

# MEATS IDENTIFICATION CONTEST

## NOVICE AGE GROUP

### I. Eligibility

- A. Read the general rules.
- B. There will be two three-or-four member teams or individuals from each county.

### II. Procedures

- A. Fifteen retail cuts of beef, pork and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest. Contestant must use numbers and letters from the left side of the score sheet.
- B. While judging, participants shall not talk to anyone except the group leaders or the contest superintendent. Points may be deducted for talking.
- C. Ties will be broken by retail name score, thereafter primal cut score.

### III. Scoring

Identify 15 retail cuts - beef, pork and lamb (fresh, processed or variety) Possible Score

- A. Name of species at one point each .....15 points
- B. Name of primal cut at three points each .....45 points
- C. Name of retail cut at four points each.....60 points
- D. Cookery at one point each.....15 points

Total identification score possible ..... 135 points

### IV.

#### References

- A. The Guide to Identifying Meat Cuts - National Cattlemen's Beef Association  
<https://agrifecdn.tamu.edu/4hmeat/files/2018/01/Guide-To-ID-Meat-Cuts.pdf>
- B. Meat Judging Manual published by the National Livestock and Meat Board.
- C. Local packing plants, food lockers, local and chain food stores with meat counter.
- D. Online Meat Evaluation Contest Resources:  
<https://aggiemeat.tamu.edu/4-h-ffa-retail-identification-cuts/>  
<https://animalscience.unl.edu/meat-id>
- E. National 4-H Retail Cut Identification Score Sheet and Code Sheet.

### V. Awards

First through fifth place ribbons will be awarded to team members and high point individuals. Medals will go to the first place team members and high point individuals.

# MEATS IDENTIFICATION CONTEST JUNIOR AGE GROUP

## I. Eligibility

- A. Read the general rules.
- B. There will be two three-or-four member teams or individuals from each county.

## II. Procedures

- A. Fifteen retail cuts of beef, pork and lamb (fresh, processed or variety meats) will be used in the identification phase of the contest. Contestant must use numbers and letters from the left side of the score sheet.
- B. Contestant will place one class of retail cuts.
- C. While judging, participants shall not talk to anyone except the group leaders or the contest superintendent. Points may be deducted for talking.
- D. Ties will be broken by retail name score, thereafter primal cut score.

## III. Scoring

### Possible Score

Placing retail class.....50 points

Identify 15 retail cuts - beef, pork and lamb  
(fresh, processed or variety)

- A. Name of species at one point each .....15 points
- B. Name of primal cut at three points each .....45 points
- C. Name of retail cut at four points each.....60 points
- D. Cookery at one point each.....15 points

Identification Points Possible .....135 points

Total Contest Points Possible .....185 points

## IV. References

- A. The Guide to Identifying Meat Cuts - National Cattlemen's Beef Association  
<https://agrifilecdn.tamu.edu/4hmeat/files/2018/01/Guide-To-ID-Meat-Cuts.pdf>
- B. Meat Judging Manual published by the National Livestock and Meat Board.

C. Local packing plants, food lockers, local and chain food stores with meat counter.

D. Online Meat Evaluation Contest Resources:

<https://aggiemeat.tamu.edu/4-h-ffa-retail-identification-cuts/>

<https://animalscience.unl.edu/meat-id>

E. National 4-H Retail Cut Identification Score Sheet and Code Sheet.

V. Awards

A. First through fifth place ribbons will be awarded to team members and high point individuals. Medals will go to the first place team members and high point individuals.

