

**MEATS IDENTIFICATION CONTEST
NOVICE AGE GROUP**

I. Eligibility

- A. Read the general rules.
- B. There will be two three-or-four member teams or individuals from each county.

II. Procedures

- A. Fifteen retail cuts of beef, pork and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest. Contestant must use numbers and letters from the left side of the score sheet.
- B. While judging, participants shall not talk to anyone except the group leaders or the contest superintendent. Points may be deducted for talking.
- C. Ties will be broken by retail name score, thereafter primal cut score.

III. Scoring

Identify 15 retail cuts - beef, pork and lamb (fresh, processed or variety)	<u>Possible Score</u>
A. Name of species at one point each	15 points
B. Name of primal cut at three points each	45 points
C. Name of retail cut at four points each.....	60 points
D. Type at one point each.....	15 points
Total identification score possible	
135 points	

IV. References

- A. 101 Meat Cuts - A Guide to Meat Selection published by the National Livestock and Meat Board.
- B. Meat Judging Manual published by the National Livestock and Meat Board.
- C. Local packing plants, food lockers, local and chain food stores with meat counter.
- D. Placing Card, 200 D-9.
- E. National 4-H Retail Cut Identification Score Sheet and Code Sheet.

V. Awards

First through fifth place ribbons will be awarded to team members and high point individuals. Medals will go to the first place team members and high point individuals.

**MEATS IDENTIFICATION CONTEST
JUNIOR AGE GROUP**

I. Eligibility

- A. Read the general rules.
- B. There will be two three-or-four member teams or individuals from each county.

II. Procedures

- A. Fifteen retail cuts of beef, pork and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest. Contestant must use numbers and letters from the left side of the score sheet.
- B. Contestant will place one class of retail cuts.
- C. While judging, participants shall not talk to anyone except the group leaders or the contest superintendent. Points may be deducted for talking.
- D. Ties will be broken by retail name score, thereafter primal cut score.

III. Scoring

Possible Score

Placing retail class.....50 points

Identify 15 retail cuts - beef, pork and lamb
(fresh, processed or variety)

- A. Name of species at one point each15 points
- B. Name of primal cut at three points each45 points
- C. Name of retail cut at four points each.....60 points
- D. Type at one point each.....15 points

Total identification score possible135 points

Total possible points185 points

IV. References

- A. 101 Meat Cuts - A Guide to Meat Selection published by the National Livestock and Meat Board.
- B. Meat Judging Manual published by the National Livestock and Meat Board.

Total possible points200 points

C. Local packing plants, food lockers, local and chain food stores with meat counter.

D. Placing Card, 200.D-9.

E. National 4-H Retail Cut Identification Score Sheet and Code Sheet.

V. Awards

A. First through fifth place ribbons will be awarded to team members and high point individuals. Medals will go to the first place team members and high point individuals.

April 2009

American Royal National 4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
Top Blade Steak (Flat Iron)	Dry	B	C	58	D	
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
	Top Round Steak	Dry	B	I	61	D
Various	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M
	Smoked Ham, Bnls	Dry	P	E	91	D
	Smoked Ham, Center Slice	Dry	P	E	90	D
	Smoked Ham, Rump Portion	Dry	P	E	96	D
	Smoked Ham, Shank Portion	Dry	P	E	97	D
	Tip Roast, Bnls	Dry	P	E	35	D
	Top Roast, Bnls	Dry	P	E	38	D
	Loin	Back Ribs	Dry/Moist	P	F	05
Blade Chops		Dry/Moist	P	F	66	D/M
Blade Chops, Bnls		Dry/Moist	P	F	67	D/M
Blade Roast		Dry/Moist	P	F	06	D/M
Butterflied Chops Bnls		Dry	P	F	68	D
Center Loin Roast		Dry	P	F	11	D
Center Rib Roast		Dry	P	F	12	D
Country Style Ribs		Dry/Moist	P	F	69	D/M
Loin Chops		Dry	P	F	70	D
Rib Chops		Dry	P	F	71	D
Sirloin Chops		Dry	P	F	73	D
Sirloin Cutlets		Dry	P	F	53	D
Sirloin Roast		Dry	P	F	30	D
Smoked Pork Loin Chop		Dry	P	F	93	D
Smoked Pork Loin Rib Chop		Dry	P	F	95	D
Shoulder	Tenderloin, Whole	Dry	P	F	34	D
	Top Loin Chops	Dry	P	F	74	D
	Top Loin Chops, Bnls	Dry	P	F	75	D
	Top Loin Roast, Bnls	Dry	P	F	37	D
	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M
	Arm Roast	Dry/Moist	P	J	03	D/M
	Arm Steak	Dry/Moist	P	J	41	D/M
	Blade Boston Roast	Dry/Moist	P	J	07	D/M
	Blade Steak	Dry/Moist	P	J	42	D/M
	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M
Side/Belly	Slab Bacon	Dry	P	K	98	D
	Sliced Bacon	Dry	P	K	99	D
	Fresh Side	Moist	P	K	17	M
Spareribs	Pork Spareribs	Dry/Moist	P	L	32	D/M
Various	Ground Pork	Dry	P	N	85	D
	Hock	Moist	P	N	86	M
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M
	Pork Sausage Links	Dry	P	N	87	D
	Sausage	Dry	P	N	87	D
	Smoked Pork Hock	Moist	P	N	92	M

