



Middle School Meats Evaluation CDE

Form # CDE-12-003
Florida FFA Association

1

Name

Individual Number

Altha SR

1

Chapter

Group Number

Placing Classes

Placing Class 1				Placing Class 2				Placing Class 3				Placing Class 4			
3102001				*3103001*				*3104001*				*3105001*			
①	①	①	①	①	①	①	①	①	①	①	①	①	①	①	①
②	②	②	②	②	②	②	②	②	②	②	②	②	②	②	②
③	③	③	③	③	③	③	③	③	③	③	③	③	③	③	③
④	④	④	④	④	④	④	④	④	④	④	④	④	④	④	④

Quiz

3109001					
1	A	B	C	D	E
2	A	B	C	D	E
3	A	B	C	D	E
4	A	B	C	D	E
5	A	B	C	D	E
6	A	B	C	D	E
7	A	B	C	D	E
8	A	B	C	D	E
9	A	B	C	D	E
10	A	B	C	D	E

11	A	B	C	D	E
12	A	B	C	D	E
13	A	B	C	D	E
14	A	B	C	D	E
15	A	B	C	D	E
16	A	B	C	D	E
17	A	B	C	D	E
18	A	B	C	D	E
19	A	B	C	D	E
20	A	B	C	D	E
21	A	B	C	D	E

Carcass ID

3109001					
1	A	B	C	D	E
2	A	B	C	D	E
3	A	B	C	D	E
4	A	B	C	D	E
5	A	B	C	D	E
6	A	B	C	D	E
7	A	B	C	D	E
8	A	B	C	D	E
9	A	B	C	D	E
10	A	B	C	D	E

#	Species	Primal	Retail First Digit	Retail Second Digit	Cookery
1	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
2	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
3	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
4	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
5	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
6	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
7	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
8	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
9	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
10	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
11	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
12	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
13	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
14	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
15	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
16	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
17	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
18	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
19	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
20	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)

Retail Cut Identification

1	
Name	Individual Number
Altha SR	1
Chapter	Group Number

3109001

Species	27 Shank Portion	Chops
B Beef	28 Short Ribs	65 Arm Chop
P Pork	29 Shoulder Roast (Bnls)	66 Blade Chop
L Lamb	30 Sirloin Roast	67 Blade Chop (Bnls)
Primal Cuts	31 Sirloin Half	68 Butterflied Chop (Bnls)
A Breast	32 Spareribs	69 Country Style Ribs
B Brisket	33 Square Cut (Whole)	70 Loin Chop
C Chuck	34 Tenderloin (Whole/Roast)	71 Rib Chop
D Flank	35 Tip Roast (Bnls)	72 Rib Chop (Frenched)
E Ham or Leg	36 Tip, Cap Off Roast	73 Sirloin Chop
F Loin	37 Top Loin Roast (Bnls)	74 Top Loin Chop
G Plate	38 Top Roast (Bnls)	75 Top Loin Chop (Bnls)
H Rib or Rack	39 Top Round Roast	Variety Meats
I Round	40 Tri-Tip Roast	76 Heart
J Shoulder		77 Kidney
K Side (Belly)		78 Liver
L Spareribs		79 Oxtail
M Variety Meats		80 Tongue
N Various Meats		81 Tripe
Retail Cuts		Various Meats
Roasts/Pot Roasts		82 Beef for Stew
1 American Style		83 Cubed Steak
2 Arm Picnic		84 Ground Beef
3 Arm Roast		85 Ground Pork
4 Arm Roast (Bnls)		86 Hocks
5 Back Ribs		87 Sausage Link/Pattie
6 Blade Roast		88 Shank
7 Blade Boston		Smoked/Cured
8 Bottom Round Roast (Bnls)		89 Brisket, Corned
9 Bottom Round Rump Roast (Bnls)		90 Center Slice
10 Brisket, Whole (Bnls)		91 Ham (Bnls)
11 Center Loin Roast		92 Hocks
12 Center Rib Roast		93 Loin Chop
13 Eye Roast (Bnls)		94 Picnic (Whole)
14 Eye Round Roast		95 Rib Chop
15 Flat Half (Bnls)		96 Rump Portion
16 Frenched Style		97 Shank Portion
17 Fresh Side		98 Slab Bacon
18 Leg Roast (Bnls)		99 Sliced Bacon
19 Loin Roast		Cookery Methods
20 Mock Tender Roast		D Dry Heat
21 Petite Tender		M Moist Heat
22 Rib Roast		/ Dry or Moist Heat
23 Rib Roast (Frenched)		
24 Ribs (Denver Style)		
25 Rump Portion		
26 Seven (7) Bone Roast		

