

MEAT EVALUATION AND MANAGEMENT

Sponsored by:
Department of Animal Science
Oklahoma State University
Division of Agricultural Sciences and Natural Resources

Contest Superintendents

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Contest Details

Date: Saturday, April 25, 2009

Time: 8:00 a.m.

Location: Instructions: Room 123, Animal Science Building, OSU
Contest: Meat Processing Area, The Food and Ag Products Center, OSU

Contest Purpose, Objectives, Rules and Guidelines

- I. Number Allowed to Participate - One team composed of three or four members may be entered by each school, in which case the three high individuals will be considered the official contestants on the team. Schools with less than three contestants may enter one or two individuals to compete for individual honors. Alternates will be allowed to participate in the contest providing there is room and dependent on the number of teams entered.
- II. Contestants will report for instructions (8:00 a.m.) to the Animal Science Building, Room 123. Contestants must come prepared to work in a cold storage room. They should have warm clothing and footwear and suitable headcover. **THEY MUST WEAR A WHITE FROCK.**
- III. There will be no handling of wholesale cuts, exposed ribeyes of beef carcasses or identification cuts during the contest. Contestants shall not use any mechanical aid or tabular material aids in arriving at a decision. Failure to comply with these rules, as well as all other customary contest procedures, will be sufficient cause for disqualification of a contestant.
- IV. The contest will be divided into 4 sections as follows:

	<u>Points</u>
A. Retail Meat Cut Identification - 40 Cuts	240
B. Quality Grading and Yield Grading	60 60
C. Placing of Four Classes	200

D.Placing of 2 Classes	100
Questions on these classes	50
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	710 points

- V. Contestants will identify 40 retail cuts of meat. Students will be given one minute to identify each cut by specie, primal cut and correct retail trade name.
- VI. Contestants will Quality and Yield grade 6 beef carcasses. The carcasses will be divided into 2 classes of three carcasses. Ten minutes will be allowed for each 3 carcass class.
- VII. Four placing classes selected from the following:
- 1 class of 4 beef carcasses
 - 2 classes of retail cut - beef, pork or lamb
 - 1 class of 4 pork carcasses
 - 1 class of 4 wholesale pork cuts
 - 1 class of 4 beef wholesale cuts
- Ten minutes will be allowed to place each class.
- VIII. Two classes will be selected from the list of classes in item VII to be placed. Then (10) minutes will be allowed to place each class and then 10 questions will be asked covering both classes.
- IX. Scan sheets will be used to mark all placing classes, questions, grades, and retail identification. Scan sheets (Meats Form 480-3) must be purchased by teams prior to the contest from www.judgingcard.com. Students need to come prepared with #2 pencils, scan sheets, and clipboard. Individuals completing scan sheets with anything other than a #2 pencil (i.e. pen) will be disqualified.