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
	American Style Roast	Dry	L	E	01	D
Leg	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
Loin	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M

Species

B = Beef

P = Pork

L = Lamb

Primal Cuts

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

Retail Names

Roasts/Pot Roasts

1	American Style
2	Arm Picnic
3	Arm Roast
4	Arm Roast (Bnls)
5	Back Ribs
6	Blade Roast
7	Blade Boston
8	Bottom Round Roast (Bnls)
9	Bottom Round Rump Roast (Bnls)
10	Brisket, Whole (Bnls)
11	Center Loin Roast
12	Center Rib Roast
13	Eye Roast (Bnls)
14	Eye Round Roast
15	Flat Half (Bnls)
16	Frenched Style
17	Fresh Side
18	Leg Roast (Bnls)
19	Loin Roast
20	Mock Tender Roast
21	Petite Tender
22	Rib Roast
23	Rib Roast (Frenched)
24	Ribs (Denver Style)
25	Rump Portion
26	Seven (7) Bone Roast
27	Shank Portion
28	Short Ribs
29	Shoulder Roast (Bnls)
30	Sirloin Roast
31	Sirloin Half
32	Spareribs
33	Square Cut (Whole)
34	Tenderloin (Whole)
35	Tip Roast (Bnls)
36	Tip, Cap Off Roast
37	Top Loin Roast (Bnls)
38	Top Roast (Bnls)
39	Top Round Roast
40	Tri-Tip Roast

Steaks

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

Variety Meats

76	Heart
77	Kidney
78	Liver
79	Oxtail
80	Tongue
81	Tripe

Various Meats

82	Beef for Stew
83	Cubed Steak
84	Ground Beef
85	Ground Pork
86	Hocks
87	Sausage Link/Pattie
88	Shank

Smoked/Cured

89	Brisket, Corned
90	Center Slice
91	Ham (Bnls)
92	Hocks
93	Loin Chop
94	Picnic (Whole)
95	Rib Chop
96	Rump Portion
97	Shank Portion
98	Slab Bacon
99	Sliced Bacon

Chops

65	Arm Chop
66	Blade Chop
67	Blade Chop (Bnls)
68	Butterflied Chop (Bnls)
69	Country Style Ribs
70	Loin Chop
71	Rib Chop
72	Rib Chop (Frenched)
73	Sirloin Chop
74	Top Loin Chop
75	Top Loin Chop (Bnls)

Cookery Method

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

Contestant Number: _____

American Royal National 4-H



Meat Retail Cut Identification



Species	Primal Cut	
B – Beef	A. Breast	J. Rib (Rack)
L – Lamb	B. Brisket	K. Round
P – Pork	C. Chuck	L. Shank
	D. Flank	M. Shoulder
	E. Ham/Leg	N. Side (Belly)
	F. Jowl	O. Spareribs
	G. Leg	P. Variety Meats
	H. Loin	Q. Various
	I. Plate	

Cut No.	Species (1 pt)	Primal Cut (3 pts)	Retail Name (4 pts)	Type (1 pt)	Cookery Method (1 pt)
EX.	Lamb	Leg	Center	Slice	Dry
	L	G	12	SI	D

Retail Names Chops, Roasts/Pot Roasts, Steaks, Slices

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

Variety Meats

58. Brains	62. Oxtail
59. Heart	63. Sweetbreads (beef thymus)
60. Kidney	64. Tongue
61. Liver	65. Tripe

Miscellaneous Other Cuts

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

1.	_____	_____	_____	_____	_____
2.	_____	_____	_____	_____	_____
3.	_____	_____	_____	_____	_____
4.	_____	_____	_____	_____	_____
5.	_____	_____	_____	_____	_____
6.	_____	_____	_____	_____	_____
7.	_____	_____	_____	_____	_____
8.	_____	_____	_____	_____	_____
9.	_____	_____	_____	_____	_____
10.	_____	_____	_____	_____	_____
11.	_____	_____	_____	_____	_____
12.	_____	_____	_____	_____	_____
13.	_____	_____	_____	_____	_____
14.	_____	_____	_____	_____	_____
15.	_____	_____	_____	_____	_____
16.	_____	_____	_____	_____	_____
17.	_____	_____	_____	_____	_____
18.	_____	_____	_____	_____	_____
19.	_____	_____	_____	_____	_____
20.	_____	_____	_____	_____	_____
21.	_____	_____	_____	_____	_____
22.	_____	_____	_____	_____	_____
23.	_____	_____	_____	_____	_____
24.	_____	_____	_____	_____	_____
25.	_____	_____	_____	_____	_____
26.	_____	_____	_____	_____	_____
27.	_____	_____	_____	_____	_____
28.	_____	_____	_____	_____	_____
29.	_____	_____	_____	_____	_____
30.	_____	_____	_____	_____	_____

Number incorrect	_____	_____	_____	_____	_____
	×1	×3	×4	×1	×1

Points Off	_____	_____	_____	_____	_____
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Type of Cut	Cookery Method
Ch – Chop(s)	D – Dry Heat
Ro – Roast/Pot Roast	M – Moist Heat
SI – Slice(d)	D/M – Dry or Moist Heat
St – Steak	

300 – _____ = _____
 Total Points Off Final Score