

Meats Evaluation & Technology

Rule years 2023–2027 · Revision 1 · Published October 10, 2026

0. General Rules & Eligibility

Career Development Events are governed by the NAEA CDE Committee. All events follow [CDE General Rules and Eligibility](#).

Qualification for this event

District qualification	Top 25% of schools per district
Students per team	4
Grades	9–12
National qualifying event?	Yes+WNR
Timeframe	FFA Convention
Host	UNL Animal Science Dept.
Event Superintendent	Dr. Bo Orcia

WNR = Nebraska's runner-up team is eligible to participate in the [Western National Roundup](#) in the respective events. The third-place team is eligible if the runner-up team does not attend. Teachers are responsible for registration and coordinating teams; information is not sent to the state.

1. Overview

The Nebraska Meats Evaluation & Technology Career Development Event aims to build interest and promote understanding of the meat industry by providing opportunities for recognition through demonstrations of skills and proficiencies. It also gives students a chance to explore career opportunities in the meat industry and encourages them to pursue careers in the field.

Agricultural Education courses that align with the Meats Evaluation and Technology CDE include: Animal Science and Large Animal Management.

Objectives

- Students will evaluate and rank classes of four of the following: beef carcasses; wholesale cuts of beef; pork carcasses; wholesale cuts of pork; lamb carcasses; fresh meat retail cuts (steaks, roasts, or chops of fresh retail cuts of beef, pork, or lamb); smoked or cured retail cuts (center ham slices, shank or rump portion of ham, boneless ham, sliced bacon, fresh pork sausage, smoked sausage).
- Students will evaluate beef carcasses for quality and yield grades.
- Students will observe and recall attributes related to the criteria and differences used to place 2 classes (trimness, muscling, quality and/or sex) by answering questions.
- Students will answer multiple-choice questions covering one or more of the following meat science topics: pork color; beef & pork marbling scores; beef 13th rib fat thickness evaluation; and beef ribeye area size.
- Students will identify fresh and smoked meats by species and by wholesale and retail cuts.

- Answer multiple-choice questions regarding the following topics: Beef quality and yield grading; retail identification; pork carcass grading; primal cuts; pork quality; lamb grading; meat selection, storage, cookery, nutrition, and food safety.

2. Eligibility & Team

Open to students in Grades 9–12. Teams are 4 students. Top 25% of schools per district advance. This event is national-qualifying.

The Meats Evaluation & Technology CDE is a district qualifying event at the state level. The top 25% of schools in a district may qualify a team to the state CDE. Teams shall consist of four students. Schools must register a full team; however, teams with fewer than four students may participate and will not be eligible to earn all points.

Team make-up:

- Team size shall be four members, all of whom must be pre-registered as 'participant' or 'alternate'.
- All four team members will be scored and counted toward the team total.
- All four team members are eligible for individual awards.

3. What to Bring

Attire

Required Attire:

- Students must wear **closed-toed shoes** (no heels), **long pants**, a **hard hat** (no bump caps), and a **clean white frock**.
- Hard hats and clean white frocks are available for rent from the University if needed (\$10/hard hat and \$10/frock) and can be rented during CDE registration.

Recommended Attire:

- Recommended attire for the Meat Evaluation Contest includes **warm clothes** such as a jacket with no exposed fur and clean white gloves. Be prepared to spend two hours in cold storage at 40 °F. Official FFA dress is **NOT** recommended.

What is Provided:

- The following Personal Protective Equipment (PPE) will be provided: hair nets, beard nets, and shoe covers, if needed.

Supplies

- Each participant **will be provided with** blank paper, a grading calculation worksheet, and scan forms.
- Participants **should bring** two clean No. 2 pencils. (No marks for measurements.)
- Participants **should bring** a clean clipboard. (No marks for measurements or notes.)
- Participants **must not bring** any blank paper, notes, USDA Beef Grading worksheets, any electronic communication items, purses, or backpacks.

