



MEATS EVALUATION

FFA JUDGING CARD

Form #009-2015

NAME _____ ID NUMBER _____

CHAPTER _____

GROUP NUMBER _____

PLACING CLASSES

PLACING CLASS 1

- 1234 3124
- 1243 3142
- 1324 3214
- 1342 3241
- 1423 3412
- 1432 3421
- 2134 4123
- 2143 4132
- 2314 4213
- 2341 4231
- 2413 4312
- 2431 4321

PLACING CLASS 2

- 1234 3124
- 1243 3142
- 1324 3214
- 1342 3241
- 1423 3412
- 1432 3421
- 2134 4123
- 2143 4132
- 2314 4213
- 2341 4231
- 2413 4312
- 2431 4321

QUESTIONS

QUESTIONS SET #1

- 1 Y/T N/F 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 SET #2

- 1 Y/T N/F 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



Use a pencil to completely fill in circles. Be sure to erase completely to change your answer.



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HS



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FFA JUDGING CARD

Form #009-2015

NAME _____

ID NUMBER _____

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PLACING CLASSES

PLACING CLASS 3

1234	<input type="radio"/>	3124	<input type="radio"/>
1243	<input type="radio"/>	3142	<input type="radio"/>
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2341	<input type="radio"/>	4231	<input type="radio"/>
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PLACING CLASS 5

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PLACING CLASS 8

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2431	<input type="radio"/>	4321	<input type="radio"/>

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BEEF CARCASS QUALITY GRADING

CARCASS	PRIME			CHOICE			SELECT		STANDARD		COMMERCIAL			UTILITY				
	HIGH	AVERAGE	LOW	HIGH	AVERAGE	LOW	HIGH	AVERAGE	LOW	HIGH	HIGH	AVERAGE	LOW	HIGH	AVERAGE	LOW		
1	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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BEEF CARCASS YIELD GRADING

CARCASS	1.00-1.33	1.34-1.66	1.67-1.99	2.00-2.33	2.34-2.66	2.67-2.99	3.00-3.33	3.34-3.66	3.67-3.99	4.00-4.33	4.34-4.66	4.67-4.99	5.00-5.33	5.34-5.66	5.67-5.99
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#	SPECIES	PRIMAL	RETAIL CUTS	COOKERY
1	B P L	A B C D E F G H I J K L M N	First Second	D M J
2	B P L	A B C D E F G H I J K L M N	First Second	D M J
3	B P L	A B C D E F G H I J K L M N	First Second	D M J
4	B P L	A B C D E F G H I J K L M N	First Second	D M J
5	B P L	A B C D E F G H I J K L M N	First Second	D M J
6	B P L	A B C D E F G H I J K L M N	First Second	D M J
7	B P L	A B C D E F G H I J K L M N	First Second	D M J
8	B P L	A B C D E F G H I J K L M N	First Second	D M J
9	B P L	A B C D E F G H I J K L M N	First Second	D M J
10	B P L	A B C D E F G H I J K L M N	First Second	D M J
11	B P L	A B C D E F G H I J K L M N	First Second	D M J
12	B P L	A B C D E F G H I J K L M N	First Second	D M J
13	B P L	A B C D E F G H I J K L M N	First Second	D M J
14	B P L	A B C D E F G H I J K L M N	First Second	D M J
15	B P L	A B C D E F G H I J K L M N	First Second	D M J
16	B P L	A B C D E F G H I J K L M N	First Second	D M J
17	B P L	A B C D E F G H I J K L M N	First Second	D M J
18	B P L	A B C D E F G H I J K L M N	First Second	D M J
19	B P L	A B C D E F G H I J K L M N	First Second	D M J
20	B P L	A B C D E F G H I J K L M N	First Second	D M J
EX	B P L	A B C D E F G H I J K L M N	First Second	D M J

SPECIES	CHOPS
B Beef	23 Rib Roast (Frenched)
P Pork	24 Ribs (Denver Style)
L Lamb	25 Rump Portion
PRIMAL CUTS	26 Seven (7) Bone Roast
A Breast	27 Shank Portion
B Brisket	28 Short Ribs
C Chuck	29 Shoulder Roast (Bnls)
D Flank	30 Sirloin Roast
E Ham or Leg	31 Sirloin Half
F Loin	32 Spare ribs
G Plate	33 Square Cut (Whole)
H Rib or Rack	34 Tenderloin (Whole/Roast)
I Round	35 Tip Roast (Bnls)
J Shoulder	36 Tip, Cap, Off Roast
K Side (Belly)	37 Top Loin Roast (Bnls)
L Spare ribs	38 Top Roast (Bnls)
M Variety Meats	39 Top Round Roast
N Various Meats	40 Tri-Tip Roast
RETAIL CUTS	Steaks
Roasts/Pot Roasts	41 Arm Steak
01 American Style	42 Blade Steak
02 Arm Picnic	43 Bottom Round Steak
03 Arm Roast	44 Center Slice
04 Arm Roast (Bnls)	45 Eye Steak (Bnls)
05 Back Ribs	46 Eye Round Steak
06 Blade Roast	47 Flank Steak
07 Blade Boston	48 Mock Tender Steak
08 Bottom Round Roast (Bnls)	49 Porterhouse Steak
09 Bottom Round Rump Roast (Bnls)	50 Ribeye, Lip-On Steak
10 Brisket, Whole (Bnls)	51 Round Steak
11 Center Loin Roast	52 Round Steak (Bnls)
12 Center Rib Roast	53 Sirloin Cutlets
13 Eye Roast (Bnls)	54 Shirt Steak (Bnls)
14 Eye Round Roast	55 T-Bone Steak
15 Flat Half (Bnls)	56 Tenderloin Steak
16 Frenched Style	57 Tip, Cap Off Steak
17 Fresh Side	58 Top Blade (Bnls) Flat Top Steak
18 Leg Roast (Bnls)	59 Top Loin Steak
19 Loin Roast	60 Top Loin (Bnls) Steak
20 Mock Tender Roast	61 Top Round Steak
21 Petite Tender	62 Top Sirloin Steak (Julie)
22 Rib Roast	63 Top Sirloin Cap Off Steak (Bnls)
	64 Top Sirloin Cap Steak (Bnls)
	Various Meats
	81 Beef for Stew
	82 Country Style Ribs
	83 Cubed Steak
	84 Ground Beef
	85 Ground Pork
	86 Hocks
	87 Sausage Link/Pattie
	88 Shank
	Smoked/Cured
	89 Brisket, Corned
	90 Center Slice
	91 Ham (Bnls)
	92 Hocks
	93 Loin Chop
	94 Picnic (Whole)
	95 Rib Chop
	96 Rump Portion
	97 Shank Portion
	98 Sliced Bacon
	99 Sliced Bacon
	COOKERY METHODS
	D Dry Heat
	M Moist Heat
	/ Dry or Moist Heat

