

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