#	Species	Primal	Retail First Digit	Retail Second Digit	Cookery
21	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
22	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
23	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
24	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
25	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
26	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
27	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
28	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
29	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
30	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
31	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
32	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
33	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
34	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
35	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
36	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
37	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
38	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
39	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)
40	(B) (P) (L)	(A) (B) (C) (D) (E) (F) (G) (H) (I) (J) (K) (L) (M) (N)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(0) (1) (2) (3) (4) (5) (6) (7) (8) (9)	(D) (M) (7)

Retail Cut Identification		
Species	27 Shank Portion	Chops
B Beef	28 Short Ribs	65 Arm Chop
P Pork	29 Shoulder Roast	66 Blade Chop
L Lamb	(Bnls)	67 Blade Chop
	30 Sirloin Roast	(Bnls)
Primal Cuts	31 Sirloin Half	68 Butterflied Chop
A Breast	32 Spareribs	(Bnls)
B Brisket	33 Square Cut	69 Country Style
C Chuck	(Whole)	Ribs
D Flank	34 Tenderloin	70 Loin Chop
E Ham or Leg	(Whole/Roast)	71 Rib Chop
F Loin	35 Tip Roast (Bnls)	72 Rib Chop
G Plate	36 Tip, Cap Off	(Frenched)
H Rib or Rack	Roast	73 Sirloin Chop
I Round	37 Top Loin Roast	74 Top Loin Chop
J Shoulder	(Bnls)	75 Top Loin Chop
K Side (Belly)	38 Top Roast (Bnls)	(Bnls)
L Spareribs	39 Top Round Roast	Variety Meats
M Variety Meats	40 Tri-Tip Roast	76 Heart
N Various Meats		77 Kidney
		78 Liver
Retail Cuts		79 Oxtail
Roasts/Pot Roasts		80 Tongue
1 American Style	43 Bottom Round	81 Tripe
2 Arm Picnic	Steak	
3 Arm Roast	44 Center Slice	Variety Meats
4 Arm Roast (Bnls)	45 Eye Steak (Bnls)	82 Beef for Stew
5 Back Ribs	46 Eye Round Steak	83 Cubed Steak
6 Blade Roast	47 Flank Steak	84 Ground Beef
7 Blade Boston	48 Mock Tender	85 Ground Pork
8 Bottom Round	Steak	86 Hocks
Roast (Bnls)	49 Porterhouse	87 Sausage Link/ Pattie
9 Bottom Round	Steak	88 Shank
Rump Roast (Bnls)	50 Ribeye, Lip-On	Smoked/Cured
10 Brisket, Whole	Steak	89 Brisket, Corned
(Bnls)	51 Round Steak	90 Center Slice
11 Center Loin Roast	52 Round Steak	91 Ham (Bnls)
12 Center Rib Roast	(Bnls)	92 Hocks
13 Eye Roast (Bnls)	53 Sirloin Cutlets	93 Loin Chop
14 Eye Round Roast	54 Skirt Steak (Bnls)	94 Picnic (Whole)
15 Flat Half (Bnls)	55 T-Bone Steak	95 Rib Chop
16 Frenched Style	56 Tenderloin Steak	96 Rump Portion
17 Fresh Side	57 Tip, Cap Off	97 Shank Portion
18 Leg Roast (Bnls)	Steak	98 Slab Bacon
19 Loin Roast	58 Top Blade (Bnls)	99 Sliced Bacon
20 Mock Tender	Flat Iron Steak	
Roast	59 Top Loin Steak	Cookery Methods
21 Petite Tender	60 Top Loin (Bnls)	D Dry Heat
22 Rib Roast	Steak	M Moist Heat
23 Rib Roast	61 Top Round Steak	/ Dry or Moist Heat
(Frenched)	62 Top Sirloin Steak	
24 Ribs (Denver	(Bnls)	
Style)	63 Top Sirloin Cap	
25 Rump Portion	Off Steak (Bnls)	
26 Seven (7) Bone	64 Top Sirloin Cap	
Roast	Steak (Bnls)	