*April 2021*

American Royal National 4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
<b>Brisket</b>	Corned	Moist	B	B	89	M	
	Flat Half, Bnls	Moist	B	B	15	M	
	Whole, Bnls	Moist	B	B	10	M	
<b>Chuck</b>	7-bone Pot-Roast	Moist	B	C	26	M	
	Arm Pot-Roast	Moist	B	C	03	M	
	Arm Pot-Roast, Bnls	Moist	B	C	04	M	
	Blade Roast	Moist	B	C	06	M	
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M	
	Eye Steak, Bnls	Dry	B	C	45	D	
	Mock Tender Roast	Moist	B	C	20	M	
	Mock Tender Steak	Moist	B	C	48	M	
	Petite Tender	Dry	B	C	21	D	
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M	
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D	
	<b>Flank</b>	Flank Steak	Dry/Moist	B	D	47	D/M
	<b>Loin</b>	Porterhouse Steak	Dry	B	F	49	D
T-bone Steak		Dry	B	F	55	D	
Tenderloin Roast		Dry	B	F	34	D	
Tenderloin Steak		Dry	B	F	56	D	
Top Loin Steak		Dry	B	F	59	D	
Top Loin Steak, Bnls		Dry	B	F	60	D	
Top Sirloin Cap Steak, Bnls		Dry	B	F	64	D	
Top Sirloin Steak, Bnls Cap Off		Dry	B	F	63	D	
Top Sirloin Steak, Bnls		Dry	B	F	62	D	
Tri Tip Roast		Dry	B	F	40	D	
<b>Plate</b>	Short Ribs	Moist	B	G	28	M	
	Skirt Steak, Bnls	D/M	B	G	54	D/M	
<b>Rib</b>	Rib Roast	Dry	B	H	22	D	
	Ribeye Roast, Bnls	Dry	B	H	13	D	
	Ribeye Steak, Bnls	Dry	B	H	45	D	
	Ribeye Steak, Lip-On	Dry	B	H	50	D	
<b>Round</b>	Bottom Round Roast	Dry/Moist	B	I	08	D/M	
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M	
	Bottom Round Steak	Moist	B	I	43	M	
	Eye Round Roast	Dry/Moist	B	I	14	D/M	
	Eye Round Steak	Dry/Moist	B	I	46	D/M	
	Round Steak	Moist	B	I	51	M	
	Round Steak, Bnls	Moist	B	I	52	M	
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M	
	Tip Steak - Cap Off	Dry	B	I	57	D	
	Top Round Roast	Dry	B	I	39	D	
	Top Round Steak	Dry	B	I	61	D	
<b>Various</b>	Beef for Stew	Moist	B	N	82	M	
	Cubed Steak	Dry/Moist	B	N	83	D/M	
	Ground Beef	Dry	B	N	84	D	

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
<b>Ham/Leg</b>	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M	
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M	
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M	
	Smoked Ham, Bnls	Dry	P	E	91	D	
	Smoked Ham, Center Slice	Dry	P	E	90	D	
	Smoked Ham, Rump Portion	Dry	P	E	96	D	
	Smoked Ham, Shank Portion	Dry	P	E	97	D	
	Tip Roast, Bnls	Dry	P	E	35	D	
	Top Roast, Bnls	Dry	P	E	38	D	
	<b>Loin</b>	Back Ribs	Dry/Moist	P	F	05	D/M
		Blade Chops	Dry/Moist	P	F	66	D/M
		Blade Chops, Bnls	Dry/Moist	P	F	67	D/M
		Blade Roast	Dry/Moist	P	F	06	D/M
Butterflied Chops Bnls		Dry	P	F	68	D	
Center Loin Roast		Dry	P	F	11	D	
Center Rib Roast		Dry	P	F	12	D	
Loin Chops		Dry	P	F	70	D	
Rib Chops		Dry	P	F	71	D	
Sirloin Chops		Dry	P	F	73	D	
Sirloin Cutlets		Dry	P	F	53	D	
Sirloin Roast		Dry	P	F	30	D	
Smoked Pork Loin Chop		Dry	P	F	93	D	
Smoked Pork Loin Rib Chop		Dry	P	F	95	D	
Tenderloin, Whole		Dry	P	F	34	D	
<b>Shoulder</b>	Top Loin Chops	Dry	P	F	74	D	
	Top Loin Chops, Bnls	Dry	P	F	75	D	
	Top Loin Roast, Bnls	Dry	P	F	37	D	
	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M	
	Arm Roast	Dry/Moist	P	J	03	D/M	
	Arm Steak	Dry/Moist	P	J	41	D/M	
	Blade Boston Roast	Dry/Moist	P	J	07	D/M	
	Blade Steak	Dry/Moist	P	J	42	D/M	
	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M	
	<b>Side/Belly</b>	Slab Bacon	Dry	P	K	98	D
Sliced Bacon		Dry	P	K	99	D	
Fresh Side		Moist	P	K	17	M	
<b>Spareribs</b>	Pork Spareribs	Dry/Moist	P	L	32	D/M	
	Country Style Ribs	Dry/Moist	P	N	69	D/M	
<b>Various</b>	Ground Pork	Dry	P	N	85	D	
	Hock	Moist	P	N	86	M	
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M	
	Pork Sausage Links	Dry	P	N	87	D	
	Sausage	Dry	P	N	87	D	
	Smoked Pork Hock	Moist	P	N	92	M	