ID

GROUP

#	SPECIES	PRIMAL	RETAIL CUTS	COOKERY
21	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
22	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
23	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
24	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
25	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
26	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
27	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
28	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
29	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
30	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
31	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
32	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
33	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
34	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
35	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
36	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
37	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
38	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
39	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
40	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)
EX	B P L	A B C D E F G H I J K L M N	First 0 1 2 3 4 5 6 7 8 9 Second 0 1 2 3 4 5 6 7 8 9	D (M) (L)

13

D

G

P

SPECIES	RETAIL CUTS	COOKERY METHODS
B Beef	23 Rib Roast (Frenched)	65 Arm Chop
P Pork	24 Ribs (Denver Style)	66 Blade Chop
L Lamb	25 Rump Portion	67 Blade Chop (Bnls)
PRIMAL CUTS	26 Seven (7) Bone Roast	68 Butterflied Chop (Bnls)
A Breast	27 Shank Portion	69 Country Style Ribs
B Brisket	28 Short Ribs	70 Loin Chop
C Chuck	29 Shoulder Roast (Bnls)	71 Rib Chop
D Flank	30 Sirloin Roast	72 Rib Chop (Frenched)
E Ham or Leg	31 Sirloin Half	73 Sirloin Chop
F Loin	32 Spare ribs	74 Top Loin Chop
G Plate	33 Square Cut (Whole)	75 Top Loin Chop (Bnls)
H Rib or Rack	34 Tenderloin (Whole/Roast)	Variety Meats
I Round	35 Tip Roast (Bnls)	76 Heart
J Shoulder	36 Tip, Cap, Off Roast	77 Kidney
K Side (Belly)	37 Top Loin Roast (Bnls)	78 Liver
L Spare ribs	38 Top Roast (Bnls)	79 Oxtail
M Variety Meats	39 Top Round Roast	80 Tongue
N Various Meats	40 Tri-Tip Roast	81 Tripe
RETAIL CUTS	Steaks	Various Meats
Roasts/Pot Roasts	41 Arm Steak	82 Beef for Stew
01 American Style	42 Blade Steak	83 Cubed Steak
02 Arm Picnic	43 Bottom Round Steak	84 Ground Beef
03 Arm Roast	44 Center Slice	85 Ground Pork
04 Arm Roast (Bnls)	45 Eye Steak (Bnls)	86 Hocks
05 Back Ribs	46 Eye Round Steak	87 Sausage Link/Pattie
06 Blade Roast	47 Flank Steak	88 Shank
07 Blade Boston	48 Mock Tender Steak	Smoked/Cured
08 Bottom Round Roast (Bnls)	49 Porterhouse Steak	89 Brisket, Corned
09 Bottom Round Rump Roast (Bnls)	50 Ribeye, Lip-On Steak	90 Center Slice
10 Brisket, Whole (Bnls)	51 Round Steak	91 Ham (Bnls)
11 Center Loin Roast	52 Round Steak (Bnls)	92 Hocks
12 Center Rib Roast	53 Sirloin Cutlets	93 Loin Chop
13 Eye Roast (Bnls)	54 Shirt Steak (Bnls)	94 Picnic (Whole)
14 Eye Round Roast	55 T-Bone Steak	95 Rib Chop
15 Flat Half (Bnls)	56 Tenderloin Steak	96 Rump Portion
16 Frenched Style	57 Tip, Cap Off Steak	97 Shank Portion
17 Fresh Side	58 Top Blade (Bnls) Flat Loin Steak	98 Sliced Bacon
18 Leg Roast (Bnls)	59 Top Loin Steak	99 Sliced Bacon
19 Loin Roast	60 Top Loin (Bnls) Steak	COOKERY METHODS
20 Mock Tender Roast	61 Top Round Steak	D Dry Heat
21 Petite Tender	62 Top Sirloin Steak (Jnls)	M Moist Heat
22 Rib Roast	63 Sirloin Cap Off Steak (Bnls)	/ Dry or Moist Heat
	64 Top Sirloin Cap Steak (Bnls)	