

2017 Virginia Tech Block and Bridle Meats Judging Contest  
Sr. FFA Beef Carcass Order Fulfillment



Team Number \_\_\_\_\_ Team Name KEY

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	Adjust.	Actual	Adjust.	
1	.35	<b>2.88</b>	785	<b>13.2</b>	14.5	<b>-0.39</b>	2.0	<b>-0.30</b>	<b>2.2</b>
2	.20	<b>2.50</b>	600	<b>11.0</b>	11.3	<b>-0.09</b>	3.5	<b>0.00</b>	<b>2.4</b>
3	.60	<b>3.50</b>	925	<b>14.9</b>	14.1	<b>+0.24</b>	4.5	<b>+0.20</b>	<b>3.9</b>
4	.20	<b>2.50</b>	640	<b>11.5</b>	13.3	<b>-0.54</b>	1.5	<b>-0.40</b>	<b>1.6</b>
5	.50	<b>3.25</b>	625	<b>11.3</b>	10.6	<b>+0.21</b>	2.5	<b>-0.20</b>	<b>3.3</b>
6	1.00	<b>4.50</b>	860	<b>14.1</b>	14.8	<b>-0.21</b>	3.0	<b>-0.10</b>	<b>4.2</b>

Carcass Number	Maturity	Marbling	Quality Grade
1	A80	Moderate 40	<b>Choice High</b>
2	A50	Modest 20	<b>Choice Avg.</b>
3	D80	Moderate 10	<b>Commercial Low</b>
4	A60	Slightly Abundant 80	<b>Prime Low</b>
5	A30	Slight 80	<b>Select High</b>
6	C10	Slight 80	<b>Utility Low</b>

<u>Short-hand Yield Grade</u>	
1.	2.1
2.	2.4
3.	3.9
4.	1.5
5.	3.2
6.	4.1

1. Which carcass(es) would be selected for Mike's Meats that supplies The Hokie Cafe? The specifications include USDA Choice grade or higher, USDA Yield Grade 3 or lower, and a carcass that weighs greater than 600 pounds.

- A. Carcass 1
- B. Carcass 1 & 4**
- C. Carcass 2 & 4
- D. Carcass 6

2. A high-end restaurant wants to buy a carcass that will grade Prime. Which carcass(es) should you sell them?

- A. Carcasses 4**
- B. Carcasses 2
- C. Carcasses 2 & 6
- D. Carcasses 4 & 5

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3. Your local supermarket features only Select Grade beef, which carcass will meet their needs?
  - A. Carcass 1
  - B. Carcass 5**
  - C. Carcass 3
  - D. Carcass 2
  
4. Which carcass(es) has a positive adjustment for kidney, pelvic, heart fat?
  - A. Carcass 1 & 2
  - B. Carcass 3**
  - C. Carcass 6
  - D. Carcass 1 & 3
  
5. Bill, the manager of a local restaurant is looking for 4 rounds from carcasses that have a quality grade of Choice. Which carcasses would meet this requirement?
  - A. Carcass 4 & 5
  - B. Carcass 3 & 6
  - C. Carcass 1 & 2**
  - D. Carcass 4 & 6
  
6. Which carcass(es) are most likely to be from a more mature, cull beef cow?
  - A. Carcass 2 & 3
  - B. Carcass 6
  - C. Carcass 1 & 4
  - D. Carcass 3 & 6**
  
7. Lydia's deli serves only the leanest beef and desires carcasses having a yield grade of 1 or 2. Which carcass(es) meet this requirement?
  - A. Carcass 1, 2, & 3
  - B. Carcass 1, 5, & 6
  - C. Carcass 1, 2, & 4**
  - D. Carcass 3, 5, & 6
  
8. Which carcass has the most desirable yield grade?
  - A. Carcass 1
  - B. Carcass 2
  - C. Carcass 4**
  - D. Carcass 6

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9. A foodservice program requires carcasses that have 12.0 to 14.5 inch ribeyes in order to standardize portions. Which carcass(es) do NOT meet these requirements?

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

10. 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