (Frenched)	
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	09 Bottom Round Rump Roast (Bnls)	73 Sirloin 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	10 Brisket, Whole (Bnls)	74 Top Loin 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	11 Center Loin Roast	75 Top Loin Chop (Bnls)	
						Variety Meats		
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	12 Center Rib Roast	76 Heart	
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	13 Eye Roast (Bnls)	77 Kidney	
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	14 Eye Round Roast	78 Liver	
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	15 Flat Half (Bnls)	79 Oxtail	
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	16 Frenched Style	80 Tongue	
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	17 Fresh Side	81 Tripe	
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	18 Leg Roast (Bnls)	Variety Meats	
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	19 Loin Roast	82 Beef for Stew	
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	20 Mock Tender Roast	83 Cubed Steak	
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	21 Petite Tender	84 Ground Beef	
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	22 Rib Roast	85 Ground Pork	
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	23 Rib Roast (Frenched)	86 Hocks	
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	24 Ribs (Denver Style)	87 Sausage Link/Pattie	
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	25 Rump Portion	88 Shank	
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	26 Seven (7) Bone Roast	Smoked/Cured	
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	27 Shank Portion	89 Brisket, Corned	
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	28 Short Ribs	90 Center Slice	
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	29 Shoulder Roast (Bnls)	91 Ham (Bnls)	
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	30 Sirloin Roast	92 Hocks	
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	31 Sirloin Half	93 Loin Chop	
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	32 Spareribs	94 Picnic (Whole)	
						Steaks		
41	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	33 Square Cut (Whole)	95 Rib Chop	
42	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	34 Tenderloin (Whole)	96 Rump Portion	
43	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	35 Tip Roast (Bnls)	97 Shank Portion	
44	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	36 Tip, Cap Off Roast	98 Slab Bacon	
45	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	37 Top Loin Roast (Bnls)	99 Sliced Bacon	
46	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	38 Top Roast (Bnls)		
47	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	39 Top Round Roast		
48	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	40 Tri-Tip Roast		
						Cookery Methods		
49	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 Dry Heat		
50	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	M Moist Heat		
51	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/M Dry or Moist Heat		