4. Event Format

Timing

Contestants will be allowed 10 minutes to place each of the placing classes, 10 minutes to review notes and answer the 10 questions, 10 minutes for identification of 7 OR 8 retail cuts (4 sections of retail identification), 10 minutes for answering the 20 test questions, and 10 minutes for the laboratory practicum questions.

Format

The Meats Identification Contest is composed of five (5) classes (50 points each), one set of ten (10) questions from two of the placing classes (50 points), beef carcass quality grading, yield grading and pricing (40 points), thirty (30) retail cuts for identification (180 points), a written test consisting of twenty (20) questions (60 points), and a laboratory practicum (10 questions, 50 points). Total possible points for an individual in the contest are 630, and each team can earn up to 2,520 points.

A. Placing Classes: The five (5) classes (50 points each) will be selected from:

- I. Rank Four Beef Carcasses
 - II. Rank Four Wholesale Cuts of Beef
 - III. Rank Four Pork Carcasses
 - IV. Rank Four Wholesale Cuts of Pork
 - V. Rank Four Lamb Carcasses
 - VI. Rank Four Retail Cuts; steaks, roasts, or chops of fresh retail cuts of beef, pork, or lamb.
 - VII. Rank Four Retail Cuts of cured and/or smoked retail cuts.
 1. cured/smoked center ham slices, shank or rump portion of ham
 2. cured/smoked boneless ham
 3. cured/smoked sliced bacon
 4. fresh pork sausage
 5. cured/smoked smoked sausage
 - VIII. Rank Four Beef Carcasses, Beef Loins OR Beef Ribs using a value-based pricing grid provided to students.
 - IX. Scores for the placing classes will be determined by using “cuts” for the top, middle and bottom placing and compared to the official placing for the class. (Total of 250 points for five classes.)
- B. Placing Class Questions:** One set of ten questions will be asked covering two of the above placing classes. A total of ten questions covering both classes will be asked, meaning that five questions could be used over one class and five questions could be asked over another class. The placing classes with questions will be identified, and students may take notes during the placing class. However, students may **not** use notes when answering questions. Each question will be worth 5 points. A total of 50 points for 10 questions.
- C. Beef Carcass Quality Grading and Yield Grading:** Participants will quality grade, yield grade, and price two beef carcasses. (View Appendix A)
- I. Quality Grading: The USDA quality grade should be determined to the nearest 1/3 of a grade (10 points for a correct answer, 8 points for a 1/3 grade deviation, 5 points for a 2/3 grade deviation, 2 points for a full grade deviation, and 0 points for all others).
 - II. Yield Grading: Full points will be earned for every tenth (0.10) above or below the official yield grade. A two-point deduction will be made for 2/10ths to 5/10ths (0.2 to 0.5) above or below the official yield grade. A five-point deduction will be made for 6/10ths to 9/10ths (0.6 to 0.9) above or below the official yield grade.

Zero points will be awarded for answers one yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 to 5.9.

III. Total of 40 points for quality grading and yield grading two carcasses

- D. **Retail Cut Identification:** Thirty (30) retail cuts of meat to be identified. Contestants will identify the retail cut species name (1 point), the wholesale or primal name (2 points), and the retail cut name (3 points) for a total of 6 points per retail cut. Total of 180 points for 30 retail cuts. (View Appendix B, C, D, E, and F)
- E. **Written Test:** A 20-question written test on meat selection, storage, cookery, nutrition, and food safety will be given. Each question is worth 3 points. Total of 60 points for 20 questions.
- F. **Laboratory Practicum:** A laboratory practicum will cover one of the following meat science topics: meat color, marbling scores, fat thickness evaluation, and ribeye area (beef) evaluation. Answers will be multiple choice and based on scales for marbling scores, color scores, fat thickness by tenths of an inch, Preliminary Yield Grade (PYG), and ribeye area by 1.0 square inches. Each correct answer is 5 points; one deviation from the correct answer will be worth 3 points, and all deviations greater than 1 deviation will be worth 0 points. Total of 50 points for 10 questions.

