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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | School Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | Contestant Number: | | | \_\_\_\_\_\_ |
| Number of Samples Identified Correctly \_\_\_\_\_\_ x 10 = \_\_\_\_\_\_\_\_\_\_\_ Contestant Score (Maximum = 200 Points) | | | | | | | | |
| *Instructions: Identify by visual observation the retail cut of meat for numbers 1 – 20. Write the retail cut number from the chart at the left beside the appropriate sample number on the right.* | | | | | | | | |
|  | Retail Cut | | Species | Primal | Sample Number | | Retail Cut Number | |
| 1 | Beef Brisket | | Beef | Brisket |  |  |  | |
| 2 | Beef for Stew | | Beef | Various |  | 1 | \_\_\_\_\_\_\_\_\_ | |
| 3 | Beef Short Ribs | | Beef | Rib |  |  |  | |
| 4 | Boneless Round Steak | | Beef | Round |  | 2 | \_\_\_\_\_\_\_\_\_ | |
| 5 | Boneless Top Loin Steak (Strip or NY Strip) | | Beef | Loin |  |  |  | |
| 6 | Bottom Round Roast (Rump Roast) | | Beef | Round | BNLS | 3 | \_\_\_\_\_\_\_\_\_ | |
| 7 | Chuck (Tender) Roast | | Beef | Chuck | BI, BNLS |  |  | |
| 8 | Cubed Steak | | Beef | Various |  | 4 | \_\_\_\_\_\_\_\_\_ | |
| 9 | Eye of Round Steak | | Beef | Round |  |  |  | |
| 10 | Ground Beef | | Beef | Various |  | 5 | \_\_\_\_\_\_\_\_\_ | |
| 11 | Liver | | Beef, Lamb, Pork | Variety |  |  |  | |
| 12 | London Broil | | Beef | Round |  | 6 | \_\_\_\_\_\_\_\_\_ | |
| 13 | Oxtail | | Beef | Variety |  |  |  | |
| 14 | Porterhouse Steak | | Beef | Loin |  | 7 | \_\_\_\_\_\_\_\_\_ | |
| 15 | Ribeye Steak | | Beef | Rib |  |  |  | |
| 16 | T-bone Steak | | Beef | Loin |  | 8 | \_\_\_\_\_\_\_\_\_ | |
| 17 | Tenderloin (Filet Mignon) Steak | | Beef | Loin |  |  |  | |
| 18 | Tongue | | Beef, Lamb, Pork | Variety |  | 9 | \_\_\_\_\_\_\_\_\_ | |
| 19 | Top Blade (Flat Iron) Steak | | Beef | Chuck |  |  |  | |
| 20 | Loin Chops | | Lamb, Pork | Loin | BNLS | 10 | \_\_\_\_\_\_\_\_\_ | |
| 21 | Rib Chops | | Lamb, Pork | Loin, Rib | BI |  |  | |
| 22 | Shank Portion | | Lamb | Various |  | 11 | \_\_\_\_\_\_\_\_\_ | |
| 23 | Lamb Shoulder Roast (Square Cut) | | Lamb | Shoulder |  |  |  | |
| 24 | Back Ribs (Baby Back Ribs) | | Pork | Loin | BI, BNLS | 12 | \_\_\_\_\_\_\_\_\_ | |
| 25 | Boneless Butterfly Chops | | Pork | Loin |  |  |  | |
| 26 | Boneless Shoulder Picnic Roast | | Pork | Shoulder |  | 13 | \_\_\_\_\_\_\_\_\_ | |
| 27 | Boneless Smoked Ham | | Pork | Ham/Leg |  |  |  | |
| 28 | Center Slice | | Pork | Ham/Leg |  | 14 | \_\_\_\_\_\_\_\_\_ | |
| 29 | Country Style Ribs | | Pork | Loin |  |  |  | |
| 30 | Ground Pork | | Pork | Various |  | 15 | \_\_\_\_\_\_\_\_\_ | |
| 31 | Hock (may or may not be cured) | | Pork | Various |  |  |  | |
| 32 | Tenderloin | | Pork | Loin |  | 16 | \_\_\_\_\_\_\_\_\_ | |
| 33 | Pork Fat Back | | Pork | Various |  |  |  | |
| 34 | Pork Shoulder Butt Roast (Boston Butt) | | Pork | Shoulder |  | 17 | \_\_\_\_\_\_\_\_\_ | |
| 35 | Pork Shoulder Blade Steak (Pork Butt Steak) | | Pork | Shoulder |  |  |  | |
| 36 | Sausage (Link or Pattie) | | Pork | Various |  | 18 | \_\_\_\_\_\_\_\_\_ | |
| 37 | Sliced Bacon | | Pork | Side |  |  |  | |
| 38 | Smoked or Fresh Rump Portion | | Pork | Ham/Leg |  | 19 | \_\_\_\_\_\_\_\_\_ | |
| 39 | Smoked or Fresh Shank Portion | | Pork | Ham/Leg |  |  |  | |
| 40 | Spareribs | | Pork | Spareribs |  | 20 | \_\_\_\_\_\_\_\_\_ | |

BI = Bone in; BNLS = Boneless