

2014 Virginia Tech Block and Bridle Meats Judging Contest
Sr. FFA Beef Carcass Order Fulfillment



Team Number _____ Team Name _____

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	.48		825		14.30		2.0		
2	.32		600		10.20		2.5		
3	.85		975		17.50		2.5		
4	.69		850		16.70		3.0		
5	.19		650		10.90		3.5		
6	.70		775		13.0		3.0		

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	

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

- A. Carcass 1 B. Carcass 5 C. Carcass 2 D. Carcass 6

____ 2. Tooties Lil Barnyard Diner serves a monster ribeye sandwich. The ribeye must be greater than 17 in² in order to fit the monster sandwich description. Which carcass(es) would they want to buy?

- A. Carcass 3
B. Carcass 4
C. Carcass 5
D. Carcass 6

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____ 3. Treauth Packing in Baltimore Maryland does not like to harvest an animal that is over A or B maturity, has a quality grade less than Choice, and has a ribeye area less than 11 in squared. Which animal(s) would Treauth want to procure?

- A. Carcass 1 and 4
- B. Carcass 2 and 3
- C. Carcass 3 and 6
- D. All of the carcasses meet the requirements

____ 4. Two Fat Butcher's is a hot spot for local meat eaters. They only sell meat that had a Quality grade of Prime or higher to their customers. Which carcass would fit his requirement?

- A. Carcass 2
- B. Carcass 3
- C. Carcass 4
- D. Carcass 5

____ 5. A meat processor uses carcasses from high quality cull cows to make ground beef and sliced ribeye meat. Which carcass is most likely to meet all of these specifications?

- A. Carcasses 1 and 2
- B. Carcasses 2 and 3
- C. Carcasses 1, 2, and 5
- D. Carcass 6

____ 6. The VQA program promotes Virginia Feeder Cattle to out of state buyers. Which Carcass would you hope to see is you stepped in a cooler full of VQA calves carcasses?

- A. Carcass 2
- B. Carcass 3
- C. Carcass 4
- D. 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 less and grading low prime. Which carcass(es) meet the requirements?

- A. Carcass 4 and 6
- B. Carcass 1 and 6
- C. Carcass 4 and 5
- D. None of the above carcasses

____ 8. Which carcass has the most desirable yield grade?

- A. Carcass 1
- B. Carcass 4
- C. Carcass 3
- D. Carcass 6

____ 9. A family wants to buy a half of beef that weighs not more than 250 pounds. Which carcass will NOT meet this requirement?

- A. Carcass 1
- B. Carcass 4
- C. Carcass 5
- D. Carcass 6
- E. All Carcasses are too heavy

____ 10. If you sold these carcasses on a yield grid that paid premiums for yield grade 1 and yield grade 2 carcasses, how many carcasses would you expect to receive a premium?

- A. None
- B. One
- C. Three
- D. Four