Completing the 4-H/FFA Meat Evaluation Form

Team # - this will be a 4-digit code provided to youth during the contest. Write the numbers in the boxes at the top and bubble in the corresponding numbers below.

Code – Mark 4-H age.

State -- youth in the Missouri 4-H State Meats Judging Contest will enter “MO” in the boxes at the top and bubble in the corresponding letters below.

Last Name – Enter in last name, one letter per box, across the top and bubble in corresponding letters below.

First Name – Enter in first name, one letter per box, across the top and bubble in corresponding letters below.

Placing Classes – Each row represents a different combination of rankings (ex. 1324) for the class. Each column represents one class (1-6). Each column should have one placing marked. All six columns should have one bubble marked.

Reasons – Reasons takers will enter reasons scores.

No other portions of the front page will be used and they should remain free of marks.

Meat Identification – Retail Cuts – There will be 30 cuts of meat to identify based on species, primal cut, retail cut, and cookery method. Codes are listed to the right of the bubbles.

- Species – Mark the species the cut is from (B-beef, P-pork, or L-lamb).
- Primal – Mark the primal cut that the retail cut is from.
- Retail First Digit – Mark only the first digit of the code for the retail cut name. For example, if the cut is a Spareribs (32) – 3 would be marked in this column.
- Retail Second Digit – Using the same example of Spareribs (32), 2 would be marked in this column.
- Cookery – Mark the cookery method for the cut (D- dry heat, M- moist heat, or D/M – dry or moist heat).
<table>
<thead>
<tr>
<th>ID #</th>
<th>Species</th>
<th>Primal</th>
<th>Retail First Digit</th>
<th>Retail Second Digit</th>
<th>Cookery</th>
<th>Species</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>B</td>
<td>Beef</td>
<td>1</td>
<td>01</td>
<td>D</td>
<td>Lamb</td>
</tr>
<tr>
<td>2</td>
<td>P</td>
<td>Pork</td>
<td>6</td>
<td>60</td>
<td>D</td>
<td>Loin</td>
</tr>
<tr>
<td>3</td>
<td>L</td>
<td>Lamb</td>
<td>1</td>
<td>01</td>
<td>D</td>
<td>Loin</td>
</tr>
<tr>
<td>4</td>
<td>V</td>
<td>Variety Meats</td>
<td>1</td>
<td>01</td>
<td>D</td>
<td>Loin</td>
</tr>
<tr>
<td>5</td>
<td>M</td>
<td>Meat</td>
<td>1</td>
<td>01</td>
<td>D</td>
<td>Loin</td>
</tr>
<tr>
<td>6</td>
<td>N</td>
<td>Meat</td>
<td>1</td>
<td>01</td>
<td>D</td>
<td>Loin</td>
</tr>
</tbody>
</table>

**Primal Cuts**

- **A** Breast
- **B** Brisket
- **C** Chuck
- **D** Flank
- **E** Ham or Leg
- **F** Loin
- **G** Plate
- **H** Rib or Rack
- **I** Round
- **J** Shoulder
- **K** Side
- **L** Spareribs
- **M** Variety Meats
- **N** Varicus Meats

**Retail Cuts**

- **Roasts/Pot Roasts**
  - 01 American Style
  - 02 Arm Picnic
  - 03 Arm Roast
  - 04 Arm Roast (Belt)
  - 05 Back Ribs
  - 06 Blade Roast
  - 07 Blade Boston
  - 08 Bottom Round
  - 10 Brisket, Whole (Belt)
  - 11 Center Loin Roast
  - 12 Center Rib Roast
  - 13 Eye of Round
  - 15 Flank Half (Belt)
  - 16 French Style
  - 17 Fresh Side
  - 18 Leg Roast (Belt)
  - 19 Loin Roast
  - 20 Mock Tender Roast
  - 21 Petite Tender
  - 22 Rib Roast
  - 23 Rib Roast (Frenched)
  - 24 Ribs (Denver Style)
  - 25 Rump Pan Roast
  - 26 Seventy Bone Roast
  - 27 Shank Portion
  - 28 Short Ribs
  - 29 Shoulder Roast (Belt)
  - 30 Sirloin Roast
  - 31 Sirloin Half
  - 32 Spare Rib
  - 33 Square Cut (Whole)
  - 34 Tenderloin (Whole)
  - 35 Tip Roast (Belt)
  - 36 Tip, Cap Off Roast
  - 37 Top Loin Roast (Belt)
  - 38 Top Roast (Belt)
  - 39 Top Round Roast
  - 40 Tri-Tip Roast

- **Variety Meats**
  - 61 Beef for Stew
  - 62 Cubed Steak
  - 63 Ground Beef
  - 64 Ground Pork
  - 65 Hocks
  - 66 Sausage Link/Patte
  - 67 Shank

- **Smoked/Cured**
  - 09 Brisket, Corned
  - 99 Center Slice
  - 09 Ham (Belt)
  - 02 Hocks
  - 03 Loin Chop
  - 04 Picnic (Whole)
  - 95 Rib Chop
  - 98 Rump Portion
  - 96 Shank Portion
  - 98 Sliced Bacon

- **Steaks**
  - 41 Arm Steak
  - 42 Blade Steak
  - 43 Bottom Round Steak
  - 44 Center Slice
  - 45 Eye Steak (Belt)
  - 46 Eye Round Steak
  - 47 Flank Steak
  - 48 Mock Tender Steak
  - 49 Porterhouse Steak
  - 50 Ribeye, Hip-On Steak
  - 51 Round Steak
  - 52 Round Steak (Belt)
  - 53 Sirloin Cutlets
  - 54 Sirloin Steak (Belt)
  - 55 T-Bone Steak
  - 56 Tenderloin Steak
  - 57 Tip, Cap Off Steak
  - 58 Top Blade Steak, Flat Iron Steak
  - 59 Top Loin Steak
  - 60 Top Loin (Belt) Steak
  - 61 Top Round Steak
  - 62 Top Sirloin (Belt)
  - 63 Top Sirloin Cap Off Steak (Belt)
  - 64 Top Sirloin Cap Steak (Belt)

**Cookery Methods**

- D Dry Heat
- M Moist Heat
- D/M Dry or Moist Heat