



High School Meats Evaluation CDE

Form # CDE-12-003
Florida FFA Association

1

Name

Individual Number

Altha SR

1

Chapter

Group Number

Placing Classes

Placing Class 1

3102001

①	①	①	①
②	②	②	②
③	③	③	③
④	④	④	④

Placing Class 2

3103001

①	①	①	①
②	②	②	②
③	③	③	③
④	④	④	④

Questions

Questions #1

3109001

	Y/T	N/F			
1		①	②	③	④
2		①	②	③	④
3		①	②	③	④
4		①	②	③	④
5		①	②	③	④
6		①	②	③	④
7		①	②	③	④
8		①	②	③	④
9		①	②	③	④
10		①	②	③	④

Questions #2

3109001

	Y/T	N/F			
1		①	②	③	④
2		①	②	③	④
3		①	②	③	④
4		①	②	③	④
5		①	②	③	④
6		①	②	③	④
7		①	②	③	④
8		①	②	③	④
9		①	②	③	④
10		①	②	③	④

Placing Classes

Placing Class 3				Placing Class 4				Placing Class 5				Placing Class 6			
3104001				*3105001*				*3106001*				*3107001*			
①	①	①	①	①	①	①	①	①	①	①	①	①	①	①	①
②	②	②	②	②	②	②	②	②	②	②	②	②	②	②	②
③	③	③	③	③	③	③	③	③	③	③	③	③	③	③	③
④	④	④	④	④	④	④	④	④	④	④	④	④	④	④	④

Beef Carcass Quality Grading

3110001																
Carcass	Prime			Choice			Select		Standard		Commercial			Utility		
	High	Average	Low	High	Average	Low	High	Low	High	Low	High	Average	Low	High	Average	Low
1	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
2	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
3	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
5	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

Beef Carcass Yield Grading

3110001															
Carcass	1			2			3			5			6		
	1.00-1.33	1.34-1.66	1.67-1.99	2.00-2.33	2.34-2.66	2.67-2.99	3.00-3.33	3.34-3.66	3.67-3.99	4.00-4.33	4.34-4.66	4.67-4.99	5.00-5.33	5.34-5.66	5.67-5.99
1	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
2	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
3	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
5	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

#	Species	Primal	Retail First Digit	Retail Second Digit	Cookery
1	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
2	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
3	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
4	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
5	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
6	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
7	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
8	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
9	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
10	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
11	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
12	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
13	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
14	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
15	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
16	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
17	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
18	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
19	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
20	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)

Retail Cut Identification

1	
Name	Individual Number
Altha SR	1
Chapter	Group Number

3109001

Species	27 Shank Portion	Chops
B Beef	28 Short Ribs	65 Arm Chop
P Pork	29 Shoulder Roast (Bnls)	66 Blade Chop
L Lamb	30 Sirloin Roast	67 Blade Chop (Bnls)
Primal Cuts	31 Sirloin Half	68 Butterflied Chop (Bnls)
A Breast	32 Spareribs	69 Country Style Ribs
B Brisket	33 Square Cut (Whole)	70 Loin Chop
C Chuck	34 Tenderloin (Whole/Roast)	71 Rib Chop
D Flank	35 Tip Roast (Bnls)	72 Rib Chop (Frenched)
E Ham or Leg	36 Tip, Cap Off Roast	73 Sirloin Chop
F Loin	37 Top Loin Roast (Bnls)	74 Top Loin Chop
G Plate	38 Top Roast (Bnls)	75 Top Loin Chop (Bnls)
H Rib or Rack	39 Top Round Roast	Variety Meats
I Round	40 Tri-Tip Roast	76 Heart
J Shoulder		77 Kidney
K Side (Belly)		78 Liver
L Spareribs		79 Oxtail
M Variety Meats		80 Tongue
N Various Meats		81 Tripe
Retail Cuts	Steaks	Variety Meats
Roasts/Pot Roasts	41 Arm Steak	82 Beef for Stew
1 American Style	42 Blade Steak	83 Cubed Steak
2 Arm Picnic	43 Bottom Round Steak	84 Ground Beef
3 Arm Roast	44 Center Slice	85 Ground Pork
4 Arm Roast (Bnls)	45 Eye Steak (Bnls)	86 Hocks
5 Back Ribs	46 Eye Round Steak	87 Sausage Link/Pattie
6 Blade Roast	47 Flank Steak	88 Shank
7 Blade Boston	48 Mock Tender Steak	Smoked/Cured
8 Bottom Round Roast (Bnls)	49 Porterhouse Steak	89 Brisket, Corned
9 Bottom Round Rump Roast (Bnls)	50 Ribeye, Lip-On Steak	90 Center Slice
10 Brisket, Whole (Bnls)	51 Round Steak	91 Ham (Bnls)
11 Center Loin Roast	52 Round Steak (Bnls)	92 Hocks
12 Center Rib Roast	53 Sirloin Cutlets	93 Loin Chop
13 Eye Roast (Bnls)	54 Skirt Steak (Bnls)	94 Picnic (Whole)
14 Eye Round Roast	55 T-Bone Steak	95 Rib Chop
15 Flat Half (Bnls)	56 Tenderloin Steak	96 Rump Portion
16 Frenched Style	57 Tip, Cap Off Steak	97 Shank Portion
17 Fresh Side	58 Top Blade (Bnls)	98 Slab Bacon
18 Leg Roast (Bnls)	59 Top Loin Steak	99 Sliced Bacon
19 Loin Roast	60 Top Loin (Bnls) Steak	Cookery Methods
20 Mock Tender Roast	61 Top Round Steak	D Dry Heat
21 Petite Tender	62 Top Sirloin Steak (Bnls)	M Moist Heat
22 Rib Roast	63 Top Sirloin Cap Off Steak (Bnls)	/ Dry or Moist Heat
23 Rib Roast (Frenched)	64 Top Sirloin Cap Steak (Bnls)	
24 Ribs (Denver Style)		
25 Rump Portion		
26 Seven (7) Bone Roast		

