

***MEATS
EVALUATION
and
TECHNOLOGY
CAREER DEVELOPMENT EVENT***

***RULES AND REGULATIONS
TEAM COMPETITION***



ALABAMA FFA ASSOCIATION

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Alabama State Department of Education, Dr. Eric G. Mackey, State Superintendent of Education

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**September 2020
Meats CDE**

MEATS CAREER DEVELOPMENT EVENT

PURPOSE

The Meats Evaluation and Technology CDE is designed to provide a competitive event for agriculture education students, develop employment skills in the meat animal industry, expand their knowledge of meat animal marketing and merchandising, develop broader analytical skills and critical thinking strategies, and develop an understanding of appropriate meat terminology. The event also develops the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as meet the needs of the consumer.

ELIGIBILITY AND REGULATIONS

For specific eligibility of participants, refer to the Contests and Awards

Booklet.

Teams will report directly to the state event. There will be no elimination at the county or district level. To be eligible to compete at state each team must pre-register by deadline determined by state staff.

DISCLAIMER

In the event that contests (CDE, LDE, TDE's) cannot be held in person, a virtual option may be conducted. Contest rules and guidelines are subject to change to meet the needs of a virtual experience.

ALTERNATE POLICY

For district level events, if a chapter brings alternates there will be no more than two alternates allowed per team. Alternates will use a copy of the scan form (not an original) for those events scored via judgingcard.com. If more than four official scan forms are turned in for a chapter in one event, the highest score(s) for that team will be disqualified and deleted until the chapter only has four team members in the scoring system. Alternates must not be in groups with official team members.

For state level events, alternates are not allowed.

STATE AWARDS/SPONSOR(S):

Pork Producers

Alabama Cattleman's Association

Refer to Alabama FFA Contests and Awards Booklet at:
<http://www.alabamaffa.org> and click on "Forms/Applications"

EVENT RULES

The teams competing in this event will be composed of a maximum of four members. The three highest scorers will make up the team score. No alternates will be allowed.

Participants must come to the event prepared to work in a cold storage facility. Dress appropriately. Long-sleeved shirts, pants and a jacket. Clean shoes, free of manure, mud/dirt, must be worn. The CDE environment will be 35-40 degrees Fahrenheit with (cooler) winds of 12 mph.

No measuring "gadgets or gimmicks" may be used during the event.
Example (rib-eye grid)

If more than 16 teams register there will be a morning contest and an afternoon contest with half the teams competing in each time slot due to limited room in the coolers.

If more than 32 teams register, a 100 question test will be administered. The top 16 teams will then compete in the CDE.

NO jewelry of any kind may be worn, including ear rings and watches.

NO cell phones.

Each participant will bring 2 sharpened No. 2 pencils and a clip board free of notes, writings and or any ruler markings.

Note paper will be provide at the contest.

A non-programmable calculator can be used.

Charts for yield grading and quality grading will be provided.

There will be a morning session and afternoon session. In even years all registered teams will be ordered by chapter name A-Z with the list being split in half. In odd years it will be Z-A.

STATE EVENT

The state event will consist of the following classes/activities. However, the number and type of classes/activities included in the state event is subject to change dependent upon the availability of carcasses.

WRITTEN EXAMINATION (50 points)

A multiple choice exam will be given. The objective exam is designed to determine team members understanding of the meat animal industry. The exam will consist of 25 multiple choice questions. (2 points each)

PLACING/EVALUATION CLASSES (50 points/class)

Four to six evaluation classes will be formatted as placing, keep/cull and/or value based pricing. Class exhibits and formats will be as follows:

Carcasses (beef or pork)

- **Backfat Recommendations for Placing Unribbed Pork Carcasses**

Wholesale/subprimal cuts (beef, pork, lamb)

Retail cuts (beef, pork, lamb)

Processed meats (cured/smoked center ham slices, shank or rump portion of ham, boneless ham, sliced bacon, fresh pork sausage, smoked sausage)

- **Reference: Guidelines for placing processed meats**

Class will be comprised of four exhibits that must be ranked first to last.

QUESTIONS ON PLACING CLASSES (50 points)

A total of 10 questions will be asked covering 2 classes.

