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		845		14.60		2.0		
2	.27		590		12.10		3.0		
3	.80		960		13.20		4.0		
4	.73		825		12.60		2.5		
5	.17		630		11.60		3.0		
6	.70		750		12.8		3.5		

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	
2	C70	Moderately Abundant 50	
3	B20	Slightly Abundant 70	
4	A20	Moderate 60	
5	A80	Slight 30	
6	B30	Slight 80	

PLACE ALL OF YOUR ANSWERS ON YOUR SCANTRON SHEET!