

MEAT EVALUATION AND IDENTIFICATION CONTEST

I. Objectives

The Meat Contest is a learning experience designed to train youth in the following ways:

- A. Identification and selection of quality meat cuts.
- B. Selection of the proper cooking method.
- C. Carcass evaluation with emphasis on utilization of this information in a herd improvement program.

II. Implementation and Program Schedule

State Contest - last Saturday in January

- a. Registrations due: **January 15**
- b. As long as space is available, each county and each school may register multiple teams.
- c. A team consists of 4 members with the lowest team member's score being dropped.
- d. A plaque will be awarded to the top 4-H and FFA teams.

III. General Conduct of Contest

- A. Contestants will move from class to class in separate groups during the contest. No two teammates will be in the same group.
- B. Group leaders will be provided for each group.
- C. Contestants will not be permitted to:
 - 1. Handle or touch cuts under any condition.
 - 2. Use any mechanical aid, such as a measuring device, light, etc.
 - 3. Talk to fellow contestants at any time during the contest.
 - 4. Monopolize any one exhibit for any unreasonable length of time.
 - 5. Separate themselves from the class on which their group is working.
- E. The retail identification (ID) cuts may be different for the 4-H contest than they are for the FFA contest, due to different ID sheets.
- F. Contestants must bring their own clipboards and pencils.

IV. State 4-H Meat Contest Classes

The state 4-H meat contest will consist of three main parts:

- 1) Six placing classes
- 2) Forty cuts of meat for retail identification
- 3) Two sets of oral reasons

A. Six placing classes

300 points

- 1) Pork carcasses (with reasons)
- 2) Hams (with reasons)
- 3) One to two other placing classes from the following group:
 - Beef carcasses – Beef ribs - Beef Rounds – Beef short loins

Lamb Carcasses – Pork center loins – Pork center ribs

- 4) Two to three placing classes from the following group:
Bacon – Beef Porterhouse Steaks – Beef Ribeye Steaks – Beef T-bone Steaks
Beef Top Loin Steaks – Lamb Blade Chops – Lamb Double Chops – Lamb Loin Chops
Ham Center Slices – Pork Loin Chops – Pork Rib Chops – Pork Sirloin Chops

B. Retail Identification of 40 Meat Cuts 400 points

Use updated National 4-H scorecard
Mark cookery method as D, M or DM

C. Two sets of oral reasons 100 points

1. Reasons to be given on hams, pork carcasses or retail cuts – 50 points/set
2. Reasons may not exceed two minutes in length.
3. Contestants will be penalized for using notes in the reasons room
4. Contestants will be allowed to take term sheets into the contest area

D. Total Points for the 4-H Meat Contest 800 points

V. State FFA Meat Judging Classes

The state FFA meat contest will consist of six main parts:

- 1) Six placing classes
- 2) Two sets of questions from placing classes
- 3) Forty cuts of meat for retail identification
- 4) Quality and Yield Grading four beef carcasses
- 5) A written exam
- 6) Meat formulation

A. Six placing classes 300 points

- 1) **Pork carcasses** (with questions)
- 2) **Hams** (with questions)
- 3) **One to two other placing classes from the following group:**
Beef carcasses – Beef ribs - Beef Rounds – Beef short loins
Lamb Carcasses – Pork center loins – Pork center ribs
- 4) **Two to three placing classes from the following group:**
Bacon – Beef Porterhouse Steaks – Beef Ribeye Steaks – Beef T-bone Steaks
Beef Top Loin Steaks – Lamb Blade Chops – Lamb Double Chops – Lamb Loin Chops
Ham Center Slices – Pork Loin Chops – Pork Rib Chops – Pork Sirloin Chops

B. Retail Identification of Forty Meat Cuts 240 points
Use updated National FFA scorecard

C. Beef Quality and Yield Grading 120 points

1. Contestants will quality and yield grade four beef carcasses.
2. Contestants may use yield grade formulation sheets to calculate final yield grades.
3. Contestants may use calculators.
4. See Meat Grading Scorecard for scoring procedures.

D. Written Examination over Meat Science and the Meat Industry 60 points

1. An assortment of 20 meat science questions in multiple choice format, worth 3 points/question

2. This examination is designed to allow contestants to demonstrate their scientific knowledge related to: meat animals, meat products, and the meat industry.
3. Use the Purdue Meat Science Website and the “Yellow Pages” as resources
4. Questions may also come from other sources

The following are references for the meat science and industry examination.