INDIVIDUAL KEEP/CULL CLASS (50 points/class)

Participants will be provided with a scenario that is an industry standard or situation. Participants will be given time to review the scenario and then time to evaluate the meat product and make a selection based on the provided information. Up to eight carcasses may be evaluated.

BEEF QUALITY AND YIELD GRADING (20 points per carcass/problem)

Participants will quality grade and yield grade up to six carcasses and/or complete beef quality and yield grading problems. (20 points per carcass). All information to solve the problems will be provided. (Total possible = 120 points per participant.)

Quality Grading: Participants may use the worksheet provided for Beef Grading. The participant should complete the section of answers for quality grading on the computerized scorecard. Ten points are awarded for each correct grade. Each will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. However, in the case of “B” Maturity, Select High and Select Low will be awarded zero points.

Yield Grading: Participants may use the worksheet provided for Beef Grading. Participant is to calculate the final “Yield Grade” to the nearest one-tenth of a grade. Ten points are awarded for each correct grade. The participant should complete the section of answers for yield grading on the computerized scorecard.

Full points will be earned for 1/10th above or below official yield grade. A two point deduction will be made for 2/10th – 5/10th above or below official yield grade. A five point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade.

RETAIL MEATS CUTS IDENTIFICATION (210 possible points)

Participants will identify 30 retail meats cuts found on the “Meats Identification Card.” The official key (Retail Cuts Coding) is located at the end of this handbook. Only the cuts listed are eligible to be used in this event. Participants will be given one point for correct species identification, two point for correct primal cut identification, one point for correct cookery and three points for correct retail name. Answers will be recorded on a computerized scan form/sheet.

Clarification of Terms for Retail Identification

Chop: Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from ½” to 1½” in thickness. A chop usually is of a size to be a single meal portion.

Slice: A section of meat, usually less than one inch thick, taken from the center or either side of center of the leg of pork, lamb or veal.

Steak: A flat cut of meat, larger than a chop, ranging from ¾” to 1½” of thickness

cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is sufficient to provide more than one portion.

Roast (Meat Cut): Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). This cut is intended to serve more than two people.

Scoring

The event will be divided in the following sections and scored as follows:

Individual Activities	Possible Maximum Points
Written exam	50
Retail meat cuts identification (30 cuts)	210
Beef quality and yield grading/problem solving	120
Placing/Evaluation Classes (four to six classes)	200–300
Ten questions (from two of the evaluation classes)	50
Individual Keep/Cull Class (up to eight carcasses)	400
Total possible points per individual	1130
Total maximum points possible per team (3 participants)	3390
The classes and activities in the state event are subject to change.	

TIEBREAKERS

If ties occur, the following events will be used to break the tie:

Team Tie Breaker

Top three individuals score from the team: (drop persons scores not used)

1. Identification Retail Meat Cuts
2. Grading
3. Class questions

Individual Tie Breaker

1. Identification Retail Meat Cuts
2. Grading
3. Class questions

REFERENCES

This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during the event preparation.

https://www.ffa.org/SiteCollectionDocuments/cde_meats_evaluation_and_technology_handbook.docx

Official reference book

Meat Science & Food Safety

Meat Evaluation Handbook, National Livestock and Meat Board, 444 North Michigan Avenue, Chicago, IL 60611

Preliminary Yield Grade Ruler: NASCO
Ft. Atkinson, Wisconsin 53538

Rib eye Grid AS-34, Iowa State University, Cooperative Extension Service, Ames IA 60010

Yellow Pages, 1994 Edition, Watt Publishing Company, 122 S. Wesley Ave., Mount Morris, ILL 61054 Phone 815-734-4171 Ext. 270

FFA Meat Judging Training Resources

Here are some practice websites if you have time to look at classes:

