2015 Virginia Tech Block and Bridle Meats Judging Contest Sr. FFA Beef Carcass Order Fulfillment

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Team Number	Team Name

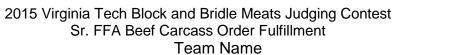


Please use the following carcass grading exercise to answer the questions. This is the exact same information you used for the Carcass Grading Exercise. Please write the best answer in the correct blank beside each question. Record your final answer on the Scantron Form.

Carcass	Fat Thic	kness	Carcass	Required	Ribe	ye Area	Perd	cent KPH	Final
Number	Amount	PYG	Weight	REA	Actual	Adjustment	Actual	Adjustment	Yield Grade
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. WI	hich carcass is from t	the youngest animal?					
A.	Carcass 1	B. Carcass 3	C. Carcass 4	D. Carcass 6			
2. WI	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 carcass meets this	buy a quarter of beef thats requirement?	t does not weigh more th	an 200 pounds. Which		
A. Carcass 3	B. Carcass 4	C. Carcass 5	D. All are too heavy		
	were sold in a market the many of these carcasse		carcasses with yield grades nium?		
A. Two	B. Three	C. Four	D. All carcasses		
6. Which carcass is	most likely to be from a c	ull cow?			
A. Carcass 2	B. Carcass 3	C. Carcass 4	D. Carcass 6		
	buy carcasses that are a Choice average or highe		e a ribeye at least 12 in. ² and the steakhouse buy?		
A. Carcass 1	B. Carcass 2	C. Carcass 4	D. Carcass 6		
8. A diner wants ribe requirement?	ye steaks that are at leas	st 15 square inches in siz	ze. Which carcass meets this		
A. Carcass 1	B. Carcass 3	C. Carcass 5	D. None of them		
9. Which carcass ha	s the highest degree of n	narbling (best marbling s	core)?		
A. Carcass 2	B. Carcass 3	C. Carcass 4	D. Carcass 5		
10. Which of these c	arcasses would provide	steaks that would require	the most trimming?		
A. Carcass 3	B. Carcass 4	C. Carcass 5	D. Carcass 6		