USDA BEEF GRADING TRAINING AID
Carcass Yield Grading

Carcass NO.	PYG		Carcass Weight	Required REA	Rib Eye Area		% KPH		FYG
	Est.	Adj.			Est.	Adj.	Est.	Adj.	
1									
2									
3									
4									
5									

Identify the final yield grade (to the nearest tenth) and complete the scan form correspondingly. Full points will be earned for a correct answer and $1/10^{th}$ above or below official yield grade. A two point deduction will be made for $2/10^{th} – 5/10^{th}$ above or below official yield grade. A four point deduction for $6/10^{th} – 9/10^{th}$ above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Perfect score will be a maximum of forty points (eight points for five carcasses).

Carcass Quality Grading

Carcass No.	Age		Marbling	Quality Grade
	Skeletal Maturity	Lean adj.		
1				
2				
3				
4				
5				

Prime High   Select High   Commercial High
Prime Avg.   Select Low   Commercial Ave.
Prime Low   Standard High.   Commercial Low
Choice High   Standard Low   Utility High
Choice Avg.   Utility Avg.
Choice Low   Utility Low

The participant should establish the quality grades for each carcass according to USDA standards. Each participant should complete the section of answers for quality grading on the computerized scorecard.