Name Solution Key Chapter Page 1 ID Number 2016
FOR USE with SCORING RUBRIC

Meats Evaluation CDE 2016
Meats Formulation Problem Answer Sheet

Part I – Students: You must show your work to complete the Pearson Square within the block below in order to receive the full 60 points for Part I.

Neatness and ability to read your work will affect scoring.

Whole boneless Picnic shoulder

42% Trim Combo 30

58 − 28 = 30 ✓
18 + 12 = 30 ✓

18/30 = 0.6000 = 60% Whole Boneless Picnic Shoulder
12/30 = 0.4000 = 40% 42% Trim Combo
100% ✓

lbs. of (W.B.P.S) = 60% (2000 lb) = 1200 lb (W.B.P.S.)
lbs of (42% T.C) = 40% (2000 lb) = 800 lb (T.C.)
2000 lb. ✓

Fat from (WBPC) = 1200 lb. (28%) = 336 (fat from WBPS)
Fat from 42% T.C. = 800 lb (58%) 464 (fat from TC)

800/2000 = 40%
Verifies fat content

cost of Whole Boneless Picnic Shoulder
.79 × 60% = $0.474 = $0.47
cost of 42% Trim Combo
.41 × 40% = $0.164 = $0.16
cost per lb of sausage = .47 + .16
$0.63 × 2000 lb of sausage = $1260.00

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Points Earned for Part I = _____

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Solution

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Extra page (not for scoring)

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Part I – Students: You must show your work to complete the Pearson Square within the block below in order to receive the full 60 points for Part I.

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Boneless Ham

42% Trim Combo 51

58 − 7 = 51 ✓
18 + 33 = 51 ✓

18/51 = 0.35294 = 35.29% Boneless ham
33/51 = 0.64705 = 64.71% 42% Trim Combo
100.00% ✓

lbs. of Boneless ham = 35.29% (2000 lb) = 705.8 lb. (B.H.)
lbs of 42% Trim Combo = 64.71% (2000 lb) = 1294.2 lb (T.C)
2000.0 lb ✓

Fat from Boneless ham = 705.8 lb (7%) = 49.406 (fat B.H.)
Fat from 42% Trim Combo = 1294.2 lb (58%) = 750.636 (fat T.C)

800.042 / 2000 = 40% ✓
Verifies fat content %

cost of Boneless ham
1.25 × 35.29% = $0.44125 = $0.44
cost of 42% Trim Combo = .41 × 64.71% = $0.265311 ≐ $0.27

cost per lb = .44
+ .27
$0.71 × 2,000 lb of sausage = $1420.00

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Points Earned for Part I = _____

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Meats Formulation Problem Answer Sheet

Part I – Students: You must show your work to complete the Pearson Square within the block below in order to receive the full 60 points for Part I.

Neatness and ability to read your work will affect scoring.

Pork Boneless Shoulder

42% Trim Combo

58 − 24 = 34 ✓
18 + 16 = 34 ✓

18/34 = 0.529411 = 52.94%
16/34 = 0.470588 = 47.06%
100.00% ✓

lbs. of Pork Boneless Shoulder = 52.94% (2000 lb) = 1058.8 lb (BPS)
lbs. of 42% Trim Combo = 47.06% (2000 lb) = 941.2 lb (TC)
2000.0 ✓

Fat from (B.P.S.) = 1058.8 (24%) = 254.112 = 254.11 (fat from BPS)
Fat from (42% TC) = 941.2 (58%) = 545.896 = 545.90 (fat from TC)

800.01 / 2000 = 40% ✓
Verifies fat content

Cost of Pork Boneless Shoulder
1.10 × 52.94% = $0.58234 = $0.58

Cost of 42% Trim Combo
.41 × 47.06% = $0.19296 = $0.19

cost per lb of sausage = .58 + .19
$0.77 × 2000 lb sausage = $1540.00

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