<http://meat.tamu.edu/extension.html>

<http://aggiemeat.tamu.edu/judging/meatjudging.html>

<http://www.animal.ufl.edu/extension/meat/youth/judging-classes.shtml>

<http://www.meatscience.org/page.aspx?id=327>

<http://www.meatscience.org/page.aspx?id=7101>

<http://animalscience.tamu.edu/ansc/meatjudging/practicecontests.html>

<http://animalrange.montana.edu/courses/meat/meatjudging1.htm>

<http://www.ca.uky.edu/agripedia/agmania/meats/>

<http://www.ag.purdue.edu/counties/owen/Pages/MeatJudgingPage.aspx>

National FFA Core Catalog – www.shop.FFA.org

Retail Meat Instructional Materials/Instructor Combo Pack

Retail Meat Team Combo Pack

Retail Meats Field Guide

Retail Meats Flash Cards

Meat Identification Tutorial CD-ROM

Meat Buyer's Guide

NAMP Meat Posters

Beef, Lamb, Pork and Veal Cut Charts

Meats Evaluation Scan Forms

FFA Learn-National FFA CDE Q&A's www.FFA.org

CEV Multimedia, 1020 SE Loop 289, Lubbock, TX 79404, (800) 922-9965

Retail Cuts Identification (DVD)

Meat Science and Food Safety (DVD) - written exam resource

Beef Myology - <http://bovine.unl.edu>

National Cattlemen's Beef Association, 9110 E. Nichols Ave. #300, Centennial, CO 80112, (303) 694-0305/1-800-368-3138

USDA Marbling Photographs

Guide to Identifying Meat Cuts

<https://store.beef.org/>

American Meat Science Association (AMSA), 2441 Village Green Place, Champaign, Illinois 61874, (800) 517-2672

<http://www.meatscience.org/students/meat-judging-program>

Email: information@meatscience.org

USDA Marbling Photographs

Meat Evaluation Handbook

Art Services, Inc., 3015 Earl Place, N.E., Washington, D.C., 20018, (202) 526-5607

Beef Ribeye Grids

NASCO, 901 Janesville Avenue, P.O. Box 901, Fort Atkinson, WI 53538-0901, 1-800-558-9595

Preliminary Yield Grade Rulers (<http://www.enasco.com/product/C02615N>)

Beef and Pork Ribeye Grids

Example Meats Evaluation Websites of Classes and Materials

<http://aggiemeat.tamu.edu/meat-identification-pictures>

<http://animalscience.unl.edu/ANSCExextensionMeatScienceLearningAids>

Calculations for Formulation Problem

Batch size = 5,000 Lbs.									
	Ingredient Name	Price/Lb.	Fat content	Desired fat%	Multiples	Proportion of batch	Lbs. of batch		Cost
Ingredient with most fat =	75% Trimmings	\$1.28	25%	20%	4	0.44	2,200	Lbs.	\$2,216
Ingredient with least fat =	Chuck Tender	\$1.58	16%		5	0.56	2,800	Lbs.	\$4,424
Sum=					9	Total cost of batch =			\$7,240
									Price per pound = \$1.45

Possible questions:	Amount of fat=	1,000	Lbs.						
	Amount of lean=	4,000	Lbs.						
	Percentage of fat =	20	%						
	Percentage of lean =	80	%						

Batch size = 5,000 Lbs									
	Ingredient Name	Price/Lb.	Fat content	Desired fat%	Multiples	Proportion of batch	Lbs. of batch		Cost
Ingredient with most fat =	75% trimmings	\$1.28	25%	20%	8	0.62	3,100	Lbs.	\$3,968
Ingredient with least fat =	Ribeye Roll	\$2.12	12%		5	0.38	1,900	Lbs.	\$4,028
Sum=					13	Total cost of batch =			\$7,996
									Price per pound = \$1.60

Possible questions:	Amount of fat=	1,000	Lbs.						
	Amount of lean=	4,000	Lbs.						
	Percentage of fat =	20	%						
	Percentage of lean =	80	%						

Batch size =									
	Ingredient Name	Price/Lb.	Fat content	Desired fat%	Multiples	Proportion of batch	Lbs. of batch		Cost
Ingredient with most fat =	75% Trimmings	\$1.28	25%	20%	12	0.17	3550	Lbs.	\$4,544
Ingredient with least fat =	Bull product	\$1.74	8%		5	0.29	1,450	Lbs.	\$2,523
Sum=					17	Total cost of batch =			\$7,067
									Price per pound = \$1.41

Possible questions:	Amount of fat=	1,000	Lbs.						
	Amount of lean=	4,000	Lbs.						
	Percentage of fat =	20	%						
	Percentage of lean =	80	%						

National Pork Board Backfat Recommendation

NOTE: Policy Statement-Backfat Recommendations for Placing Unribbed Pork Carcass Classes — The National Pork Board has published live and carcass specifications for the “ideal” market hog, known as Symbol III (National Pork Board, 2005).