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
<b>Breast</b>	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
	American Style Roast	Dry	L	E	01	D
<b>Leg</b>	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
<b>Loin</b>	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
<b>Rib</b>	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
<b>Shoulder</b>	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
<b>Various</b>	Shank	Moist	L	N	88	M

Contestant Number: \_\_\_\_\_

County: \_\_\_\_\_

# Southeast District 4-H Contests Meat Retail Cut Identification



## NOVICE



Species	Primal Cut	
<b>B - Beef</b> <b>P - Pork</b> <b>L - Lamb</b>	<b>A. Breast</b>	<b>H. Rib</b>
	<b>B. Brisket</b>	<b>I. Round</b>
	<b>C. Chuck</b>	<b>J. Shoulder</b>
	<b>D. Flank</b>	<b>K. Side/Belly</b>
	<b>E. Ham/Leg</b>	<b>L. Spareribs</b>
	<b>F. Loin</b>	<b>M. Variety</b>
	<b>G. Plate</b>	<b>N. Various</b>

Cut No.	Species (2 pts)	Primal Cut (3 pts)	Retail Name (4 pts)	Cookery Method (1 pt)
Example:	Lamb	Leg	CenterSlice	Dry
	L	E	44	D

Retail Names	
<p><b>Roasts/Pot Roasts</b></p> <ol style="list-style-type: none"> <li>1. American Style</li> <li>2. Arm Picnic</li> <li>3. Arm Roast</li> <li>4. Arm Roast (Bnls)</li> <li>5. Back Ribs</li> <li>6. Blade Roast</li> <li>7. Blade Boston</li> <li>8. Bottom Round Roast (Bnls)</li> <li>9. Bottom Round Rump Roast (Bnls)</li> <li>10. Brisket, Whole (Bnls)</li> <li>11. Center Loin Roast</li> <li>12. Center Rib Roast</li> <li>13. Eye Roast (Bnls)</li> <li>14. Eye Round Roast</li> <li>15. Flat Half (Bnls)</li> <li>16. Frenched Style</li> <li>17. Fresh Side</li> <li>18. Leg Roast (Bnls)</li> <li>19. Loin Roast</li> <li>20. Mock Tender Roast</li> <li>21. Petite Tender</li> <li>22. Rib Roast</li> <li>23. Rib Roast (Frenched)</li> <li>24. Ribs (Denver Style)</li> <li>25. Rump Portion</li> <li>26. Seven (?) Bone Roast</li> <li>27. Shank Portion</li> <li>28. Short Ribs</li> <li>29. Shoulder Roast (Bnls)</li> <li>30. Sirloin Roast</li> <li>31. Sirloin Half</li> <li>32. Spareribs</li> <li>33. Square Cut (Whole)</li> <li>34. Tenderloin (Whole)</li> <li>35. Tip Roast (Bnls)</li> <li>36. Tip, Cap Off Roast</li> <li>37. Top Loin Roast (Bnls)</li> <li>38. Top Roast (Bnls)</li> <li>39. Top Round Roast</li> <li>40. Tri-Tip Roast</li> </ol> <p><b>Steaks</b></p> <ol style="list-style-type: none"> <li>41. Arm Steak</li> <li>42. Blade Steak</li> <li>43. Bottom Round Steak</li> <li>44. Center Slice</li> <li>45. Eye steak (Bnls)</li> <li>46. Eye Round Steak</li> <li>47. Flank Steak</li> <li>48. Mock Tender Steak</li> <li>49. Porterhouse</li> <li>50. Ribeye, Lip-On Steak</li> <li>51. Round Steak</li> <li>52. Round Steak (Bnls)</li> <li>53. Sirloin Cutlets</li> <li>54. Skirt Steak (Bnls)</li> <li>55. T-Bone Steak</li> <li>56. Tenderloin Steak</li> <li>57. Tip, Cap Off Steak</li> <li>58. Top Blade (Bnls) Flat Iron Steak</li> <li>59. Top Loin Steak</li> <li>60. Top Loin (Bnls) Steak</li> <li>61. Top Round Steak</li> <li>62. Top Sirloin Steak (Bnls)</li> <li>63. Top Sirloin Cap Off Steak (Bnls)</li> <li>64. Top Sirloin Cap Steak (Bnls)</li> </ol>	<p><b>Chops</b></p> <ol style="list-style-type: none"> <li>65. Arm Chop</li> <li>66. Blade Chop</li> <li>67. Blade Chop (Bnls)</li> <li>68. Butterflied Chop (Bnls)</li> <li>69. Country Style Ribs</li> <li>70. Loin Chop</li> <li>71. Rib Chop</li> <li>72. Rib Chop (Frenched)</li> <li>73. Sirloin Chop</li> <li>74. Top Loin Chop</li> <li>75. Top Loin Chop (Bnls)</li> </ol> <p><b>Variety Meats</b></p> <ol style="list-style-type: none"> <li>76. Heart</li> <li>77. Kidney</li> <li>78. Liver</li> <li>79. Oxtail</li> <li>80. Tongue</li> <li>81. Tripe</li> </ol> <p><b>Various Meats</b></p> <ol style="list-style-type: none"> <li>82. Beef for Stew</li> <li>83. Cubed Beef</li> <li>84. Ground Beef</li> <li>85. Ground Pork</li> <li>86. Hocks</li> <li>87. Sausage Link/Pattie</li> <li>88. Shank</li> </ol> <p><b>Smoked/Cured</b></p> <ol style="list-style-type: none"> <li>89. Brisket, Corned</li> <li>90. Center Slice</li> <li>91. Ham (Bnls)</li> <li>92. Hocks</li> <li>93. Loin Chop</li> <li>94. Picnic (Whole)</li> <li>95. Rib Chop</li> <li>96. Rump Portion</li> <li>97. Shank Portion</li> <li>98. Slab Bacon</li> <li>99. Sliced Bacon</li> </ol> <p><b>Cookery Methods</b></p> <p>D Dry Heat  M Moist Heat  D/M Dry or Moist Heat</p>

