



Contestant Number: _____

Cut No.	Species (1 pt)	Primal Cut (1pt)	Retail Name (1pt)	Type (1pt)	Cookery Method (1pt)
Ex.	Lamb L	Leg G	Center 10	Slice- S1	Dry D
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30.					

Number Incorrect					
	x1	x3	x4	x1	x1
Points Off					

$$300 - \frac{\quad}{\text{Total Points Off}} = \frac{\quad}{\text{Final Score}}$$

Species

B- Beef	L- Lamb	P- Pork
Primal Cut		
A. Breast	F. Jowl	F. Jowl
B. Brisket	G. Leg	G. Leg
C. Chuck	H. Loin	H. Loin
D. Flank	I. Plate	I. Plate
E. Ham/Leg		J. Rib (Rack)
		K. Round
		L. Shank
		M. Shoulder
		N. Side (Belly)
		O. Spare Ribs
		P. Variety Meats
		Q. Various

Retail Names

Chops, Roasts/Pot Roasts, Steaks, Slices

1. American Style	17. Fresh, Center	33. Rump, Boneless	48. Smoked Rump Portion
2. Arm	18. Fresh, Rump Portion	34. 7-Bone	49. Smoked Shank Portion
3. Arm, Boneless	19. Fresh, Shank Portion	35. Shoulder, Boneless	50. Smoked Shoulder
4. Arm Picnic, Whole	20. Fresh Side	36. Sirloin	Picnic, Whole
5. Bacon	21. Heel of Round	37. Sirloin, Boneless	51. Square Cut
6. Blade	22. Loin	38. Sirloin, Flat Bone	52. T-Bone
7. Blade Boston	23. Mock Tender	39. Sirloin, Half	53. Tenderloin
8. Bottom Round	24. Neck	40. Sirloin, Pin Bone	54. Tip
9. Butterfly	25. Porterhouse	41. Sirloin, Round Bone	55. Tip, Cap Off
10. Center	26. Rib	42. Sirloin, Wedge Bone	56. Top Loin
11. Chuck Eye, Boneless	27. Rib Eye	43. Skirt, Boneless	57. Top Loin, Boneless
12. Cubed	28. Rib, Large End	44. Smoked Center	58. Top Loin (Double), Bnls
13. Double	29. Rib, Small End	45. Smoked Ham, Boneless	59. Top Round
14. Eye Round	30. Rib, Small End, Boneless	46. Smoked Loin	60. Top Sirloin
15. Flank	31. Round	47. Smoked Rib	
16. Frenched-Style	32. Round, Boneless		

Variety Meats

61. Brains	65. Oxtail
62. Heart	66. Sweetbreads (beef thymus)
63. Kidney	67. Tongue
64. Liver	68. Tripe

Miscellaneous Other Cuts

69. Back Ribs	81. Ground Beef
70. Bacon, Slab	82. Ground Pork
71. Beef for Stew	83. Point Half, Boneless
72. Breast	84. Riblets
73. Brisket, Whole, Boneless	85. Sausage
74. Canadian Style Bacon	86. Sausage Links
75. Corned	87. Shank
76. Country Style Ribs	88. Short Ribs
77. Cross Cuts	89. Sirloin Cutlets
78. Cross Cuts Boneless	90. Smoked Hock
79. Flat Half, Boneless	91. Smoked Jowl
80. Fresh Hock	92. Spareribs

Type of Cut

Cookery Method

Ch- Chops	D- Dry Heat
Ro- Roast. Pot Roast	M- Moist Heat
Sl- Slice(d)	D/M- Dry or Moist Heat
St- Steak	