

MEAT JUDGING

Meat Judging trains young people in decision making skills related to the evaluation of wholesale and retail cuts of meat. 4-H members learn:

1. To evaluate meat quality
2. To determine the lean to fat proportions of retail and wholesale cuts
3. To identify retail cuts of Beef, Pork, and Lamb as to the wholesale cut name, retail cut name, type of cut and recommended cooking methods
4. To develop communication skills through oral reasons.

Resources: Practice Judging Cards under the Region Related section of Judging Teams.

UT Publication 1056, Meat Science Project 4-H Members Guide (Grade 7), *Meat Identification*. This is available to check out at the Region office.

Meat Evaluation Handbook, from the American Meat Science Association. Examples of primal and retail cut judging classes are contained in the *Meat Evaluation Handbook*. In addition, discussions on carcass evaluation and grade standards are presented. The *Meat Evaluation Handbook* is almost all color photographs. Contact the American Meat Science Association at www.meatscience.org.

Guide to Identifying Meat Cuts, from the American Meat Science Association. This booklet contains color 1" X 1" retail cut photograph.

University of Illinois Information Technology and Communication Service. They have slides and flash cards for sell. View through the American Meat Science Association website.

CEV Multimedia. Company has many meat ID and judging videos and a few CD roms. Contact at www.cev-inc.com.

Meat Judging Websites:

<http://aggiemeat.tamu.edu/judging/meatjudging.html> (Has both ID and judging)

www.ca.uky.edu/agripedia/agmania/meats/. (Has both ID and judging)

<http://animalscience.unl.edu/web/anisci/ANSCExtensionMeatScienceLearningAids>
(Skillathon info)

Specialist: Dr. Dwight Loveday, Extension 4-H Specialist, Knoxville, (865-974-7344)

Eligibility: See the Judging Team Eligibility Table located in the Region Related section under Judging Teams.

General Rules:

The 4-H Meat Judging Contest will consist of the following classes:

- A) **Retail Cut Identification:** 25-30 retail cuts (depending on availability). A retail cut list that will be used for the contest will be provided. Senior high teams will identify specie, primal (wholesale) cut, retail cut name, type of cut and cookery method.
- B) **Retail Cut Judging:** 2-3 classes selected from Beef Rib Steak, Small End (Bone-in or Boneless), Beef T-Bone or Porterhouse Steaks, Pork Loin Chops, Pork Loin Rib Chops, Pork Ham Smoked Center Slice or Lamb Leg Sirloin Chops. These cuts have similar terminology to each other (Beef T-Bone & Pork Loin Chop) and to the primal cut judging.
- C) **Primal (Wholesale) Cut Judging:** 2 classes selected from Beef Ribs, Beef Short Loins, Pork Fresh Hams or Pork Center Cut Loins
- D) **Questions and Oral Reasons:** Senior high teams will give 1 set of oral reasons on a designated judging class and answer questions on 3-4 classes.

Region Contest:

The region contest is held in September. Check Region calendar for date.

State Contest:

The state contest will take place in June.

National Contest or Tour:

The top placing team in the State Contest will participate in the National Meats Judging Contest held in conjunction with the American Royal Livestock Expo in Kansas City. The actual contest takes place on the campus of Kansas State University in Manhattan, Kansas. The team will receive \$1,000 to cover expenses to this event provided by the Meat Science Project at UT. The Second place team has the option of accepting an invitation to the contest held at the Western Livestock Expo in Denver, CO. This team must pay their own expenses. If they turn this invitation down the trip can be taken by the third place team.