

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

Fat Thick	kness	Carcass	Required	Ribe	ye Area	Perc	cent KPH	Final
Amount	PYG	Weight	REA	Actual	Adjustment	Actual	Adjustment	Yield Grade
.70	3.75	800	13.40	15.30	-0.57	1.0	-0.5	2.68; YG2 Low
.20	2.50	700	12.20	14.00	-0.54	3.5	0.0	1.96; YG1 Low
.60	3.50	725	12.50	16.00	-1.05	4.0	+0.1	2.55; YG2 Avg.
.50	3.25	600	11.00	10.50	+0.15	2.5	-0.2	3.20; YG3 High
.60	3.50	650	11.60	11.60	+0.00	2.0	-0.3	3.20; YG3 High
.80	4.00	575	10.70	10.00	+0.21	4.5	+0.2	4.41; YG4 Avg.
	.70 .20 .60 .50 .60	.70 3.75 .20 2.50 .60 3.50 .50 3.25 .60 3.50	Mount PYG Weight .70 3.75 800 .20 2.50 700 .60 3.50 725 .50 3.25 600 .60 3.50 650	Mount PYG Weight REA .70 3.75 800 13.40 .20 2.50 700 12.20 .60 3.50 725 12.50 .50 3.25 600 11.00 .60 3.50 650 11.60	AmountPYGWeightREAActual.703.7580013.4015.30.202.5070012.2014.00.603.5072512.5016.00.503.2560011.0010.50.603.5065011.6011.60	Amount PYG Weight REA Actual Adjustment .70 3.75 800 13.40 15.30 -0.57 .20 2.50 700 12.20 14.00 -0.54 .60 3.50 725 12.50 16.00 -1.05 .50 3.25 600 11.00 10.50 +0.15 .60 3.50 650 11.60 11.60 +0.00	MmountPYGWeightREAActualAdjustmentActual.703.7580013.4015.30-0.571.0.202.5070012.2014.00-0.543.5.603.5072512.5016.00-1.054.0.503.2560011.0010.50+0.152.5.603.5065011.6011.60+0.002.0	Amount PYG Weight REA Actual Adjustment Actual Adjustment Actual Adjustment .70 3.75 800 13.40 15.30 -0.57 1.0 -0.5 .20 2.50 700 12.20 14.00 -0.54 3.5 0.0 .60 3.50 725 12.50 16.00 -1.05 4.0 +0.1 .50 3.25 600 11.00 10.50 +0.15 2.5 -0.2 .60 3.50 650 11.60 11.60 +0.00 2.0 -0.3

Carcass	Maturity	Marbling	Quality
Number			Grade
1	C70	Slight 80	Utility Avg.
2	A30	Abundant 50	Prime Avg.
3	E100	Slightly Abundant 60	Commercial High
4	B40	Small 70	Standard High
5	D80	Moderate 40	Commercial Avg.
6	A20	Modest 80	Choice High

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



_____3. Which carcass(es) has a positive adjustment to the percent kidney, pelvic, heart fat?

1. Carcass 1

Team Number

- 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<mark>. Carcass 4</mark>
 - 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 12. 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 <mark>. Carcass 2</mark>

- 3. Carcass 34. Carcass 6
- 9. Bellviews famous meats supplies retailers with carcasses having a yield grade of 5. Which carcass(es) meet the requirement?
 - 1. Carcass 12. 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