

Senior Name\_\_\_\_\_

Contestant No.\_\_\_\_\_

**MEAT CUT IDENTIFICATION**

**Beef**

**Pork**

- 1\_\_\_\_\_ A. Eye Round Steak N. Shoulder Blade Steak
- 2\_\_\_\_\_ B. Bottom Round Steak O. Shoulder Arm Steak
- 3\_\_\_\_\_ C. Boneless Chuck Steak P. Spare Ribs
- 4\_\_\_\_\_ D. Short Ribs Q. Rib Chop
- 5\_\_\_\_\_ E. Skirt Steak R. Loin Chop
- 6\_\_\_\_\_ F. Rib Eye Steak S. Sirloin Cutlet
- 7\_\_\_\_\_ G. Tenderloin Steak T. Tenderloin
- 8\_\_\_\_\_ H. T-Bone Steak U. Shank
- 9\_\_\_\_\_ I. Porterhouse Steak V. Rib Chop, frenched
- 10\_\_\_\_\_ J. Stew Meat W. Double Loin Chop
- K. Top Round Steak X. Sirloin Chop
- L. Top Loin Steak (Boneless) Y. Leg Roast, Bnls
- M. Rump Roast Z. Rib Chop

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