1 - Beef: Cx 1 - 2 - 3 - 4 - 5
   1/2 - Greater Trimness
   2/4 - Easy, Clearly Greater Quality (Top Choice vs. Low Choice)
   4/3 - Clearly Greater Trimness, Higher Lean-to-Fat
   1/3 - Combined Quality + Cutability to Lowest Price
       - Lowest Cutout Value

2 - Beef Ribs: 1 - 4 - 3 - 2
   1/2 - Close, Greater Muscling
   4/3 - Greater Quality, Top Choice vs. Low Choice
   3/2 - Clearly Greater Quality (Choice vs. Select)
   1/2 - Lowest Quality (USDA Select)
       (Highest Cutability) vs Lowest Merchandising Value

3 - Hams: 3 - 4 - 2 - 1
   3/4 - Greater Trimness
   4/2 - Close, Advantages Quality + Trimness
   2/1 - Easy, Superior Trimness, Pero 1.
   1/1 - Fattest, Lowest Yielding
4 - York Cx 1-4-2-3
 3 5 2
1/4 - Superior Trimness
 4/1 - Superior Muscling
2/3 - Close, Advantages Muscling + Trimness
1/3 - Combined Trimness + Muscling to Lowest Degree

5 - Porterhouse Steaks 4 3 2 1 3 2
4/2 - Greater Muscling
2/1 - Easy, Superior Trimness, Higher Edible Portion
1/3 - Close, Advantages Muscling + Trimness
1/3 - Combined Trimness and Muscling to Lowest Degree - Fat.

6 - Rock Center Loin 1 2 3 4
1/2 - Close, Advantages Trimness
2/3 - Clearly Greater Trimness, Higher Lean-to-Fat
3/4 - Easy, Superior Trimness, Higher 1.
1/4 - Fattest, Lowest Yielding
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Class 1 – Beef Carcass Questions

1) Which carcass had the darkest colored ribeye? 2

2) Which carcass was the trimmest? 4

3) How many carcasses would qualify for a Top Choice Boxed Beef Program? 2

4) Which carcass had the largest ribeye? 3

5) Which carcass had the most fat over the brisket? 3

Class 4 – Pork Carcass Questions

6) Which carcass was the trimmest? 1

7) Which carcass was the heaviest muscled? 4

8) Which carcass had the most fat opposite the last lumbar vertebra? 3

9) Which carcass had the least fat over the ham collar? 1

10) Between 2 and 3, which carcass had a heavier muscled shoulder? 2
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### Primal Cuts

- **A** Breast
- **B** Brisket
- **C** Chuck
- **D** Flank
- **E** Ham or Leg
- **F** Loin
- **G** Plate
- **H** Rib or Rack
- **J** Shoulder
- **K** Side (Belly)
- **L** Spareribs
- **M** Variety Meats
- **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 (Brisk)
  - 04 Arm Roast (Brisk) 68 Butterflied Chop (Brisk)
  - 05 Back Ribs 69 Country Style Ribs
  - 06 Blade Roast 70 Loin Chop
  - 07 Blade Boston 71 Rib Chop
  - 08 Bottom Round 72 Rib Chop (Frenched)
  - 09 Bottom Round 73 Sirloin Chop
  - 10 Brisket, Whole (Brisk) 74 Top Loin Chop
  - 11 Center Loin Roast 75 Top Loin Chop (Brisk)
  - 12 Center Rib Roast 76 Heart
  - 13 Eye Roast (Brisk) 77 Kidney
  - 14 Eye Round Roast 78 Liver
  - 15 Flat Half (Brisk) 79 Oxtail
  - 16 Fresh Side 80 Tongue
  - 17 Fresh Side 81 Tripe

#### Variety Meats

- 82 Beef for Stew
- 83 Cubed Steak
- 84 Ground Beef
- 85 Ground Pork
- 86 Hooks
- 87 Sausage Links/Patties
- 88 Shank

#### Smoked/Cured

- 89 Brisket/Cured
- 90 Center Slice
- 91 Ham (Brisk)
- 92 Hooks
- 93 Loin Chop
- 94 Picnic (Whole)
- 95 Rib Chop
- 96 Rump Portion
- 97 Shank Portion
- 98 Slab Bacon
- 99 Sliced Bacon

### Cookery Methods

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