

Retail Cuts Code Sheet with Cookery

| Species | Primal | Retail Cut | Cooking Method | Species | Primal | Retail Cut | Cooking Method |
|---------|--------|------------|----------------|---------|---------|---------------------------------|----------------|
| B | B | 89 | M | Beef | Brisket | Corned | Moist |
| B | B | 15 | M | Beef | Brisket | Flat Half, Bnls | Moist |
| B | B | 10 | M | Beef | Brisket | Whole, Bnls | Moist |
| B | C | 26 | M | Beef | Chuck | 7-bone Pot-roast | Moist |
| B | C | 03 | M | Beef | Chuck | Arm Pot-Roast | Moist |
| B | C | 04 | M | Beef | Chuck | Arm Pot-Roast, Bnls | Moist |
| B | C | 06 | M | Beef | Chuck | Blade Roast | Moist |
| B | C | 13 | D/M | Beef | Chuck | Eye Roast, Bnls | Dry/Moist |
| B | C | 45 | D | Beef | Chuck | Eye steak, Bnls | Dry |
| B | C | 20 | M | Beef | Chuck | Mock Tender Roast | Moist |
| B | C | 48 | M | Beef | Chuck | Mock Tender Steak | Moist |
| B | C | 21 | D | Beef | Chuck | Petite Tender | Dry |
| B | C | 29 | D/M | Beef | Chuck | Shoulder Pot Roast (Bnls) | Dry/Moist |
| B | C | 58 | D | Beef | Chuck | Top Blade Steak (Flat Iron) | Dry |
| B | D | 47 | D/M | Beef | Flank | Flank Steak | Dry/Moist |
| B | F | 49 | D | Beef | Loin | Porter House Steak | Dry |
| B | F | 55 | D | Beef | Loin | T-bone Steak | Dry |
| B | F | 34 | D | Beef | Loin | Tenderloin Roast | Dry |
| B | F | 56 | D | Beef | Loin | Tenderloin Steak | Dry |
| B | F | 59 | D | Beef | Loin | Top Loin Steak | Dry |
| B | F | 60 | D | Beef | Loin | Top Loin Steak, Bnls | Dry |
| B | F | 64 | D | Beef | Loin | Top Sirloin Cap Steak, Bnls | Dry |
| B | F | 63 | D | Beef | Loin | Top Sirloin Steak, Bnls Cap Off | Dry |
| B | F | 62 | D | Beef | Loin | Top Sirloin Steak, Bnls | Dry |
| B | F | 40 | D | Beef | Loin | Tri Tip Roast | Dry |
| B | G | 28 | M | Beef | Plate | Short Ribs | Moist |
| B | G | 54 | D/M | Beef | Plate | Skirt steak, Bnls | D/M |
| B | H | 22 | D | Beef | Rib | Rib Roast | Dry |
| B | H | 13 | D | Beef | Rib | Ribeye Roast, Bnls | Dry |
| B | H | 45 | D | Beef | Rib | Ribeye Steak, Bnls | Dry |
| B | H | 50 | D | Beef | Rib | Ribeye Steak, Lip-On | Dry |
| B | I | 08 | D/M | Beef | Round | Bottom Round Roast | Dry/Moist |
| B | I | 09 | D/M | Beef | Round | Bottom Round Rump Roast | Dry/Moist |
| B | I | 43 | M | Beef | Round | Bottom Round Steak | Moist |
| B | I | 14 | D/M | Beef | Round | Eye Round Roast | Dry/Moist |
| B | I | 46 | D/M | Beef | Round | Eye Round Steak | Dry/Moist |
| B | I | 51 | M | Beef | Round | Round Steak | Moist |
| B | I | 52 | M | Beef | Round | Round Steak, Bnls | Moist |
| B | I | 36 | D/M | Beef | Round | Tip Roast – Cap Off | Dry/Moist |
| B | I | 57 | D | Beef | Round | Tip Steak – Cap Off | Dry |
| B | I | 39 | D | Beef | Round | Top Round Roast | Dry |
| B | I | 61 | D | Beef | Round | Top Round Steak | Dry |
| B | N | 82 | M | Beef | Various | Beef for Stew | Moist |
| B | N | 83 | D/M | Beef | Various | Cubed Steak | Dry/Moist |
| B | N | 84 | D | Beef | Various | Ground Beef | Dry |
| P | E | 44 | D/M | Pork | Ham/Leg | Pork Fresh Ham Center Slice | Dry/Moist |
| P | E | 25 | D/M | Pork | Ham/Leg | Pork Fresh ham Rump Portion | Dry/Moist |
| P | E | 27 | D/M | Pork | Ham/Leg | Pork Fresh ham Shank Portion | Dry/Moist |
| P | E | 91 | D | Pork | Ham/Leg | Smoked Ham, Bnls | Dry |
| P | E | 90 | D | Pork | Ham/Leg | Smoked Ham, Center Slice | Dry |
| P | E | 96 | D | Pork | Ham/Leg | Smoked Ham, Rump Portion | Dry |
| P | E | 97 | D | Pork | Ham/Leg | Smoked Ham, Shank Portion | Dry |
| P | E | 35 | D | Pork | Ham/Leg | Tip Roast, Bnls | Dry |
| P | E | 38 | D | Pork | Ham/Leg | Top Roast, Bnls | Dry |
| P | F | 05 | D/M | Pork | Loin | Back Ribs | Dry/Moist |
| P | F | 66 | D/M | Pork | Loin | Blade Chops | Dry/Moist |
| P | F | 67 | D/M | Pork | Loin | Blade Chops, Bnls | Dry/Moist |
| P | F | 06 | D/M | Pork | Loin | Blade Roast | Dry/Moist |
| P | F | 68 | D | Pork | Loin | Butterflied Chops Bnls | Dry |
| P | F | 11 | D | Pork | Loin | Center Loin Roast | Dry |
| P | F | 12 | D | Pork | Loin | Center Rib Roast | Dry |