Pork carcasses with less than 0.60 inches backfat have a higher incidence of bellies which are too thin for high quality bacon production and also tend to have unacceptably low marbling levels and less palatable pork. If this situation is presented in competition, students would be expected to evaluate the given carcass or carcasses against contemporaries within the class and rank accordingly.

Retail Cuts Code Sheet with Cookery

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

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
B	I	36	D/M	Beef	Round	Tip Roast – Cap Off	Dry/Moist
B	I	57	D	Beef	Round	Tip Steak – Cap Off	Dry
B	I	39	D	Beef	Round	Top Round Roast	Dry
B	I	61	D	Beef	Round	Top Round Steak	Dry
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
B	N	84	D	Beef	Various	Ground Beef	Dry
P	E	44	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
P	E	25	D/M	Pork	Ham/Leg	Pork Fresh ham Rump Portion	Dry/Moist
P	E	27	D/M	Pork	Ham/Leg	Pork Fresh ham Shank Portion	Dry/Moist
P	E	91	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
P	E	96	D	Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
P	E	97	D	Pork	Ham/Leg	Smoked Ham, Shank Portion	Dry
P	E	35	D	Pork	Ham/Leg	Tip Roast, Bnls	Dry
P	E	38	D	Pork	Ham/Leg	Top Roast, Bnls	Dry
P	F	05	D/M	Pork	Loin	Back Ribs	Dry/Moist
P	F	66	D/M	Pork	Loin	Blade Chops	Dry/Moist
P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
P	F	06	D/M	Pork	Loin	Blade Roast	Dry/Moist
P	F	68	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	11	D	Pork	Loin	Center Loin Roast	Dry
P	F	12	D	Pork	Loin	Center Rib Roast	Dry
P	F	70	D	Pork	Loin	Loin Chops	Dry
P	F	71	D	Pork	Loin	Rib Chops	Dry
P	F	73	D	Pork	Loin	Sirloin Chops	Dry
P	F	53	D	Pork	Loin	Sirloin Cutlets	Dry
P	F	30	D	Pork	Loin	Sirloin Roast	Dry
P	F	93	D	Pork	Loin	Smoked Pork Loin Chop	Dry
P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
P	F	74	D	Pork	Loin	Top Loin Chops	Dry
P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
P	F	37	D	Pork	Loin	Top Loin Roast, Bnls	Dry
P	J	02	D/M	Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
P	J	03	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	41	D/M	Pork	Shoulder	Arm Steak	Dry/Moist
P	J	07	D/M	Pork	Shoulder	Blade Boston Roast	Dry/Moist

