

2015 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. Record your final answer on the Scantron Form.

Carcass Number	Fat Thickness		Carcass Weight	Required REA	Ribeye Area		Percent KPH		Final Yield Grade
	Amount	PYG			Actual	Adjustment	Actual	Adjustment	
1	.52	3.3	845	13.9	14.60	- .21	2.0	- .3	2.79
2	.27	2.68	590	10.8	12.10	- .39	3.0	- .1	2.19
3	.80	4.0	960	15.3	13.20	+ .63	4.0	+ .1	4.73
4	.73	3.83	825	13.7	12.60	+ .33	2.5	- .2	3.96
5	.17	2.43	630	11.3	11.60	- .09	3.0	- .1	2.24
6	.70	3.75	750	12.8	12.8	0	3.5	0	3.75

Carcass Number	Maturity	Marbling	Quality Grade
1	B90	Modest 30	Choice -
2	C70	Moderately Abundant 50	Comm +
3	B20	Slightly Abundant 70	Prime -
4	A20	Moderate 60	Choice +
5	A80	Slight 30	Select -
6	B30	Slight 80	Standard +

- ____ 1. Which carcass is from the youngest animal?
 A. Carcass 1 B. Carcass 3 **C. Carcass 4** D. Carcass 6
- ____ 2. Which carcass has the most desirable yield grade?
 A. Carcass 1 **B. Carcass 2** C. Carcass 3 D. Carcass 4
- ____ 3. A local restaurant wants carcasses with at least a 13 inch ribeye and a quality grade of Choice minus or higher. Which carcasses meet this requirement?
 A. **Carcasses 1 & 3** B. Carcasses 2 & 4 C. Carcasses 3 & 5 D. Carcasses 1 & 6

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- ____ 4. A family wants to buy a quarter of beef that does not weigh more than 200 pounds. Which carcass meets this requirement?
- A. Carcass 3 B. Carcass 4 **C. Carcass 5** D. All are too heavy
- ____ 5. If these carcasses were sold in a market that offered premiums for carcasses with yield grades better than 3, how many of these carcasses would receive the premium?
- A. Two **B. Three** C. Four D. All carcasses
- ____ 6. Which carcass is most likely to be from a cull cow?
- A. **Carcass 2** B. Carcass 3 C. Carcass 4 D. Carcass 6
- ____ 7. A steakhouse will buy carcasses that are at least 700 pounds, have a ribeye at least 12 in.² and a quality grade of Choice average or higher. Which carcass would the steakhouse buy?
- A. Carcass 1 B. Carcass 2 **C. Carcass 4** D. Carcass 6
- ____ 8. A diner wants ribeye steaks that are at least 15 square inches in size. Which carcass meets this requirement?
- A. Carcass 1 B. Carcass 3 C. Carcass 5 **D. None of them**
- ____ 9. Which carcass has the highest degree of marbling (best marbling score)?
- A. **Carcass 2** B. Carcass 3 C. Carcass 4 D. Carcass 5
- ____ 10. Which of these carcasses would provide steaks that would require the most trimming?
- A. **Carcass 3** B. Carcass 4 C. Carcass 5 D. Carcass 6