

Official

2022 National FFA Meats CDE Contest

<u>Classes</u>	<u>Placing</u>	<u>Cuts</u>
1 – Lamb Loin Chops	2 – 1 – 4 – 3	5 – 3 – 4
2 – Pork Fresh Hams	2 – 4 – 3 – 1	3 – 3 – 6
3 – Pork Carcasses (Ribbed)	1 – 2 – 4 – 3	2 – 5 – 3
4 – Beef Sirloin Steaks	3 – 2 – 4 – 1	2 – 6 – 3
5 – Beef Carcasses (Q)	3 – 1 – 2 – 4	5 – 4 – 3
6 – Pork Loins (Q)	3 – 4 – 1 – 2	2 – 5 – 3

Questions

Class 7 – Beef Carcasses

1. Which carcass was the poorest quality grade? 4
2. Which carcass exhibits the highest degree of marbling? 3
3. Which carcass exhibited the smallest ribeye? 2
4. Which carcass had the most fat over the hind quarter and over the brisket? 1
5. How many carcasses would be eligible for a Top Choice Branded Beef program? 1

Class 8 – Pork Loins

6. Which pork loin displayed the most desirable, uniform, reddish-pink colored lean in the blade face? 3
7. Between 3 and 4, which loin had a greater amount of marbling in the blade face? 4
8. Which pork loin exhibited the most fat over the back? 2
9. Which pork loin had the firmest textured lean in the blade face? 4
10. Which loin had the least kidney fat in the sirloin face? 1

Quality/Yield Grading

No	Maturity	Marbling	Quality Grade	PYG/ Adj PYG	Carcass Weight	Req REA	REA/ Adj.	%KPH/ Adj	Final Yield
1	A	Small 60	Low Choice	2.6/2.6	730	12.5	15.5 / -0.9	2.0 / - 0.3	1.4
2	A	Small 10	Low Choice	2.7/2.5	760	12.9	14.8 / -0.6	3.0 / - 0.1	1.8
3	A	Modest 50	Average Choice	2.5/ 2.5	820	14.8	15.5 / -0.2	2.5 / - 0.2	2.1

Retail ID Number	Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
1	B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
2	P	F	71	D	Pork	Loin	Rib Chops	Dry
3	L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
4	B	N	82	M	Beef	Various	Beef for Stew	Moist
5	P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
6	B	F	55	D	Beef	Loin	T-bone Steak	Dry
7	P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
8	P	F	73	D	Pork	Loin	Sirloin Chops	Dry
9	P	M	77	D/M	Pork	Variety	Kidney	Dry/Moist
10	L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
11	P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
12	P	F	70	D	Pork	Loin	Loin Chops	Dry
13	B	N	84	D	Beef	Various	Ground Beef	Dry
14	B	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
15	L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
16	B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
17	B	I	09	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
18	B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
19	B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist
20	B	I	57	D	Beef	Round	Tip Steak - Cap Off	Dry
21	B	G	28	M	Beef	Plate	Short Ribs	Moist
22	B	F	49	D	Beef	Loin	Porterhouse Steak	Dry
23	P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
24	L	F	70	D	Lamb	Loin	Loin Chops	Dry
25	B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
26	B	D	47	D/M	Beef	Flank	Flank Steak	Dry/Moist
27	P	M	78	D/M	Pork	Variety	Liver	Dry/Moist
28	L	J	33	D/M	Lamb	Shoulder	Square Cut	Dry/Moist
29	B	I	08	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
30	P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry