

2022 FFA Area Meat Judging Contest

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

Beef Grading

	Fat Thk./Adj. PYG	Adj. Fat	REA	% KPH	Wt.	YG	Mat.	Marb.	QG
1.	.60/3.6	0.64	16.2	3.0	801	2.5	A	Sm 90	Ch-
2.	.65/3.4	0.56	16.0	2.0	728	1.9	A	SIAb 20	P-
3.	.55/3.6	0.64	16.3	2.5	928	2.9	A	Md 30	Ch+
	Fat Thk./Adj. PYG	Adj. Fat	REA	% KPH	Wt.	YG	Mat.	Marb.	QG
4.	.25/2.8	0.32	12.6	2.0	620	2.0	A	Sm 10	Ch-
5.	1.05/4.5	1.00	13.3	1.5	819	4.1	A	Mt 40	Ch°
6.	.50/3.4	0.56	14.4	2.0	919	3.1	A	SI 70	Se+

Class 2 Beef Carcass Data

1	.30/2.8	0.32	14.1	3.0	820	2.5	A	Sm 80	Ch-
2	.55/3.3	0.52	13.8	2.5	820	3.0	A	Sm 10	Ch-
3	.25/2.75	0.30	13.6	3.5	820	2.7	A	Sm 40	Ch-
4	.30/2.8	0.32	16.8	2.0	820	1.4	A	Md 20	Ch+

Class 7 – Questions on Fresh Hams (Class 5)

1	Which ham had the most seam fat in the butt face?	2
2	Which ham had the most collar fat?	2
3	Which ham had the least marbling in the butt face?	1
4	Between 1 & 4, which ham had a deeper center section?	1
5	Which ham had the least fat over the forecushion?	4

Class 8 - Questions on Beef Short Loins (Class 6)

6	Which short loin had the largest Gluteus Medius muscle in the sirloin face?	3
7	Which short loin had the most marbling in the loin eye?	2
8	Which short loin had the most fat over the loin edge and tail region?	3
9	Which short loin had the brightest, most cherry-red color of lean in the loin eye?	1
10	Which short loin had the least kidney fat in the sirloin face?	2

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.	d	103	11.	c	119	21.	d	166/167
2.	c	104	12.	b	128	22.	c	177
3.	d	106	13.	c	130	23.	c	182
4.	b	108	14.	d	131	24.	d	184
5.	d	111	15.	b	132	25.	b	188
6.	b	112	16.	b	141/142			
7.	a	114	17.	a	154			
8.	d	117	18.	c	155			
9.	a	116	19.	d	156			
10.	d	118	20.	c	162			

Retail ID

Retail ID Number	Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
1	L	E	1	D	Lamb	Leg	American Style Roast	Dry
2	B	M	79	M	Beef	Variety	Oxtail	Moist
3	B	H	45	D	Beef	Rib	Ribeye Steak, Bnls	Dry
4	L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
5	B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist
6	B	F	40	D	Beef	Loin	Tri Tip Roast	Dry
7	B	I	61	D	Beef	Round	Top Round Steak	Dry
8	P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
9	L	E	44	D	Lamb	Leg	Center Slice	Dry
10	P	F	5	D/M	Pork	Loin	Back Ribs	Dry/Moist
11	B	I	43	M	Beef	Round	Bottom Round Steak	Moist
12	B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
13	B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
14	P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
15	B	F	64	D	Beef	Loin	Top Sirloin Cap Steak, Bnls	Dry
16	P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
17	B	C	6	M	Beef	Chuck	Blade Roast	Moist
18	B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
19	L	F	70	D	Lamb	Loin	Loin Chops	Dry
20	L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
21	L	H	71	D	Lamb	Rib	Rib Chops	Dry
22	B	C	21	D	Beef	Chuck	Petite Tender	Dry
23	B	C	58	D	Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
24	B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
25	P	F	74	D	Pork	Loin	Top Loin Chops	Dry
26	B	I	57	D	Beef	Round	Tip Steak - Cap Off	Dry
27	L	M	78	D/M	Lamb	Variety	Liver	Dry/Moist
28	L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
29	B	M	80	D/M	Beef	Variety	Tongue	Dry/Moist
30	P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
31	L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)	Dry/Moist
32	B	F	63	D	Beef	Loin	Top Sirloin Steak, Bnls Cap Off	Dry
33	L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
34	P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
35	B	C	45	D	Beef	Chuck	Eye Steak, Bnls	Dry
36	B	I	8	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
37	L	N	88	M	Lamb	Various	Shank	Moist
38	B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	Dry
39	B	F	49	D	Beef	Loin	Porterhouse Steak	Dry
40	P	F	6	D/M	Pork	Loin	Blade Roast	Dry/Moist