Talking or communicating with others is forbidden. Violations of this rule may result in disqualification of an individual participant or team.

5. Scoring & Tiebreakers

Individual Scoring

Component	Detail	Points
Classes	5 Classes × 50 Points	250
Class Questions	10 Questions × 5 Points	50
Quality/Yield Grading	2 Carcasses x 3 Components x 10 Points	40
Retail Identification	30 Retail Cuts × 6 Points	180
Written Test	20 Questions × 3 Points	60
Lab Practicum	10 Samples × 5 Points	50
Grand total		630

Individual Tiebreakers

Individual tiebreakers are resolved in this order:

- Retail Identification Score
- Grading Score
- Class Questions Score

Team Scoring

Component	Detail	Points
Sum of Individual Scores	4 Students × 630 Points	2,520
Grand total		2,520

Team Tiebreakers

Team tiebreakers are resolved in the order listed below.

- Retail Identification total score of the team
- Grading total score of the team
- Class Questions total score of the team

6. Study Resources

Approved study resources

- [UNL CDE Study Materials Folder \(OneDrive\)](#) — Practice materials and examples for this CDE.

General Resources

- [UNL Animal Science PASE and CDE Site](#) — UNL Animal Science meats page: judging manuals, cut ID guides, past 2020-2024 contests, aids, and pictures.

Identification of Retail Cuts

- [Uniform Retail Meat Identity Standards](#) — Beef retail cut guide; retail meat cuts are identified according to these URMIS standards.
- [The Guide to Identifying Meat Cuts](#) — Order the Guide to Identifying Meat Cuts from the American Meat Science Association (Savoy, IL · 217-356-3182).

Placing Classes

- [Meat Evaluation Handbook](#) — American Meat Science Association; Meat Evaluation Handbook used as the guide for placing classes.
- Study guides for cured/smoked and processed meats will be developed in the future.
- [Example of a Value-Based Pricing grid: USDA 5-Area Weekly Direct Slaughter Cattle – Premiums and Discounts \(LM CT169\)](#) — Weekly premiums and discounts by quality grade, yield grade, and carcass weight. More examples are in the CDE study resources folder on the Meats Evaluation & Technology page on the Nebraska CDEs website.

Beef Grading and Pricing

- [Agricultural Marketing Service, United States Standards for Grades of Carcass Beef](#) — USDA official standards for grading beef carcasses; carcass grading follows this publication.
- [Quality and Yield Grades for Beef Carcasses \(RP 357\), Dennis E. Burson](#) — North Central Regional Extension Publication #357. Free on UNL DigitalCommons; also sold on Amazon.

Lab Practicum

- [UNL Animal Science PASE and CDE Site](#) — UNL Animal Science page; fact sheets for practicum topics: meat color, marbling, fat thickness, ribeye area.

Test

- [CEV Meat Science & Food Safety Slide Deck](#) — iCEV Food Technology & Safety course; exam questions come from its Meat Science & Food Safety slide deck.

Past Exams

- [Meats Evaluation & Technology page on the Nebraska CDEs website](#) — CDE study resources folder and event rules.
- [UNL Animal Science PASE and CDE Site](#) — UNL Animal Science PASE and CDE meats page: judging manuals, cut ID, past contests, and study aids.

7. After the Event

The Meats Lab will be open immediately following the completion of the CDE for coaches and students to debrief and to take pictures or video of the entire competition (with the approval and consent of coordinators).

