



Carcass Contest – Study Guide

Here are a few useful websites to help you get prepared for the first AGJA Carcass Contest!

- A PDF document from Montana State University that discusses beef grading. It includes a formula for calculating Yield Grade:
<http://animalrange.montana.edu/courses/meat/beefgrading.pdf>
 - A web page from South Dakota State University that is a great resource! The page gives average ranges for live weights, dressing percentages, muscle, fat thickness, yield grade, and quality grade:
<http://ars.sdstate.edu/AnimalEval/Beef/beefgrade.htm>
 - Another great resource from South Dakota State University. This site gives photos of live animals and has a form to enter your best guess for carcass data. Then, a link is provided to see the carcass results and photos:
<http://ars.sdstate.edu/AnimalEval/Beef/Beefps.htm>
 - Examples of beef yield grades:
<http://ars.sdstate.edu/AnimalEval/Beef/YieldGrades.htm>
 - Examples of beef quality grades:
<http://ars.sdstate.edu/AnimalEval/Beef/QualityGrades.htm>
 - This guide from the University of Nebraska at Lincoln explains how to interpret data from beef carcass contests:
<http://www.ianrupubs.unl.edu/epublic/pages/publicationD.jsp?publicationId=19>
 - University of Florida Live Steer Evaluation Practice Site with photos – Great for Practice!
<http://www.animal.ufl.edu/youth/Resources/Evaluation/steerevalmain.htm>
 - More photos of live steers with carcass data from the Noble Foundation:
<http://www.noble.org/Ag/JrBeef/2006/LiveAnimalEvaluation/index.html>
 - This is an online PowerPoint presentation from the Michigan FFA Association. The first section of the presentation is for beef cattle and offers photos to illustrate where to look for indicators of fat and muscle. It also gives averages for weights, rib eye area, fat thickness, yield grade, and quality grade:
http://www.michiganffa.com/association/career/skills/intro_to_live_evaluation.ppt
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