Contestant Number_____Contestant Name_____

- 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		720		14.2		1.5		
2	.90		620		10.5		4.0		
3	.55		790		13.8		3.5		
4	.60		900		17.1		1.5		

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]	
2	A[80]	Moderately Abundant[40]	
3	B[20]	Moderate[90]	
5	C[50]	Abundant[10]	
6	A[90]	Slight[40]	

PLACE ALL OF YOUR ANSWERS ON YOUR SCANTRON SHEET!