List of Appendices

- [Appendix A: Beef Carcass Quality & Yield Grading](#)
- [Appendix B: Beef Retail Cuts](#)
- [Appendix C: Pork Retail Cuts](#)
- [Appendix D: Lamb Retail Cuts](#)
- [Appendix E: Variety Retail Cuts](#)
- [Appendix F: Retail Cuts Code Sheet](#)
- [Appendix G: Sample Scantron Sheets](#)

Appendix A: Beef Carcass Quality & Yield Grading

Training Form for Quality Grading and Yield Grading of Beef Carcasses

Carcass Number	PYG		Hot Carcass	REA Required	REA		% KPH		Yield Grade
	Est.	Adj.	Weight		Est.	Adj.	Est.	Adj.	
1.									
2.									

Full points will be earned for every tenth (0.10) above or below the official yield grade. A two-point deduction will be made for 2/10ths to 5/10ths (0.2 to 0.5) above or below the official yield grade. A five-point deduction will be made for 6/10ths to 9/10ths (0.6 to 0.9) above or below the official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 to 5.9.

Carcass Number	Maturity	Marbling	Quality Grade
1.			
2.			

Prime High = Pr + **Choice High** = Ch+ **Select High** = Se + **Standard High** =St+

Prime Avg. = Pr o **Choice Avg.** = Ch o

Prime Low = Pr - **Choice Low** = Ch - **Select Low** = Se - **Standard Low** = St -

*Commercial, Utility, Canner, and Cutter grades, while on the JudgingCard scorecard, will **not** be used in the contest.*

Place the grade in the column for quality grade. Ten points are allowed for the correct grade on each carcass, 8 points for a one-third grade deviation, 5 points for a two-thirds grade deviation, 2 points for one full grade deviation, and 0 points for all others.

Appendix B: Beef Retail Cuts

Primal	Retail Cut	Species	Primal	Retail Cut
Brisket	Corned	B	B	89
Brisket	Flat Half, Bnls	B	B	15
Brisket	Whole, Bnls	B	B	10
Chuck	7-bone Pot-Roast	B	C	26
Chuck	Arm Pot-Roast	B	C	03
Chuck	Arm Pot-Roast, Bnls	B	C	04
Chuck	Blade Roast	B	C	06
Chuck	Eye Roast, Bnls	B	C	13
Chuck	Eye Steak, Bnls	B	C	45
Chuck	Mock Tender Roast	B	C	20
Chuck	Mock Tender Steak	B	C	48
Chuck	Petite Tender	B	C	21
Chuck	Shoulder Pot Roast (Bnls)	B	C	29
Chuck	Top Blade Steak (Flat Iron)	B	C	58
Flank	Flank Steak	B	D	47
Loin	Porterhouse Steak	B	F	49
Loin	T-bone Steak	B	F	55
Loin	Tenderloin Roast	B	F	34
Loin	Tenderloin Steak	B	F	56
Loin	Top Loin Steak	B	F	59
Loin	Top Loin Steak, Bnls	B	F	60
Loin	Top Sirloin Cap Steak, Bnls	B	F	64
Loin	Top Sirloin Steak, Bnls Cap Off	B	F	63
Loin	Top Sirloin Steak, Bnls	B	F	62
Loin	Tri Tip Roast	B	F	40
Plate	Short Ribs	B	G	28
Plate	Skirt Steak, Bnls	B	G	54
Rib	Rib Roast	B	H	22
Rib	Ribeye Roast, Bnls	B	H	13
Rib	Ribeye Steak, Bnls	B	H	45
Rib	Ribeye Steak, Lip-On	B	H	50
Round	Bottom Round Roast	B	I	08
Round	Bottom Round Rump Roast	B	I	09
Round	Bottom Round Steak	B	I	43
Round	Eye Round Roast	B	I	14
Round	Eye Round Steak	B	I	46
Round	Round Steak	B	I	51
Round	Round Steak, Bnls	B	I	52
Round	Tip Roast - Cap Off	B	I	36
Round	Tip Steak - Cap Off	B	I	57
Round	Top Round Roast	B	I	39
Round	Top Round Steak	B	I	61
Various	Beef for Stew	B	N	82
Various	Cubed Steak	B	N	83
Various	Ground Beef	B	N	84

