

2024 FFA Area Meat Judging CDE

| | | <u>Placing</u> | <u>Cuts</u> |
|----------------|------------------|----------------|-------------|
| Class 1 | Pork Loins | 3-1-2-4 | 4-4-3 |
| Class 2 | Fresh Hams | 1-4-3-2 | 5-4-2 |
| Class 3 | Pork Blade Chops | 2-3-1-4 | 3-4-5 |
| Class 4 | Beef Ribs | 4-3-1-2 | 5-3-3 |
| Class 5 | Beef Carcasses | 4-3-1-2 | 5-4-2 |
| Class 6 | Pork Carcasses | 3-2-1-4 | 5-4-3 |

Beef Grading

| | Fat Thk. | Adj. PYG | REA | % KPH | Wt. | YG | Mat. | Marb. | QG |
|-----------|----------|----------|------|-------|-----|-----|------|-------|-----|
| 1. | 0.65 | 3.60 | 17.0 | 2.5 | 884 | 2.5 | A | Sm 40 | Ch- |
| 2. | 0.55 | 3.40 | 15.6 | 2.0 | 879 | 2.6 | A | Mt 10 | Ch° |
| 3. | 0.35 | 2.90 | 16.8 | 2.0 | 916 | 1.9 | A | Sl 90 | Se+ |
| | Fat Thk. | Adj. PYG | REA | % KPH | Wt. | YG | Mat. | Marb. | QG |
| 4. | 1.10 | 4.80 | 15.6 | 2.5 | 855 | 4.0 | A | Mt 70 | Ch° |
| 5. | 0.50 | 3.40 | 15.6 | 3.0 | 884 | 2.8 | A | Sm 70 | Ch- |
| 6. | 0.30 | 2.80 | 18.3 | 2.5 | 929 | 1.4 | A | Sl 40 | Se- |

Class X Beef Carcass Data

| | | | | | | | | | |
|----------|------|------|------|-----|-----|-----|---|-------|-----|
| 1 | 0.55 | 3.50 | 15.5 | 1.5 | 894 | 2.7 | A | Sm 20 | Ch- |
| 2 | 0.15 | 2.40 | 19.3 | 2.0 | 894 | 0.5 | A | Sl 70 | Se+ |
| 3 | 0.30 | 2.80 | 18.5 | 1.5 | 894 | 1.0 | A | Sm 50 | Ch- |
| 4 | 0.55 | 3.40 | 15.7 | 3.5 | 894 | 2.9 | A | Mt 80 | Ch° |

Class 7 – Questions on (Class)

1. Which beef carcass had the largest ribeye? 2
2. Which beef carcass had the heaviest muscled round? 3
3. Which beef carcass had the most cod fat? 4
4. Which beef carcass would yield the highest percentage of boneless, closely trimmed retail cuts? 2
5. Which beef carcass was the lowest quality? 2

Class 8 - Questions on (Class)

6. Which pork carcass had the most fat over the collar? 1
7. Which pork carcass had the thickest, plumpest cushioned ham? 3
8. Which pork carcass had the most fat in the belly pocket? 2
9. Which pork carcass had the thickest, most bulging shoulder? 2
10. Which pork carcass had the most fat opposite the last rib? 4

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. | c | 103 | 11. | c | 128 | 21. | b | 176 |
| 2. | a | 106 | 12. | d | 129 | 22. | c | 177 |
| 3. | d | 108 | 13. | b | 130 | 23. | b | 180 |
| 4. | b | 107 | 14. | b | 136 | 24. | d | 182 |
| 5. | b | 112 | 15. | d | 138 | 25. | a | 190 |
| 6. | a | 114/115 | 16. | b | 154 | | | |
| 7. | d | 116 | 17. | d | 155 | | | |
| 8. | c | 117 | 18. | c | 156 | | | |
| 9. | d | 118 | 19. | d | 162 | | | |
| 10. | a | 127 | 20. | c | 164 | | | |