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Number Correct: \_\_\_\_\_

×2

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×4

×1

Score

Contestant Number: \_\_\_\_\_

County: \_\_\_\_\_

# Southeast District 4-H Contests Meat Retail Cut Identification



## JUNIOR



Species	Primal Cut	
<b>B - Beef</b>	<b>A. Breast</b>	<b>H. Rib</b>
<b>P - Pork</b>	<b>B. Brisket</b>	<b>I. Round</b>
<b>L - Lamb</b>	<b>C. Chuck</b>	<b>J. Shoulder</b>
	<b>D. Flank</b>	<b>K. Side/Belly</b>
	<b>E. Ham/Leg</b>	<b>L. Spareribs</b>
	<b>F. Loin</b>	<b>M. Variety</b>
	<b>G. Plate</b>	<b>N. Various</b>

Cut No.	Species (2 pts)	Primal Cut (3 pts)	Retail Name (4 pts)	Cookery Method (1 pt)
Example:	Lamb	Leg	CenterSlice	Dry
	L	E	44	D

Retail Names	
<p><u>Roasts/Pot Roasts</u></p> <ol style="list-style-type: none"> <li>1. American Style</li> <li>2. Arm Picnic</li> <li>3. Arm Roast</li> <li>4. Arm Roast (Bnls)</li> <li>5. Back Ribs</li> <li>6. Blade Roast</li> <li>7. Blade Boston</li> <li>8. Bottom Round Roast (Bnls)</li> <li>9. Bottom Round Rump Roast (Bnls)</li> <li>10. Brisket, Whole (Bnls)</li> <li>11. Center Loin Roast</li> <li>12. Center Rib Roast</li> <li>13. Eye Roast (Bnls)</li> <li>14. Eye Round Roast</li> <li>15. Flat Half (Bnls)</li> <li>16. Frenched Style</li> <li>17. Fresh Side</li> <li>18. Leg Roast (Bnls)</li> <li>19. Loin Roast</li> <li>20. Mock Tender Roast</li> <li>21. Petite Tender</li> <li>22. Rib Roast</li> <li>23. Rib Roast (Frenched)</li> <li>24. Ribs (Denver Style)</li> <li>25. Rump Portion</li> <li>26. Seven (7) Bone Roast</li> <li>27. Shank Portion</li> <li>28. Short Ribs</li> <li>29. Shoulder Roast (Bnls)</li> <li>30. Sirloin Roast</li> <li>31. Sirloin Half</li> <li>32. Spareribs</li> <li>33. Square Cut (Whole)</li> <li>34. Tenderloin (Whole)</li> <li>35. Tip Roast (Bnls)</li> <li>36. Tip, Cap Off Roast</li> <li>37. Top Loin Roast (Bnls)</li> <li>38. Top Roast (Bnls)</li> <li>39. Top Round Roast</li> <li>40. Tri-Tip Roast</li> </ol> <p><u>Steaks</u></p> <ol style="list-style-type: none"> <li>41. Arm Steak</li> <li>42. Blade Steak</li> <li>43. Bottom Round Steak</li> <li>44. Center