

2021 FFA State Meat Judging Contest

		<u>Placing</u>	<u>Cuts</u>
Class 1	Beef T-Bone Steaks	3-4-1-2	3-5-4
Class 2	Beef Rounds	1-3-4-2	2-4-4
Class 3	Fresh Hams	2-1-3-4	3-4-3
Class 4	Pork Center Cut Loins	2-3-4-1	3-5-5
Class 5	Lamb Carcasses	2-3-4-1	4-3-5
Class 6	Beef Carcasses	3-1-4-2	3-5-3

Beef Grading

	Fat Thk./Adj. PYG	Adj. Fat	REA	% KPH	Wt.	YG	Mat.	Marb.	QG
1.	.30/3.0	0.40	17.5	2.0	867	1.5	A	Sm 60	Ch-
2.	.45/3.1	0.44	9.6	2.5	481	2.8	A	SI 60	Se+
3.	.25/2.7	0.28	16.6	3.0	742	1.3	A	SI 80	Se+
	Fat Thk./Adj. PYG	Adj. Fat	REA	% KPH	Wt.	YG	Mat.	Marb.	QG
4.	.50/3.5	0.60	14.8	2.5	786	2.7	A	Sm 90	Ch-
5.	.35/3.0	0.40	15.7	1.5	708	1.4	A	Tr 80	St+
6.	.40/3.0	0.40	13.0	1.0	728	2.3	A	Sm 00	Ch-

Class 2 Beef Carcass Data

1	.35/3.0	0.40	14.9	2.0	758	2.0	A	Sm 40	Ch-
2	.25/2.8	0.32	16.7	1.5	758	1.1	A	Tr 60	St+
3	.35/3.2	0.48	15.5	2.5	758	2.1	A	Mt 00	Ch°
4	.20/2.6	0.24	14.1	1.0	758	1.6	A	SI 20	Se-

Class 7 – Questions on Lamb Carcasses (Class 5)

1.	Which carcass had the widest, most muscular leg, resulting in the most desirable lamb carcass conformation?	2
2.	Which carcass was fattest over the dock?	1
3.	Which carcass was trimmest over the rack and shoulder?	2
4.	Between 3 & 4, which carcass was trimmer over the sirloin, loin and loin edge?	3
5.	Which carcass had the longest shanked, narrowest, lightest muscled leg?	3

Class 8 - Questions on Beef Carcasses (Class 6)

6.	Which carcass had the greatest amount of finely distributed marbling in the ribeye?	3
7.	Which carcass had the least amount of marbling in the ribeye?	2
8.	Which carcass had the most fat opposite the ribeye?	1
9.	Which carcass had the least muscular round and sirloin?	1
10.	Which carcass had the most fat over the outside round?	3

Written Test Questions

<u>Number</u>	<u>Answer</u>	<u>Reference #</u>	<u>Number</u>	<u>Answer</u>	<u>Reference #</u>	<u>Number</u>	<u>Answer</u>	<u>Reference #</u>
1.	b	099	11.	c	069	21.	b	025
2.	c	098	12.	a	068	22.	d	023
3.	d	092	13.	b	061	23.	a	021
4.	b	090	14.	a	058	24.	b	020
5.	a	089	15.	d	052	25.	c	017
6.	c	085	16.	c	049			
7.	d	081	17.	d	045			
8.	a	077	18.	a	035			
9.	c	075	19.	a	030 & 031			
10.	a	074	20.	c	033			

Retail ID

Retail ID Number	Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
1	P	F	73	D	Pork	Loin	Sirloin Chops	Dry
2	P	F	93	D	Pork	Loin	Smoked Pork Loin Chop	Dry
3	P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
4	L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
5	B	M	81	M	Beef	Variety	Tripe	Moist
6	B	C	45	D	Beef	Chuck	Eye Steak, Bnls	Dry
7	P	F	74	D	Pork	Loin	Top Loin Chops	Dry
8	P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
9	B	I	43	M	Beef	Round	Bottom Round Steak	Moist
10	B	F	59	D	Beef	Loin	Top Loin Steak	Dry
11	B	F	63	D	Beef	Loin	Top Sirloin Steak, Bnls Cap Off	Dry
12	L	H	72	D	Lamb	Rib	Rib Chops Frenched	Dry
13	P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
14	P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
15	B	C	26	M	Beef	Chuck	7-bone Pot-Roast	Moist
16	L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
17	B	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
18	B	I	9	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
19	B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
20	P	N	85	D	Pork	Various	Ground Pork	Dry
21	B	F	40	D	Beef	Loin	Tri Tip Roast	Dry
22	B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
23	P	K	99	D	Pork	Side	Sliced Bacon	Dry
24	B	C	13	D/M	Beef	Chuck	Eye Roast, Bnls	Dry/Moist
25	B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
26	B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
27	L	F	70	D	Lamb	Loin	Loin Chops	Dry
28	L	H	22	D	Lamb	Rib	Rib Roast	Dry
29	P	F	71	D	Pork	Loin	Rib Chops	Dry
30	B	C	58	D	Beef	Chuck	Flat Iron	Dry
31	P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
32	B	C	20	M	Beef	Chuck	Mock Tender Roast	Moist
33	P	F	12	D	Pork	Loin	Center Rib Roast	Dry
34	L	H	71	D	Lamb	Rib	Rib Chops	Dry
35	L	E	1	D	Lamb	Leg	American Style Roast	Dry
36	B	C	58	D	Beef	Chuck	Top Blade Steak	Dry
37	L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
38	B	C	3	M	Beef	Chuck	Arm Pot-Roast	Moist
39	B	H	13	D	Beef	Rib	Ribeye Roast, Bnls	Dry
40	B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	Dry