

MEAT IDENTIFICATION CARD

Participant Name: _____ Participant Number: _____
 FFA Chapter: _____ School P.O. (Town): _____

Select Species, Primal Cut, and Retail Name from the listing below and fill in the column blanks beside the cut number.
 The SCORE column is for tabulators use only. EXAMPLE: Beef (1), Round (10), Rump Roast (Bnls)* (20).

SPECIES – 1 POINT

- 1. Beef
- 2. Pork
- 3. Lamb

**PRIMAL CUTS-
2 POINTS**

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

**RETAIL TRADE NAMES-
3 POINTS**

Roast/Pot Roasts

- 1. American Style
- 2. Arm
- 3. Arm – Picnic
- 4. Back Ribs
- 5. Blade
- 6. Blade – Boston
- 7. Breast
- 8. Center Loin
- 9. Cross Cuts
- 10. Crown
- 11. Fresh Side
- 12. Fresh Ham (whole)
- 13. Frenched Style
- 14. Heal of Round
- 15. Rib
- 16. Riblets
- 17. Roast – Large End
- 18. Roast – Small End
- 19. Rump
- 20. Rump (Bnls)*
- 21. Shank Portions
- 22. Short Ribs
- 23. Spare Ribs
- 24. Sirloin
- 25. Sirloin Half
- 26. Square Cut (whole)
- 27. Tenderloin
- 28. Tip

Steaks

- 29. Arm
- 30. Blade
- 31. Cap off-Tip
- 32. Eye
- 33. Eye Round
- 34. Flank
- 35. Porterhouse
- 36. Round
- 37. Sirloin
- 38. Sirloin (Bnls)*
- 39. Small end
- 40. T-Bone
- 41. Tenderloin
- 42. Top Loin (Bnls)*
- 43. Top Round
- 44. Top Sirloin (Bnls)*

Chops

- 45. Arm
- 46. Blade
- 47. Double
- 48. Loin
- 49. Rib
- 50. Sirloin

Variety Meats

- 51. Heart
- 52. Kidney
- 53. Liver
- 54. Tongue

Processed Cuts

- 55. Beef for Stew
- 56. Sausage Links
- 57. Corned Brisket
- 58. Ground Beef
- 59. Ground Lamb Patties
- 60. Cube Steak
- 61. Ground Pork

Smoked or Cured Pork

- 62. Rump Portion
- 63. Shank Portion
- 64. Center Slice
- 65. Loin Chops
- 66. Canadian Bacon
- 67. Picnic (whole)
- 68. Shoulder Roll
- 69. Slab Bacon
- 70. Slice Bacon
- 71. Jowl
- 72. Ham (whole)

Cut No.	Spe-cies	Pri-mal	Retail Name	Score
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
21				
22				
23				
24				
25				
Total Score				

*Bnls -- Boneless

**From Various Primal Cuts

**Iowa FFA
Study Sheet for Retail Meat Cut I.D.**

SPECIES	PRIMAL CUTS	RETAIL CUTS	SPECIES	PRIMAL	RETAIL
Beef	Round	Cap off-Tip Steak	1	10	31
		Eye Round Steak	1	10	33
		Heel of Round Roast	1	10	14
		Round Steak	1	10	36
		Rump Roast	1	10	19
		Rump Roast (Bnls)	1	10	20
		Tip Roast	1	10	28
		Top Round Steak	1	10	43
	Loin	Porterhouse Steak	1	7	35
		Sirloin Steak (Bnls)	1	7	38
		Sirloin Steak	1	7	37
		T-Bone Steak	1	7	40
		Tenderloin Steak	1	7	41
		Top Loin Steak (Bnls)	1	7	42
		Top Sirloin Steak (Bnls)	1	7	44
	Flank	Flank Steak	1	3	34
	Rib	Eye Steak	1	9	32
		Roast, Large End	1	9	17
		Roast, Small End	1	9	18
		Small End Steak	1	9	39
	Chuck	Arm Roast	1	2	2
		Arm Steak	1	2	29
		Blade Roast	1	2	5
		Blade Steak	1	2	30
	Plate	Short Ribs	1	8	22
	Brisket	Brisket, Corned	1	1	57
	Shank	Cross Cuts	1	11	9
	Variety Meats	Heart	1	15	51
		Kidney	1	15	52
		Liver	1	15	53
		Tongue	1	15	54
	Various	Beef for Stew	1	16	55
		Cube Steak	1	16	60
Ground Beef		1	16	58	
Fresh Pork	Leg	Fresh Ham (whole)	2	6	12
		Shank Portion	2	6	21
	Loin	Blade Roast	2	7	5
		Back Ribs	2	7	4
		Blade Chop	2	7	46
		Center Loin Roast	2	7	8
		Loin Chop	2	7	48
		Rib Chop	2	7	49
		Sirloin Chop	2	7	50
		Sirloin Roast	2	7	24
		Tenderloin Roast	2	7	27
	Side	Fresh Side	2	13	11
		Spare Ribs	2	13	23
	Shoulder	Arm Picnic	2	12	3
		Arm Steak	2	12	29
		Blade – Boston (Roast)	2	12	6
		Blade Steak	2	12	30

(Continued)

(Continued)

SPECIES	PRIMAL CUTS	RETAIL CUTS	SPECIES	PRIMAL	RETAIL
Fresh Pork, Continued	Variety Meats	Heart	2	15	51
		Kidney	2	15	52
		Liver	2	15	53
		Tongue	2	15	54
	Various	Ground Pork	2	16	61
		Sausage Links	2	16	56
Pork (Smoked/Cured)	Cured Ham	Center Slice	2	5	64
		Ham (whole)	2	5	72
		Rump Portion	2	5	62
		Shank Portion	2	5	63
	Loin	Canadian Bacon	2	7	66
		Loin Chop	2	7	65
	Shoulder	Picnic (whole)	2	12	67
		Shoulder Roll	2	12	68
	Side (Belly)	Slab Bacon	2	13	69
		Sliced Bacon	2	13	70
	Jowl	Jowl	2	14	71
Lamb	Leg	American Style Roast	3	6	1
		Frenched Style Roast	3	6	13
		Sirloin Chop	3	6	50
		Sirloin Half	3	6	25
	Loin	Double Chop	3	7	47
		Loin Chop	3	7	48
	Rib	Rib Chop	3	9	49
		Rib Roast	3	9	15
		Crown Roast	3	9	10
	Shoulder	Arm Chop	3	12	45
		Blade Chop	3	12	46
		Square Cut (whole)	3	12	26
	Fores Shank & Breast	Breast	3	4	7
		Riblets	3	4	16
	Variety Meats	Kidney	3	15	52
		Liver	3	15	53
Various	Ground Lamb Patties	3	16	59	