



National FFA Meats Evaluation & Technology CDE Team Activity — Retail Cuts with Scenarios

50 points

Answer the following (multiple choice) on the scan sheet where it is marked "Written Exam".

1. Select the two retail cuts most appropriate for a white table cloth restaurant?
 - a. 2 & 3
 - b. 5 & 6
 - c. 3 & 5
 - d. 2&4
 - e. 8 & 9
2. Your family is hosting the preacher for Sunday lunch. Your grandmother will prepare her famous beef roast. Which cuts would you select for her? Keep cost in mind.
 - a. 6 & 9
 - b. 2 &4
 - c. 9 & 10
 - d. 5 &8
 - e. 1 & 2
3. Your judging team is planning a cookout (grilling) on Saturday when you return from National FFA Convention. Which cuts would be most appropriate considering tenderness and value/budget?
 - a. 7 & 9
 - b. 1 & 5
 - c. 9 & 10
 - d. 3 & 10
 - e. 2 & 4
4. Your mother asked you to go to the local grocery store to make a purchase for a tenderized (chicken fried) steak. You select the cuts and ask the butcher to run the cuts through a tenderizer. Which two cuts would you select?
 - a. 6 & 7
 - b. 8 & 9
 - c. 1 & 5
 - d. 3 &4
 - e. 6 & 9
5. Upon return from National FFA Convention your local sponsors are coming to your Ag Science Instructors house for a cookout/grilling for an appreciation dinner. Which three cuts would you select?
 - a. 1, 3, & 9
 - b. 2, 4, &8
 - c. 6, 9, & 10
 - d. 3, 5, & 9
 - e. 2, 7, & 10