

2015 Virginia Tech Block and Bridle Meats Judging Contest



Contestant Number _____ Contestant Name _____

Carcass Yield Grading

- Calculate Yield Grade using the data below. Blanks are for you to use as you complete calculations
- Final answer is one decimal place.
- **YOU MUST transfer final answer onto your scan-tron form.**

Carcass Number	Fat Thickness		Carcass Weight	Required REA	Ribeye Area		Percent KPH		Final Yield Grade
	Amount	PYG			Actual	Adjustment	Actual	Adjustment	
1	.52	3.3	845	13.9	14.60	- .21	2.0	- .3	2.79
2	.27	2.68	590	10.8	12.10	- .39	3.0	- .1	2.19
3	.80	4.0	960	15.3	13.20	+ .63	4.0	+ .1	4.73
4	.73	3.83	825	13.7	12.60	+ .33	2.5	- .2	3.96
5	.17	2.43	630	11.3	11.60	- .09	3.0	- .1	2.24
6	.70	3.75	750	12.8	12.8	0	3.5	0	3.75

PLACE ALL OF YOUR ANSWERS ON YOUR SCANTRON SHEET!

Carcass Quality Grading

- Place the grade in the space for "Quality Grade."
- **YOU MUST transfer all answers onto your scan-tron form.**

Carcass Number	Maturity	Marbling	Quality Grade
1	B90	Modest 30	Choice -
2	C70	Moderately Abundant 50	Comm +
3	B20	Slightly Abundant 70	Prime -
4	A20	Moderate 60	Choice +
5	A80	Slight 30	Select -
6	B30	Slight 80	Standard+

PLACE ALL OF YOUR ANSWERS ON YOUR SCANTRON SHEET!