Appendix C: Pork Retail Cuts

Primal	Retail Cut	Species	Primal	Retail Cut
Ham/Leg	Pork Fresh Ham Center Slice	P	E	44
Ham/Leg	Pork Fresh Ham Rump Portion	P	E	25
Ham/Leg	Pork Fresh Ham Shank Portion	P	E	27
Ham/Leg	Smoked Ham, Bnls	P	E	91
Ham/Leg	Smoked Ham, Center Slice	P	E	90
Ham/Leg	Smoked Ham, Rump Portion	P	E	96
Ham/Leg	Smoked Ham, Shank Portion	P	E	97
Ham/Leg	Tip Roast, Bnls	P	E	35
Ham/Leg	Top Roast, Bnls	P	E	38
Loin	Back Ribs	P	F	05
Loin	Blade Chops	P	F	66
Loin	Blade Chops, Bnls	P	F	67
Loin	Blade Roast	P	F	06
Loin	Butterflied Chops Bnls	P	F	68
Loin	Center Loin Roast	P	F	11
Loin	Center Rib Roast	P	F	12
Loin	Loin Chops	P	F	70
Loin	Rib Chops	P	F	71
Loin	Sirloin Chops	P	F	73
Loin	Sirloin Cutlets	P	F	53
Loin	Sirloin Roast	P	F	30
Loin	Smoked Pork Loin Chop	P	F	93
Loin	Smoked Pork Loin Rib Chop	P	F	95
Loin	Tenderloin, Whole	P	F	34
Loin	Top Loin Chops	P	F	74
Loin	Top Loin Chops, Bnls	P	F	75
Loin	Top Loin Roast, Bnls	P	F	37
Shoulder	Arm Picnic, Whole	P	J	02
Shoulder	Arm Roast	P	J	03
Shoulder	Arm Steak	P	J	41
Shoulder	Blade Boston Roast	P	J	07
Shoulder	Blade Steak	P	J	42
Shoulder	Smoked Picnic, Whole	P	J	94
Side	Slab Bacon	P	K	98
Side	Sliced Bacon	P	K	99
Side/Belly	Fresh Side	P	K	17
Spareribs	Pork Spareribs	P	L	32
Various	Country Style Ribs	P	N	69
Various	Ground Pork	P	N	85
Various	Hock	P	N	86
Various	Pork Cubed Steak	P	N	83
Various	Pork Sausage Links	P	N	87
Various	Sausage	P	N	87
Various	Smoked Pork Hock	P	N	92

Appendix D: Lamb Retail Cuts

Primal	Retail Cut	Species	Primal	Retail Cut
Breast	Ribs (Denver Style)	L	A	24
Leg	American Style Roast	L	E	01
Leg	Center Slice	L	E	44
Leg	Frenched Style Roast	L	E	16
Leg	Leg Roast, Bnls	L	E	18
Leg	Sirloin Chops	L	E	73
Leg	Sirloin Half	L	E	31
Loin	Loin Chops	L	F	70
Loin	Loin Roast	L	F	19
Rib	Rib Chops	L	H	71
Rib	Rib Chops Frenched	L	H	72
Rib	Rib Roast	L	H	22
Rib	Rib Roast, Frenched	L	H	23
Shoulder	Arm Chops	L	J	65
Shoulder	Blade Chops	L	J	66
Shoulder	Square Cut	L	J	33
Various	Shank	L	N	88

