

Name: \_\_\_\_\_

**2024 4-H Market Beef Carcass Contest Written Exam**

1. What is the fat thickness featured in most trimmed beef cuts?
  - a. No fat
  - b.  $\frac{1}{4}$  inch or less
  - c.  $\frac{1}{2}$  inch or more
  - d. None of the above
  
2. The area of the ribeye is measured in square inches between the 12<sup>th</sup> & 13<sup>th</sup> rib.  
True or False
  
3. Which carcass grade generally brings higher prices?
  - a. Select
  - b. Choice
  - c. No Roll
  - d. Prime
  
4. A black steer weighed out at 1387 pounds. His carcass weighs 881 pounds. What is his dressing percent?
  
5. Which animal is more likely to have a high dressing percent?
  - a. An 800 pound yearling steer
  - b. A large framed 1500 pound Holstein steer
  - c. A heavily muscled 1350 pound Angus steer
  - d. A 1000 pound heifer, on feed for 75 days
  
6. What does KPH fat refer to?
  
7. A steer with a 942 pound carcass should have what approximate size of ribeye?
  
8. A yield grade 4 has a higher % of lean meat than a yield grade 2.  
True or False
  
9. What grade and yield of carcass was the offered base bid?
  - a. Prime, YG 1
  - b. Prime, YG 3
  - c. Select, YG 2
  - d. CAB, YG 1
  - e. Low Choice, YG 3
  
10. How can you tell if your steer or heifer is market ready?