

MEATS IDENTIFICATION SCORECARD INSTRUCTIONS

Select: Species (1 pt); Primal Cut (2 pts); and Retail Name (3 pts from the listing below and fill in the column blanks beside the cut number. Total – 180 points.

Species – (1 pt) – B - Beef, P – Pork, L – Lamb

PRIMAL CUTS – 2 Points

- | | |
|------------|-------------------|
| 1. Breast | 10. Rib |
| 2. Brisket | 11. Round |
| 3. Chuck | 12. Shank |
| 4. Flank | 13. Shoulder |
| 5. Ham/Leg | 14. Side "Belly" |
| 6. Jowl | |
| 7. Leg | 15. Variety Meats |
| 8. Loin | 16. Various Meats |
| 9. Plate | |

RETAIL NAMES – 3 Points

ROASTS/POT ROASTS

- | | |
|-----------------------------|----------------------------|
| 1. American Style | 24. Large End |
| 2. Arm Picnic | 25. Loin |
| 3. Arm Roast | 26. Mock Tender |
| 4. Arm Pot Roast (Bnls) | 27. Point Half (Bnls) |
| 5. Back Ribs | 28. Rib |
| 6. Blade | 29. Riblets |
| 7. Blade Boston | 30. Rump Portion |
| 8. Bottom Round (Bnls) | 31. Seven (7) Bone |
| 9. Bottom Round Rump (Bnls) | 32. Shank Portion |
| 10. Breast | 33. Short Ribs |
| 11. Brisket, Whole (Bnls) | 34. Shoulder (Bnls) |
| 12. Center Loin | 35. Sirloin |
| 13. Center Rib | 36. Sirloin Half |
| 14. Chuck Eye Roast (Bnls) | 37. Small End |
| 15. Country Style Ribs | 38. Spareribs |
| 16. Cross Cuts | 39. Square Cut (Whole) |
| 17. Cross Cuts (Bnls) | 40. Tenderloin (Whole) |
| 18. Eye | 41. Tip |
| 19. Eye round | 42. Tip, Cap Off |
| 20. Flat Half (Bnls) | 43. Top Loin (Bnls) |
| 21. Frenched Style | 44. Top Loin Double (Bnls) |
| 22. Fresh Side | 45. Top Round |
| 23. Heel of Round | |

STEAKS

- | | |
|--------------------|------------------------|
| 46. Arm | 61. Sirloin (Bnls) |
| 47. Arm (Bnls) | 62. Sirloin Cutlets |
| 48. Blade | 63. Skirt (Bnls) |
| 49. Bottom Round | 64. Small End |
| 50. Center Slice | 65. Small End (Bnls) |
| 51. Eye | 66. T-Bone |
| 52. Eye Round | 67. Tenderloin |
| 53. Flank | 68. Tip |
| 54. Mock Tender | 69. Tip, Cap Off |
| 55. Neck Slice | 70. Top Blade (Bnls) |
| 56. Porterhouse | 71. Top Loin |
| 57. Round | 72. Top Loin (Bnls) |
| 58. Round (Bnls) | 73. Top Round |
| 59. Seven (7) Bone | 74. Top Sirloin (Bnls) |
| 60. Sirloin | |

CHOPS

- | | |
|----------------------|---------------------|
| 75. Arm | 81. Rib |
| 76. Blade | 82. Rib (Frenched) |
| 77. Blade (Bnls) | 83. Sirloin |
| 78. Butterfly (Bnls) | 84. Top Loin |
| 79. Double | 85. Top Loin (Bnls) |
| 80. Loin | |

VARIETY MEATS

- | | |
|------------|----------------|
| 87. Heart | 91. Sweetbread |
| 88. Kidney | 92. Tongue |
| 89. Liver | 93. Tripe |

VARIOUS MEATS

- | | |
|-------------------|--------------------|
| 94. Beef for Stew | 98. Hocks |
| 95. Cube Steak | 99. Sausage |
| 96. Ground Beef | 100. Sausage links |
| 97. Ground Pork | |

SMOKED/CURED MEATS

- | | |
|----------------------|---------------------|
| 101. Back Ribs | 109. Loin Chop |
| 102. Brisket, Corned | 110. Picnic (Whole) |
| 103. Canadian Bacon | 111. Rib Chop |
| 104. Center Slice | 112. Rump Portion |
| 105. Ham (Bnls) | 113. Shank Portion |
| 106. Ham (Whole) | 114. Slab Bacon |
| 107. Hocks | 115. Sliced Bacon |
| 108. Jowl | 116. Spareribs |

Bubble in your choice as shown in the sample below.

Like this: Not like this:

On the answer key the number of the cut is shown in the upper left of the block. Species is marked in the upper right. Primal Cuts are coded on the left and Retail Cuts on the right. Example: Beef, Round, Top Round

3 Species		<input type="radio"/> B	<input type="radio"/> P	<input type="radio"/> L
Primal		Retail		
0	0	0	0	0
1	1	1	1	1
2	2	2	2	2
3	3	3	3	3
4	4	4	4	4
5	5	5	5	5
6	6	6	6	6
7	7	7	7	7
8	8	8	8	8
9	9	9	9	9

Completed entry will appear as:

2 Species		<input checked="" type="radio"/> B	<input type="radio"/> P	<input type="radio"/> L
Primal		Retail		
0	0	0	0	0
<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	1	1
2	2	2	2	2
3	3	3	3	3
4	4	4	<input checked="" type="radio"/>	4
5	5	5	5	<input checked="" type="radio"/>
6	6	6	6	6
7	7	7	7	7
8	8	8	8	8
9	9	9	9	9