Appendix E: Variety Retail Cuts

Species	Primal	Retail Cut	Species	Primal	Retail Cut
Beef	Variety	Heart	B	M	76
Lamb	Variety	Heart	L	M	76
Pork	Variety	Heart	P	M	76
Beef	Variety	Kidney	B	M	77
Lamb	Variety	Kidney	L	M	77
Pork	Variety	Kidney	P	M	77
Beef	Variety	Liver	B	M	78
Lamb	Variety	Liver	L	M	78
Pork	Variety	Liver	P	M	78
Beef	Variety	Oxtail	B	M	79
Beef	Variety	Tongue	B	M	80
Lamb	Variety	Tongue	L	M	80
Pork	Variety	Tongue	P	M	80
Beef	Variety	Tripe	B	M	81

Appendix F: Retail Cuts Code Sheet

Cut #	Species	Primal Cut	Retail Cut	Score
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				
11.				
12.				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
21.				
22.				
23.				
24.				
25.				
26.				
27.				
28.				
29.				
30.				

Species - 1 Point		
B-Beef	P-Pork	L-Lamb
Primal Cuts - 2 Points		
A. Breast B. Brisket C. Chuck D. Flank E. Ham or Leg F. Loin	G. Plate H. Rib or Rack I. Round J. Shoulder K. Side (Belly) L. Spareribs	M. Variety Meats N. Various Meats
Retail Cuts - 3 Points		
Roasts / Pot Roasts 1. American Style 2. Arm Picnic 3. Arm Roast 4. Arm Roast (Bnls) 5. Back Ribs 6. Blade Roast 7. Blade Boston 8. Bottom Round Roast (Bnls) 9. Bottom Round Rump Roast (Bnls) 10. Brisket, Whole (Bnls) 11. Center Loin Roast 12. Center Rib Roast 13. Eye Roast (Bnls) 14. Eye Round Roast 15. Flat Half (Bnls) 16. Frenched Style 17. Fresh Side 18. Leg Roast (Bnls) 19. Loin Roast 20. Mock Tender Roast 21. Petite Tender 22. Rib Roast 23. Rib Roast (Frenched) 24. Ribs (Denver Style) 25. Rump Portion 26. Seven (7) Bone Roast 27. Shank Portion 28. Short Ribs 29. Shoulder Roast (Bnls) 30. Sirloin Roast 31. Sirloin Half 32. Spareribs 33. Square Cut (Whole) 34. Tenderloin (Whole) 35. Tip Roast (Bnls) 36. Tip, Cap Off Roast (Bnls) 37. Top Loin Roast (Bnls) 38. Top Roast (Bnls) 39. Top Round Roast 40. Tri-Tip Roast	Steaks 41. Arm Steak 42. Blade Steak 43. Bottom Round Steak 44. Center Slice 45. Eye Steak (Bnls) 46. Eye Round Steak 47. Flank Steak 48. Mock Tender Steak 49. Porterhouse Steak 50. Ribeye, Lip-on Steak, bone-in 51. Round Steak 52. Round Steak (Bnls) 53. Sirloin Cutlets 54. Skirt Steak (Bnls) 55. T-Bone Steak 56. Tenderloin Steak 57. Tip, Cap Off Steak 58. Top Blade (Bnls) Flat Iron Steak 59. Top Loin Steak 60. Top Loin (Bnls) Steak 61. Top Round Steak 62. Top Sirloin Steak (Bnls) 63. Top Sirloin Cap Off Steak (Bnls) 64. Top Sirloin Cap Steak (Bnls) Chops 65. Arm Chop 66. Blade Chop 67. Blade Chop (Bnls) 68. Butterflied Chop (Bnls) 69. Country Style Ribs 70. Loin Chop 71. Rib Chop 72. Rib Chop (Frenched) 73. Sirloin Chop 74. Top Loin Chop 75. Top Loin Chop (Bnls)	Variety Meats 76. Heart 77. Kidney 78. Liver 79. Oxtail 80. Tongue 81. Tripe Various Meats 82. Beef for Stew 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. Slab Bacon 99. Sliced Bacon

