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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