Please use the following carcass grading exercise to answer the questions. This is the exact same information you used for the Carcass Grading Exercise. Please write the best answer in the correct blank beside each question.

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Carcass  Number | Fat Thickness | | Carcass  Weight | Required  REA | Ribeye Area | | Percent KPH | | Final  Yield Grade |
| Amount | PYG | Actual | Adjustment | Actual | Adjustment |
| 1 | .30 |  | 720 |  | 14.20 |  | 1.5 |  |  |
| 2 | .20 |  | 600 |  | 11.30 |  | 3.5 |  |  |
| 3 | .90 |  | 650 |  | 15.30 |  | 3.0 |  |  |
| 4 | .40 |  | 800 |  | 13.00 |  | 2.5 |  |  |
| 5 | .50 |  | 670 |  | 16.20 |  | 4.0 |  |  |
| 6 | .70 |  | 760 |  | 13.70 |  | 2.5 |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Carcass  Number | Maturity | Marbling | Quality  Grade |
|
| 1 | E100 | Slight 50 |  |
| 2 | B10 | Slightly Abundant 30 |  |
| 3 | A50 | Modest 20 |  |
| 4 | D70 | Moderate 80 |  |
| 5 | C50 | Abundant 10 |  |
| 6 | B80 | Small 40 |  |

\_\_\_\_ 1. Which carcass has no adjustment to the PYG for the percentage of KPH?

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

\_\_\_\_ 2. Dave’s Hide country diner serves a monster ribeye sandwich. The ribeye must be greater than or equal to 17 in2 in order to fit the monster sandwich description. Which carcass(es) would they want to buy?

1. Carcass 2 and 3
2. Carcass 3
3. Carcass 5
4. None of the carcasses meet the requirement

\_\_\_\_ 3. A family comes by your butcher shop requesting a quarter of beef that has a prime quality grade

from a younger calf carcass so that it will be tender once cooked. Which carcass fits the request?

1. Carcass 2

2. Carcass 3

3. Carcass 1

4. None of the carcasses meet the requirement

\_\_\_\_ 4. Hampton’s deli is a hot spot for local meat eaters. He only serves meat that had a yield grade of 3.25 or higher to his customers. Which carcass would fit his requirement?

1. Carcass 2

2. Carcass 6

3. Carcass 4

4. Carcass 3

\_\_\_\_ 5. A meat processor uses carcasses from higher quality cull cows to make ground beef and sliced

ribeye meat. Which carcass is most likely to meet all of these specifications?

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

\_\_\_\_ 6. Certified Angus Beef must be from cattle that are not over 30 months of age and of at least

middle Choice quality. Which carcass meets both of these requirements?

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

\_\_\_\_ 7. A first rate steakhouse is asking local meat butchering facilities if they have any locally grown beef carcasses weighing 700 lb. or higher and grading low prime. Which carcass(es) meet the requirements?

1. Carcass 4 and 6 2. Carcass 1 and 6

3. Carcass 4 and 5 4. None of the carcasses meet the requirements

\_\_\_\_ 8. Which carcass has the most desirable yield grade?

1. Carcass 1 2. Carcass 4

3. Carcass 3 4. Carcass 6

\_\_\_\_ 9. A family wants to buy a quarter of beef that weighs not more than 150 pounds. Which carcass

will NOT meet this requirement?

1. Carcass 1 2. Carcass 4 3. Carcass 5 4. Carcass 6 5. All carcasses are too heavy

\_\_\_\_ 10. Yield Grade 4 carcasses typically receive a large price reduction in the beef carcass pricing

system. How many carcasses will receive the Yield Grade 4 discount?

1. None 2. One 3. Two 4. Three