

Team Number \_\_\_\_\_

Directions and Answer Sheet  
for  
NAILE Meat and Carcass Team Skillathon Activity

**Directions:** This activity consists of three tasks. Task 1 is to determine the fat thickness and rib eye area measurement on the picture, determine the yield grade for a beef carcass and determine the quality grade based on the two pictures (assume the carcass is "A" maturity). Task 2 is to use the Beef Carcass Pricing Grid and the Carcass Data Sheet to answer the questions. Task 3 is to prepare an oral response to the given scenario. For tasks one and two, place your answer in the blanks provided. For task three, allow a minimum of 5 minutes for your oral presentation and related questions. You may come as a team to the officials to let them know when you are ready, or they will call you at the end of either 5 minutes or 15 minutes into the class.

	<u>Answer</u>	<u>Score</u>
<b>Task 1: A) Fat Thickness measurement</b> (5 points) (to nearest .05; Ex. .20, .25, .30):	_____	_____
<b>B) Rib Eye Area measurement</b> (10 points) (to nearest .1; Ex. 6.8, 10.3, 15.4):	_____	_____
<b>C) Yield Grade determination</b> (10 points) Use the following carcass data to determine beef Yield Grade, to nearest .1 (Ex. 2.3, 3.2, 3.3):	_____	_____
Adjusted Fat Thickness: 0.60 in. Body Wall Fat Thickness: 1.15 in. Conformation Score: 15 Hot carcass Weight: 785 Kidney, Pelvic & Heart Fat: 2.5% Rib Eye Area: 12.6 sq. in.		
<b>D) Quality Grade determination (1)</b> (5 points)	_____	_____
<b>E) Quality Grade determination (2)</b> (5 points)	_____	_____

Select one of the following quality grades to place in the above blanks:

High Prime	High Choice	High Select	High Standard
Average Prime	Average Choice	Low Select	Low Standard
Low Prime	Low Choice		

**Total Score for Task 1:** \_\_\_\_\_

**Task 2: Carcass Grid Pricing:** Use the Beef Carcass Pricing Grid and the Carcass Data Sheet to answer the following questions. Base Price is Yield Grade 3 & Low Choice.

	<u>Answer</u>	<u>Score</u>
1. What is the base price (\$/cwt)? (4 points)	_____	_____
2. What is the price discount (\$/cwt) for a Yield Grade 4 from the base price? (4 points)	_____	_____
3. What is the price difference (\$/cwt) between Choice and Select? (4 points)	_____	_____

4. Which carcass number is the least desirable cutability? \_\_\_\_\_  
(4 points)
5. From this company's pricing grid, what is their acceptable carcass weight range? (4 points) \_\_\_\_\_
6. What is the premium for a Yield Grade 1 carcass? \_\_\_\_\_  
(4 points)
7. Which carcass number would be considered for the "hardbone" price category? (4 points) \_\_\_\_\_
8. Which carcass number is the most valuable based on \$/cwt? \_\_\_\_\_  
(4 points)
9. Which carcass would be eligible for a Premium Choice price, with no other discounts? (4 points; 2 points each) \_\_\_\_\_
10. Among carcasses 8 through 15, which has the most total value, based on the grid? (4 points) \_\_\_\_\_

**Total Score for Task 2:** \_\_\_\_\_

**Task 3:**

For this task, allow a minimum of 5 minutes for your oral presentation and related questions. You may come as a team to the officials to let them know when you are ready, or they will call you at the end of either 5 minutes or 15 minutes into the class.

You are the purchaser for a white tablecloth restaurant, known for its high quality beef entrees. The entrée prices in your restaurant typically range from \$25 - \$60 per single serving plate. You have a maximum of \$5,000 (+ or - 10%) to spend this week. The following options are available to you to purchase. You may only purchase in 100 pound increments. Explain what you would purchase and why.

Options:

Type of Cut	Price per Cwt.
Choice ribeye roll, boneless	\$725.00
Choice chuck tender	\$250.00
Choice top inside round	\$225.00
Choice strip loin	\$450.00
Choice top butt sirloin, boneless	\$300.00
Choice tenderloin	\$1,100.00
Select ribeye roll, boneless	\$550.00
Select top inside round	\$225.00
Select strip loin	\$375.00
Select top butt sirloin, boneless	\$250.00
Select tenderloin	\$900.00