Slice</li> <li>45. Eye steak (Bnls)</li> <li>46. Eye Round Steak</li> <li>47. Flank Steak</li> <li>48. Mock Tender Steak</li> <li>49. Porterhouse</li> <li>50. Ribeye, Lip-On Steak</li> <li>51. Round Steak</li> <li>52. Round Steak (Bnls)</li> <li>53. Sirloin Cutlets</li> <li>54. Skirt Steak (Bnls)</li> <li>55. T-Bone Steak</li> <li>56. Tenderloin Steak</li> <li>57. Tip, Cap Off Steak</li> <li>58. Top Blade (Bnls) Flat Iron Steak</li> <li>59. Top Loin Steak</li> <li>60. Top Loin (Bnls) Steak</li> <li>61. Top Round Steak</li> <li>62. Top Sirloin Steak (Bnls)</li> <li>63. Top Sirloin Cap Off Steak (Bnls)</li> <li>64. Top Sirloin Cap Steak (Bnls)</li> </ol>	<p><u>Chops</u></p> <ol style="list-style-type: none"> <li>65. Arm Chop</li> <li>66. Blade Chop</li> <li>67. Blade Chop (Bnls)</li> <li>68. Butterflied Chop (Bnls)</li> <li>69. Country Style Ribs</li> <li>70. Loin Chop</li> <li>71. Rib Chop</li> <li>72. Rib Chop (Frenched)</li> <li>73. Sirloin Chop</li> <li>74. Top Loin Chop</li> <li>75. Top Loin Chop (Bnls)</li> </ol> <p><u>Variety Meats</u></p> <ol style="list-style-type: none"> <li>76. Heart</li> <li>77. Kidney</li> <li>78. Liver</li> <li>79. Oxtail</li> <li>80. Tongue</li> <li>81. Tripe</li> </ol> <p><u>Various Meats</u></p> <ol style="list-style-type: none"> <li>82. Beef for Stew</li> <li>83. Cubed Beef</li> <li>84. Ground Beef</li> <li>85. Ground Pork</li> <li>86. Hocks</li> <li>87. Sausage Link/Pattie</li> <li>88. Shank</li> </ol> <p><u>Smoked/Cured</u></p> <ol style="list-style-type: none"> <li>89. Brisket, Corned</li> <li>90. Center Slice</li> <li>91. Ham (Bnls)</li> <li>92. Hocks</li> <li>93. Loin Chop</li> <li>94. Picnic (Whole)</li> <li>95. Rib Chop</li> <li>96. Rump Portion</li> <li>97. Shank Portion</li> <li>98. Slab Bacon</li> <li>99. Sliced Bacon</li> </ol> <p><u>Cookery Methods</u></p> <p>D Dry Heat M Moist Heat D/M Dry or Moist Heat</p>

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**ID Score:** \_\_\_\_\_

### RETAIL MEAT CUT CLASS PLACING

CLASS NAME: \_\_\_\_\_

\_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

**Placing Score** \_\_\_\_\_

**TOTAL SCORE:**

Revised April 2021