Contestant No. _____ **ID-159**

County _____ Area _____
School _____ Age _____

CUT NO.	SPECIES (1 Point)	PRIMAL (3 Points)	RETAIL (4 Points)	TYPE OF CUT (1 Point)	COOKERY (1 Point)
EX:	BEEF B	ROUND K	RUMP BONELESS 31	ROAST RO	MOIST HEAT II
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					
17.					
18.					
19.					
20.					
		DO NOT WRITE IN THIS AREA For Official Use Only			
	____ x 1 = ____	____ x 3 = ____	____ x 4 = ____	____ x 1 = ____	____ x 1 = ____

TOTAL SCORE _____

RETAIL MEAT CUT IDENTIFICATION SCORESHEET

Indiana 4-H/FFA Meat Evaluation and Identification Contest

SPECIES (1 Point)

B - Beef
L - Lamb
P - Pork

PRIMAL CUT (3 points)

a. Breast
b. Brisket
c. Chuck
d. Flank
e. Ham
f. Jowl
g. Leg
h. Loin
i. Plate
j. Rib (Rack)
k. Round
l. Shank
m. Shoulder
n. Side (Belly)
o. Spareribs
p. Variety Meats
q. Various

TYPE OF CUT (1 Point)

Use only for retail names 1-61

CH - Chop
Ro - Roast/Pot Roast
Sl - Slice
St - Steak

COOKERY METHOD (1 Point)

I - Dry Heat
II - Moist Heat
III - Dry/Moist Heat

RETAIL NAMES (4 Points)

Chops, Roasts/Pot Roasts, Steaks, Slices

1. American Style
2. Arm
3. Arm, Boneless
4. Arm Picnic
5. Blade
6. Blade Boston
7. Bottom Round
8. Butterfly
9. Center
10. Center Loin
11. Center Rib
12. Cross Rib
13. Cross Rib, Boneless
14. Cubed
15. Double
16. Eye Round
17. Flank
18. Fresh Ham
19. Frenched Style
20. Heel of Round
21. Loin
22. Neck
23. Porterhouse
24. Rib
25. Ribeye
26. Rib, Large End
27. Rib, Small End
28. Rib, Small End, Boneless
29. Round
30. Round, Boneless
31. Rump, Boneless
32. Rump Portion
33. 7-Bone
34. Shank Portion
35. Shell Sirloin
36. Shoulder Boneless
37. Sirloin
38. Sirloin Boneless
39. Sirloin, Flat Bone
40. Sirloin, Half
41. Sirloin, Pin Bone
42. Sirloin, Round Bone
43. Sirloin, Wedge Bone
44. Smoked Center
45. Smoked Center, Boneless
46. Smoked Ham
47. Smoked Ham, Boneless
48. Smoked Loin
49. Smoked Rib
50. Smoked Rump Portion
51. Smoked Shank Portion
52. Smoked Shoulder Picnic
53. Square Cut
54. T-Bone
55. Tenderloin
56. Tip
57. Tip, Cap Off
58. Top Loin
59. Top Loin, Boneless
60. Top Round
61. Top Sirloin, Boneless

VARIETY MEATS (5 Points)

62. Brains
63. Heart
64. Kidney
65. Liver
66. Sweetbreads
67. Tongue

OTHER CUTS (5 Points)

68. Back Ribs
69. Beef for Stew
70. Breast
71. Brisket, Boneless
72. Canadian Style Bacon
73. Country Style Ribs
74. Cross Cuts
75. Cross Cuts, Boneless
76. Fresh Side
77. Fresh Side Sliced
78. Ground Beef
79. Hock
80. Riblets
81. Sausage
82. Shank
83. Short Ribs
84. Sirloin Cutlets
85. Slab Bacon
86. Sliced Bacon
87. Smoked Hock
88. Smoked Jowl
89. Spareribs

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