

## 2014 Virginia Tech Block and Bridle Meats Judging Contest



Contestant Number \_\_\_\_\_ Contestant Name \_\_\_\_\_

### Carcass Yield Grading

- Place yield grade and letter (H, A, or L) under the column marked Final Yield Grade.
- **YOU MUST transfer all answers onto your scan-tron form.**
- Round to two decimal places

Carcass Number	Fat Thickness		Carcass Weight	Required REA	Ribeye Area		Percent KPH		Final Yield Grade
	Amount	PYG			Actual	Adjustment	Actual	Adjustment	
1	.48		825		14.30		1.5		
2	.32		600		11.30		3.5		
3	.85		975		15.30		3.0		
4	.69		850		13.00		2.5		
5	.19		650		16.20		4.0		
6	.70		775		13.70		2.5		

#### Yield Grade 1 (YG1)

High - 1.00 - 1.33  
Avg. - 1.34 - 1.66  
Low - 1.67 - 1.99

#### Yield Grade 2 (YG2)

High - 2.00 - 2.33  
Avg. - 2.34 - 2.66  
Low - 2.67 - 2.99

#### Yield Grade 3 (YG3)

High - 3.00 - 3.33  
Avg. - 3.34 - 3.66  
Low - 3.67 - 3.99

#### Yield Grade 4 (YG4)

High - 4.00 - 4.33  
Avg. - 4.34 - 4.66  
Low - 4.67 - 4.99

#### Yield Grade 5 (YG5)

High - 5.00 - 5.33  
Avg. - 5.34 - 5.66  
Low - 5.67 - 5.99

**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	D100	Moderately Abundant 50	
2	E10	Slightly Abundant 30	
3	B50	Very Abundant 20	
4	A70	Slight 50	
5	C40	Traces 40	
6	B80	Moderate 80	

Prime High	Standard High
Prime Avg	Standard Avg
Prime Low	Standard Low
Choice High	Commercial High
Choice Avg	Commercial Avg
Choice Low	Commercial Low
Select High	Utility High
Select Low	Utility Avg
	Utility Low

**PLACE ALL OF YOUR ANSWERS ON YOUR SCANTRON SHEET!**