Please use the following carcass grading exercise to answer the questions. Please write the best answer in the correct blank beside each question.

<table>
<thead>
<tr>
<th>Carcass Number</th>
<th>Fat Thickness Amount</th>
<th>Carcass Weight</th>
<th>Required REA</th>
<th>Ribeye Area Actual</th>
<th>Percent KPH Adjustment</th>
<th>Final Yield Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>.70</td>
<td>800</td>
<td></td>
<td>15.30</td>
<td>1.0</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>.20</td>
<td>700</td>
<td></td>
<td>14.00</td>
<td>3.5</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>.60</td>
<td>725</td>
<td></td>
<td>16.00</td>
<td>4.0</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>.50</td>
<td>600</td>
<td></td>
<td>10.50</td>
<td>2.5</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>.60</td>
<td>650</td>
<td></td>
<td>11.60</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>.80</td>
<td>575</td>
<td></td>
<td>10.00</td>
<td>4.5</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Carcass Number</th>
<th>Maturity</th>
<th>Marbling</th>
<th>Quality Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>C70</td>
<td>Slight 80</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>A30</td>
<td>Abundant 50</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>E100</td>
<td>Slightly Abundant 60</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>B40</td>
<td>Small 70</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>D80</td>
<td>Moderate 40</td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>A20</td>
<td>Modest 80</td>
<td></td>
</tr>
</tbody>
</table>

1. A local butcher shop fills orders for various customers demanding prime retail cuts only. Which carcasses fit their needs?
   1. Carcass 2
   2. Carcass 3
   3. Carcass 4
   4. Carcass 6

2. Little Doogies Restaurant serves a special steak plate. The plate requires a steak with a quality grade of choice and yield grade of 3 or higher. Which carcass(es) would they use?
   1. Carcass 2
   2. Carcass 3
   3. Carcass 6
   4. Carcasses 2&6

***You must use a #2 pencil on your scantron form***
3. Which carcass(es) has a positive adjustment to the percent kidney, pelvic, heart fat?

1. Carcass 1
2. Carcass 6&3
3. Carcass 5
4. Carcass 6&4

4. A fancy steakhouse in the heart of Texas requires that their carcass(es) have a ribeye area larger than 13 inches. Which carcass(es) meet the requirements?

1. Carcass 1
2. Carcass 4
3. Carcass 5
4. Carcass 6

5. A school wants to purchase carcasses with a Quality grade of select or lower. How many of the carcasses would meet these requirements?

1. 1  2. 2  3. 3  4. 4

6. A butcher requires carcasses to have a yield grade of three or higher. How many carcasses meet this requirement?

1. 1  2. 2
3. 3  4. 4

7. Kroger stocks their certified angus beef carcasses with a quality grade of choice or higher and a yield grade of two and lower. Which carcasses meet the requirements?

1. Carcass 1  2. Carcass 2  3. Carcass 6  4. None of the carcasses meet the requirements

8. Dillon’s deli features a roast beef sandwich made from choice meat only. Which carcass meets this requirement?

1. Carcass 1  2. Carcass 2

9. Bellviews famous meats supplies retailers with carcasses having a yield grade of 5. Which carcass(es) meet the requirement?

1. Carcass 1  2. Carcass 5
3. Carcass 6  4. None of the carcasses

10. Which carcass(es) has the highest cutability?

1. Carcass 1
2. Carcass 2
3. Carcass 6
4. Carcass 4