NATIONAL FFA CAREER AND LEADERSHIP DEVELOPMENT EVENTS HANDBOOK
(Version Feb. 2020)

| Species | Primal | Retail Cut | Cooking Method | Species | Primal | Retail Cut | Cooking Method |
|---------|--------|------------|----------------|---------|------------|---------------------------|----------------|
| P | F | 70 | D | Pork | Loin | Loin Chops | Dry |
| P | F | 71 | D | Pork | Loin | Rib Chops | Dry |
| P | F | 73 | D | Pork | Loin | Sirloin Chops | Dry |
| P | F | 53 | D | Pork | Loin | Sirloin Cutlets | Dry |
| P | F | 30 | D | Pork | Loin | Sirloin Roast | Dry |
| P | F | 93 | D | Pork | Loin | Smoked Pork Loin Chop | Dry |
| P | F | 95 | D | Pork | Loin | Smoked Pork Loin Rib Chop | Dry |
| P | F | 34 | D | Pork | Loin | Tenderloin, Whole | Dry |
| P | F | 74 | D | Pork | Loin | Top Loin Chops | Dry |
| P | F | 75 | D | Pork | Loin | Top Loin Chops, Bnls | Dry |
| P | F | 37 | D | Pork | Loin | Top Loin Roast, Bnls | Dry |
| P | J | 02 | D/M | Pork | Shoulder | Arm Picnic, Whole | Dry/Moist |
| P | J | 03 | D/M | Pork | Shoulder | Arm Roast | Dry/Moist |
| P | J | 41 | D/M | Pork | Shoulder | Arm Steak | Dry/Moist |
| P | J | 07 | D/M | Pork | Shoulder | Blade Boston Roast | Dry/Moist |
| P | J | 42 | D/M | Pork | Shoulder | Blade Steak | Dry/Moist |
| P | J | 94 | D/M | Pork | Shoulder | Smoked Picnic, Whole | Dry/Moist |
| P | K | 98 | D | Pork | Side | Slab Bacon | Dry |
| P | K | 99 | D | Pork | Side | Sliced Bacon | Dry |
| P | K | 17 | M | Pork | Side/Belly | Fresh Side | Moist |
| P | L | 32 | D/M | Pork | Spareribs | Pork Spareribs | Dry/Moist |
| P | N | 85 | D | Pork | Various | Ground Pork | Dry |
| P | N | 86 | M | Pork | Various | Hock | Moist |
| P | N | 83 | D/M | Pork | Various | Pork Cubed steak | Dry/Moist |
| P | N | 87 | D | Pork | Various | Pork Sausage Links | Dry |
| P | N | 87 | D | Pork | Various | Sausage | Dry |
| P | N | 92 | M | Pork | Various | Smoked Pork Hock | Moist |
| P | N | 69 | D/M | Pork | Various | Country Style Ribs | Dry/Moist |
| L | A | 24 | D/M | Lamb | Breast | Ribs (Denver Style) | Dry/Moist |
| L | E | 01 | D | Lamb | Leg | American Style Roast | Dry |
| L | E | 44 | D | Lamb | Leg | Center Slice | Dry |
| L | E | 16 | D | Lamb | Leg | Frenched Style Roast | Dry |
| L | E | 18 | D | Lamb | Leg | Leg Roast, Bnls | Dry |
| L | E | 73 | D | Lamb | Leg | Sirloin Chops | Dry |
| L | E | 31 | D | Lamb | Leg | Sirloin Half | Dry |
| L | F | 70 | D | Lamb | Loin | Loin Chops | Dry |
| L | F | 19 | D | Lamb | Loin | Loin Roast | Dry |
| L | H | 71 | D | Lamb | Rib | Rib Chops | Dry |
| L | H | 72 | D | Lamb | Rib | Rib Chops Frenched | Dry |
| L | H | 22 | D | Lamb | Rib | Rib Roast | Dry |
| L | H | 23 | D | Lamb | Rib | Rib Roast, Frenched | Dry |
| L | J | 65 | D/M | Lamb | Shoulder | Arm Chops | Dry/Moist |
| L | J | 66 | D/M | Lamb | Shoulder | Blade Chops | Dry/Moist |
| L | J | 33 | D/M | Lamb | Shoulder | Square Cut | Dry/Moist |
| L | N | 88 | M | Lamb | Various | Shank | Moist |
| B | M | 76 | D/M | Beef | Variety | Heart | Dry/Moist |
| L | M | 76 | D/M | Lamb | Variety | Heart | Dry/Moist |
| P | M | 76 | D/M | Pork | Variety | Heart | Dry/Moist |
| B | M | 77 | D/M | Beef | Variety | Kidney | Dry/Moist |
| L | M | 77 | D/M | Lamb | Variety | Kidney | Dry/Moist |
| P | M | 77 | D/M | Pork | Variety | Kidney | Dry/Moist |
| B | M | 78 | D/M | Beef | Variety | Liver | Dry/Moist |
| L | M | 78 | D/M | Lamb | Variety | Liver | Dry/Moist |
| P | M | 78 | D/M | Pork | Variety | Liver | Dry/Moist |
| B | M | 79 | M | Beef | Variety | Oxtail | Moist |
| B | M | 80 | D/M | Beef | Variety | Tongue | Dry/Moist |
| L | M | 80 | D/M | Lamb | Variety | Tongue | Dry/Moist |
| P | M | 80 | D/M | Pork | Variety | Tongue | Dry/Moist |
| B | M | 81 | M | Beef | Variety | Tripe | Moist |