Retail ID

| Retail ID Number | Species | Primal | Retail Cut | Cooking Method | Species | Primal | Retail Cut | Cooking Method |
|------------------|---------|--------|------------|----------------|---------|----------|---------------------------------|----------------|
| 1 | P | F | 67 | D/M | Pork | Loin | Blade Chops, Bnls | Dry/Moist |
| 2 | L | H | 22 | D | Lamb | Rib | Rib Roast | Dry |
| 3 | B | F | 55 | D | Beef | Loin | T-bone Steak | Dry |
| 4 | P | J | 2 | D/M | Pork | Shoulder | Arm Picnic, Whole | Dry/Moist |
| 5 | B | C | 26 | M | Beef | Chuck | 7-bone Pot-Roast | Moist |
| 6 | P | F | 70 | D | Pork | Loin | Loin Chops | Dry |
| 7 | B | C | 13 | D/M | Beef | Chuck | Eye Roast, Bnls | Dry/Moist |
| 8 | B | F | 59 | D | Beef | Loin | Top Loin Steak | Dry |
| 9 | L | J | 66 | D/M | Lamb | Shoulder | Blade Chops | Dry/Moist |
| 10 | B | H | 45 | D | Beef | Rib | Ribeye Steak, Bnls | Dry |
| 11 | P | E | 38 | D | Pork | Ham/Leg | Top Roast, Bnls | Dry |
| 12 | B | F | 49 | D | Beef | Loin | Porterhouse Steak | Dry |
| 13 | P | F | 74 | D | Pork | Loin | Top Loin Chops | Dry |
| 14 | B | F | 63 | D | Beef | Loin | Top Sirloin Steak, Bnls Cap Off | Dry |
| 15 | P | E | 44 | D/M | Pork | Ham/Leg | Pork Fresh Ham Center Slice | Dry/Moist |
| 16 | B | D | 47 | D/M | Beef | Flank | Flank Steak | Dry/Moist |
| 17 | L | M | 80 | D/M | Lamb | Variety | Tongue | Dry/Moist |
| 18 | P | J | 42 | D/M | Pork | Shoulder | Blade Steak | Dry/Moist |
| 19 | B | I | 14 | D/M | Beef | Round | Eye Round Roast | Dry/Moist |
| 20 | B | C | 45 | D | Beef | Chuck | Eye Steak, Bnls | Dry |
| 21 | B | M | 77 | D/M | Beef | Variety | Kidney | Dry/Moist |
| 22 | L | N | 88 | M | Lamb | Various | Shank | Moist |
| 23 | P | F | 34 | D | Pork | Loin | Tenderloin, Whole | Dry |
| 24 | L | E | 44 | D | Lamb | Leg | Center Slice | Dry |
| 25 | B | C | 3 | M | Beef | Chuck | Arm Pot-Roast | Moist |
| 26 | L | F | 70 | D | Lamb | Loin | Loin Chops | Dry |
| 27 | B | C | 58 | D | Beef | Chuck | Top Blade Steak (Flat Iron) | Dry |
| 28 | L | E | 1 | D | Lamb | Leg | American Style Roast | Dry |
| 29 | B | C | 29 | D/M | Beef | Chuck | Shoulder Pot Roast (Bnls) | Dry/Moist |
| 30 | P | F | 73 | D | Pork | Loin | Sirloin Chops | Dry |
| 31 | B | I | 46 | D/M | Beef | Round | Eye Round Steak | Dry/Moist |
| 32 | L | M | 76 | D/M | Lamb | Variety | Heart | Dry/Moist |
| 33 | P | F | 30 | D | Pork | Loin | Sirloin Roast | Dry |
| 34 | B | C | 48 | M | Beef | Chuck | Mock Tender Steak | Moist |
| 35 | P | J | 41 | D/M | Pork | Shoulder | Arm Steak | Dry/Moist |
| 36 | P | F | 93 | D | Pork | Loin | Smoked Pork Loin Chop | Dry |
| 37 | B | I | 43 | M | Beef | Round | Bottom Round Steak | Moist |
| 38 | B | I | 9 | D/M | Beef | Round | Bottom Round Rump Roast | Dry/Moist |
| 39 | P | E | 35 | D | Pork | Ham/Leg | Tip Roast, Bnls | Dry |
| 40 | P | J | 94 | D/M | Pork | Shoulder | Smoked Picnic, Whole | Dry/Moist |