Principles of Meat Science 4 th Edition	Kendall Hunt Publishing Company 4050 Westmark Dr. Dubuque, IA 52002 (319)589-1000
Identifying Meat Cuts Meat Evaluation	} National Cattlemen’s Beef Association 444 North Michigan Ave. Chicago, IL 60611 Customer Service 1-800-368-3138

E. Questions over two placing classes 50 points

1. A total of ten questions worth 5 points each from two of the placing classes
2. Contestants may use their notes to answer the questions

F. Meat Formulation 50 points

Examples included in the coaches’ guide

G. Total Points for the FFA Meat Judging CDE 820 points

VI. Supplies for State Contest

- A. The contest officials shall provide the following:
 - score sheets
 - placing cards
 - cooler frocks
 - head cover
 - plastic grids

- B. Contestants should bring the following:
 - calculator
 - clip board
 - pencil
 - heavy coats, warm clothing for cooler

VII. Tie Breakers

Ties will be broken by using the scores first from Beef Quality and Yield Grading, second from Retail Meat Identification, and third from the written exam.

VIII. Resources and Equipment

The following are suggested teaching aids and materials for a Meat Evaluation Program in a school or county: 4-H 718 Indiana 4-H/FFA Meat Evaluation and Identification Contest and Coaches’ Guide, Purdue Cooperative Extension Service. Available at the Purdue Media Distribution Center.

Additional materials can be obtained from a variety of sources:

American Meat Science Association
 9140 Ward Parkway
 Kansas City, MO 64114
 (816) 444-3500
<http://www.meatscience.org/>

Veal Committee/NCBA
 444 North Michigan Avenue
 Chicago, IL 60611
 (312) 467-5520

National Cattlemen's Beef Association
 444 North Michigan Avenue
 Chicago, IL 60611
 (312) 467-5520
<http://www.beef.org/>

North American Meat Processors Association
 1920 Association Drive, Suite 400
 Reston, VA 20191
 (703) 758-1900

National Pork Producers Council
 P.O. Box 10383
 Des Moines, IA 50306
 (515) 223-2600

U.S. Meat Export Federation
 17th Street, Suite 2200
 Denver, CO 80265
 (303) 623-6328

American Sheep Industry Association
 6911 South Yosemite Street
 Englewood, CO 80112
 (303) 771-3500

NASCO
 901 Janesville Avenue
 Fort Atkinson, WI 53538
 (414) 563-2446
<http://www.enasco.com/>

<u>ITEM</u>	<u>APP.</u>	<u>COST</u>	<u>SOURCE</u>
ID 156 Pork Carcass-Performance Scorecard		---	Ag Communication Service
ID 158 Beef Carcass-Performance Scorecard		---	Media Distribution Center
ID 159 Retail Meat Cut Identification Contest		---	1187 Service Building
V 4-H 9 Beef Carcass Evaluation: 4-H/FFA Meats Judging		\$15.00	W. Lafayette, IN 47907-1187
V 4-H 21 Pork Carcass Evaluation 4-H/FFA Meats Judging		\$15.00	888-398-4636

Meat Evaluation Handbook
 Meat Evaluation Handbook (slides)
 Uniform Retail Meat Identity
 Meat Identification Slide Set
 Wall Charts (Beef, Lamb, Pork)
 Notebook Charts (Beef, Lamb, Pork)
 The Guide to Identifying Meat Cuts
 Backfat Probe
 Beef and Pork Loin Grid*



Customer Service
 NCBA
 444 North Michigan Avenue
 Chicago, IL 60611
 1-800-368-3138
<http://www.beef.org/>

*NASCO is now stocking grids. They are not shown in their catalog, but can be ordered.
<http://www.enasco.com/>

Supplemental/Optional Reference Items

Several video tapes, set up as teaching tools, covering retail cuts of beef and meat cutting of beef, lamb and pork and slides of 121 cuts of beef, pork and lamb identifying characteristics of each cut, accompanying booklet and binder are available through Visual Education Productions by calling 1-800-235-4146; FAX 1-800-243-6398; World Wide Web www.cev-inc.com; Email cev@cev-inc.com.

Many resources and practice judging classes can be found Texas A&M University Meat Science website:
<http://meat.tamu.edu/>.