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	J	94	D/M	Pork	Shoulder	Smoked Picnic, Whole	Dry/Moist
P	K	98	D	Pork	Side	Slab Bacon	Dry
P	K	99	D	Pork	Side	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
P	L	32	D/M	Pork	Spareribs	Pork Spareribs	Dry/Moist
P	N	85	D	Pork	Various	Ground Pork	Dry
P	N	86	M	Pork	Various	Hock	Moist
P	N	83	D/M	Pork	Various	Pork Cubed steak	Dry/Moist
P	N	87	D	Pork	Various	Pork Sausage Links	Dry
P	N	87	D	Pork	Various	Sausage	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)	Dry/Moist
L	E	01	D	Lamb	Leg	American Style Roast	Dry
L	E	44	D	Lamb	Leg	Center Slice	Dry
L	E	16	D	Lamb	Leg	Frenched Style Roast	Dry
L	E	18	D	Lamb	Leg	Leg Roast, Bnls	Dry
L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
L	E	31	D	Lamb	Leg	Sirloin Half	Dry
L	F	70	D	Lamb	Loin	Loin Chops	Dry
L	F	19	D	Lamb	Loin	Loin Roast	Dry
L	H	71	D	Lamb	Rib	Rib Chops	Dry
L	H	72	D	Lamb	Rib	Rib Chops Frenched	Dry
L	H	22	D	Lamb	Rib	Rib Roast	Dry
L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
L	J	33	D/M	Lamb	Shoulder	Square Cut	Dry/Moist
L	N	88	M	Lamb	Various	Shank	Moist
B	M	76	D/M	Beef	Variety	Heart	Dry/Moist
L	M	76	D/M	Lamb	Variety	Heart	Dry/Moist
P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist
L	M	77	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	77	D/M	Pork	Variety	Kidney	Dry/Moist
B	M	78	D/M	Beef	Variety	Liver	Dry/Moist
L	M	78	D/M	Lamb	Variety	Liver	Dry/Moist
P	M	78	D/M	Pork	Variety	Liver	Dry/Moist

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	M	79	M	Beef	Variety	Oxtail	Moist
B	M	80	D/M	Beef	Variety	Tongue	Dry/Moist
L	M	80	D/M	Lamb	Variety	Tongue	Dry/Moist
P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
B	M	81	M	Beef	Variety	Tripe	Moist

Species

B Beef P Pork L Lamb

Primal Cuts

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

Retail Cuts

- | | |
|-----------------------------------|----------------------------|
| Roasts/Pot Roasts | Chops |
| 01 American Style | 65 Arm Chop |
| 02 Arm Picnic | 66 Blade Chop |
| 03 Arm Roast | 67 Blade Chop (Bnls) |
| 04 Arm Roast (Bnls) | 68 Butterflied Chop (Bnls) |
| 05 Back Ribs | 69 Country Style Ribs |
| 06 Blade Roast | 70 Loin Chop |
| 07 Blade Boston | 71 Rib Chop |
| 08 Bottom Round Roast (Bnls) | 72 Rib Chop (Frenched) |
| 09 Bottom Round Rump Roast (Bnls) | 73 Sirloin Chop |
| 10 Brisket, Whole (Bnls) | 74 Top Loin Chop |
| 11 Center Loin Roast | 75 Top Loin Chop (Bnls) |
| 12 Center Rib Roast | |
| 13 Eye Roast (Bnls) | Variety Meats |
| 14 Eye Round Roast | 76 Heart |
| 15 Flat Half (Bnls) | 77 Kidney |
| 16 Frenched Style | 78 Liver |
| 17 Fresh Side | 79 Oxtail |
| 18 Leg Roast (Bnls) | 80 Tongue |
| 19 Loin Roast | 81 Tripe |
| 20 Mock Tender Roast | |
| 21 Petite Tender | Various Meats |
| 22 Rib Roast | 82 Beef for Stew |
| 23 Rib Roast (Frenched) | 83 Cubed Steak |
| 24 Ribs (Denver Style) | 84 Ground Beef |
| 25 Rump Portion | 85 Ground Pork |
| 26 Seven (7) Bone Roast | 86 Hocks |
| 27 Shank Portion | 87 Sausage Link/Pattie |
| 28 Short Ribs | 88 Shank |
| 29 Shoulder Roast (Bnls) | |
| 30 Sirloin Roast | Smoked/Cured |
| 31 Sirloin Half | 89 Brisket, Corned |
| 32 Spareribs | 90 Center Slice |
| 33 Square Cut (Whole) | 91 Ham (Bnls) |
| 34 Tenderloin (Whole) | 92 Hocks |
| 35 Tip Roast (Bnls) | 93 Loin Chop |
| 36 Tip, Cap Off Roast | 94 Picnic (Whole) |
| 37 Top Loin Roast (Bnls) | 95 Rib Chop |
| 38 Top Roast (Bnls) | 96 Rump Portion |
| 39 Top Round Roast | 97 Shank Portion |
| 40 Tri-Tip Roast | 98 Slab Bacon |
| | 99 Sliced Ham |

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)

Cookery Methods

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