#	Species	Primal	Retail First Digit	Retail Second Digit	Cookery
21	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
22	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
23	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
24	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
25	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
26	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
27	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
28	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
29	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
30	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
31	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
32	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
33	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
34	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
35	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
36	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
37	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
38	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
39	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
40	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)

Retail Cut Identification		
Species	27 Shank Portion	Chops
B Beef	28 Short Ribs	65 Arm Chop
P Pork	29 Shoulder Roast	66 Blade Chop
L Lamb	(Bnls)	67 Blade Chop
	30 Sirloin Roast	(Bnls)
Primal Cuts	31 Sirloin Half	68 Butterflied Chop
A Breast	32 Spareribs	(Bnls)
B Brisket	33 Square Cut	69 Country Style
C Chuck	(Whole)	Ribs
D Flank	34 Tenderloin	70 Loin Chop
E Ham or Leg	(Whole/Roast)	71 Rib Chop
F Loin	35 Tip Roast (Bnls)	72 Rib Chop
G Plate	36 Tip, Cap Off	(Frenched)
H Rib or Rack	Roast	73 Sirloin Chop
I Round	37 Top Loin Roast	74 Top Loin Chop
J Shoulder	(Bnls)	75 Top Loin Chop
K Side (Belly)	38 Top Roast (Bnls)	(Bnls)
L Spareribs	39 Top Round Roast	Variety Meats
M Variety Meats	40 Tri-Tip Roast	76 Heart
N Various Meats		77 Kidney
	Steaks	78 Liver
	41 Arm Steak	79 Oxtail
Retail Cuts	42 Blade Steak	80 Tongue
Roasts/Pot Roasts	43 Bottom Round	81 Tripe
1 American Style	Steak	
2 Arm Picnic	44 Center Slice	Variety Meats
3 Arm Roast	45 Eye Steak (Bnls)	82 Beef for Stew
4 Arm Roast (Bnls)	46 Eye Round Steak	83 Cubed Steak
5 Back Ribs	47 Flank Steak	84 Ground Beef
6 Blade Roast	48 Mock Tender	85 Ground Pork
7 Blade Boston	Steak	86 Hocks
8 Bottom Round	49 Porterhouse	87 Sausage Link/ Pattie
Roast (Bnls)	Steak	88 Shank
9 Bottom Round	50 Ribeye, Lip-On	Smoked/Cured
Rump Roast (Bnls)	Steak	89 Brisket, Corned
10 Brisket, Whole	51 Round Steak	90 Center Slice
(Bnls)	52 Round Steak	91 Ham (Bnls)
11 Center Loin Roast	(Bnls)	92 Hocks
12 Center Rib Roast	53 Sirloin Cutlets	93 Loin Chop
13 Eye Roast (Bnls)	54 Skirt Steak (Bnls)	94 Picnic (Whole)
14 Eye Round Roast	55 T-Bone Steak	95 Rib Chop
15 Flat Half (Bnls)	56 Tenderloin Steak	96 Rump Portion
16 Frenched Style	57 Tip, Cap Off	97 Shank Portion
17 Fresh Side	Steak	98 Slab Bacon
18 Leg Roast (Bnls)	58 Top Blade (Bnls)	99 Sliced Bacon
19 Loin Roast	Flat Iron Steak	
20 Mock Tender	59 Top Loin Steak	Cookery Methods
Roast	60 Top Loin (Bnls)	D Dry Heat
21 Petite Tender	Steak	M Moist Heat
22 Rib Roast	61 Top Round Steak	/ Dry or Moist Heat
(Frenched)	62 Top Sirloin Steak	
23 Rib Roast	(Bnls)	
24 Ribs (Denver	63 Top Sirloin Cap	
Style)	Off Steak (Bnls)	
25 Rump Portion	64 Top Sirloin Cap	
26 Seven (7) Bone	Steak (Bnls)	
Roast		