2017 Virginia Tech Block and Bridle Meats Judging Contest
Sr. FFA Beef Grading

Contestant Number_____Contestant Name_____KEY_____

- Calculate Yield Grade using the data below. Blanks are for you to use as you complete calculations
- Final answer is one decimal place
- **YOU MUST transfer all answers onto your scan-tron form.**

Carcass Number	Fat Thickness		Carcass Weight	Required REA	Ribeye Area		Percent KPH		Final Yield Grade
	Amount	PYG			Actual	Adjust.	Actual	Adjust.	
1	.30	**2.75**	720	**12.4**	14.2	**-0.54**	1.5	**-0.40**	**1.8**
2	.90	**4.25**	620	**11.2**	10.5	**+0.21**	4.0	**+0.10**	**4.6**
3	.55	**3.38**	790	**13.3**	13.8	**-0.15**	3.5	**-0.00**	**3.2**
4	.60	**3.5**	900	**14.6**	17.1	**-0.75**	1.5	**-0.40**	**2.4**

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	E^{10}	Slight^{50}	**Utility Low**
2	A^{80}	Moderately Abundant^{40}	**Prime Avg.**
3	B^{20}	Moderate^{90}	**Choice High**
4	C^{50}	Abundant^{10}	**Commercial High**

Short-hand Yield Grade (Official)

1. 1.7
2. 4.6
3. 3.2
4. 2.3

PLACE ALL OF YOUR ANSWERS ON YOUR SCANTRON SHEET!