Appendix G: Sample Scantron Sheets

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

Incorrect Marks 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 #			
0	0	0	0
1	1	1	1
2	2	2	2
3	3	3	3
4	4	4	4
5	5	5	5
6	6	6	6
7	7	7	7
8	8	8	8
9	9	9	9

Code

0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

State	Last Name	First Name
A	A	A
B	B	B
C	C	C
D	D	D
E	E	E
F	F	F
G	G	G
H	H	H
I	I	I
J	J	J
K	K	K
L	L	L
M	M	M
N	N	N
O	O	O
P	P	P
Q	Q	Q
R	R	R
S	S	S
T	T	T
U	U	U
V	V	V
W	W	W
X	X	X
Y	Y	Y
Z	Z	Z

Placing Classes							
Mark one answer in each column							
	1	2	3	4	5	6	
1	1234						1234
2	1243						1243
3	1324						1324
4	1342						1342
5	1423						1423
6	1432						1432
7	2134						2134
8	2143						2143
9	2314						2314
10	2341						2341
11	2413						2413
12	2431						2431
13	3124						3124
14	3142						3142
15	3214						3214
16	3241						3241
17	3412						3412
18	3421						3421
19	4123						4123
20	4132						4132
21	4213						4213
22	4231						4231
23	4312						4312
24	4321						4321
	1	2	3	4	5	6	

Meat Formulation	
Solution	Questions
1	6
2	7
3	8
4	9
5	10

Keep/Cull	
#	Keep/Cull
1	K
2	K
3	K
4	K
5	K
6	K
7	K
8	K

Written Exam	
1	A B C D E
2	A B C D E
3	A B C D E
4	A B C D E
5	A B C D E
6	A B C D E
7	A B C D E
8	A B C D E
9	A B C D E
10	A B C D E
11	A B C D E
12	A B C D E
13	A B C D E
14	A B C D E
15	A B C D E
16	A B C D E
17	A B C D E
18	A B C D E
19	A B C D E
20	A B C D E
21	A B C D E
22	A B C D E
23	A B C D E
24	A B C D E
25	A B C D E
26	A B C D E
27	A B C D E
28	A B C D E
29	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		
	High	Average	Low	High	Average	Low	High	Average	Low	High	Average	Low
1	Pr	Pr	Pr	Ch	Ch	Ch	Se	Se	Se	St	St	St
2	Pr	Pr	Pr	Ch	Ch	Ch	Se	Se	Se	St	St	St
3	Pr	Pr	Pr	Ch	Ch	Ch	Se	Se	Se	St	St	St
4	Pr	Pr	Pr	Ch	Ch	Ch	Se	Se	Se	St	St	St
5	Pr	Pr	Pr	Ch	Ch	Ch	Se	Se	Se	St	St	St
6	Pr	Pr	Pr	Ch	Ch	Ch	Se	Se	Se	St	St	St

Beef Carcass Yield Grading															
#	Whole Grades					Tenths of Grades									
	1	1	2	3	4	5	0	1	2	3	4	5	6	7	8
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		
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Team Activities	
1	A B C D E
2	A B C D E
3	A B C D E
4	A B C D E
5	A B C D E
6	A B C D E
7	A B C D E
8	A B C D E
9	A B C D E
10	A B C D E
11	A B C D E
12	A B C D E
13	A B C D E
14	A B C D E
15	A B C D E
16	A B C D E
17	A B C D E
18	A B C D E
19	A B C D E
20	A B C D E
21	A B C D E
22	A B C D E
23	A B C D E
24	A B C D E

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

Subcommittee

Standing subcommittee for this event

Name	School / Organization	Role
Chad Schimmels	Eustis-Farnam	Chair
Dr. Bo Orcia	UNL — Animal Science	Superintendent
Monty Larsen	UNL	Exec liaison
Heath Ahrens	Pleasanton	Member
Dusten Bruss	Tri County	Member
Chad Kment	Plainview	Member
Mike Kozeal	Sargent	Member
Lee Schroeder	West Point	Member

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