

# MEAT EVALUATION & IDENTIFICATION



## OBJECTIVES

**Targeted Life Skills:** self-confidence, decision making, problem solving, critical thinking, and oral communication

This activity will train 4-H members in meat judging and meat identification. In their training prior to the annual state contest, the 4-H'ers should learn to evaluate and identify the retail cuts of each of the three species which they are to be evaluated: beef cattle, swine and sheep. 4-H members should learn to make their own decisions based upon the best available information. Experience is given in developing their speaking ability through the use of oral reasons and critical thinking skills through a questions class.

## ACTIVITY

The State 4-H Meat Evaluation and Identification Contest will be held Saturday, April 22, 2023, at the University of Arkansas Red Meat Abattoir (1902 N Dvorachek Ave. Fayetteville, AR 72701). **All teams and individuals must be registered via Formstack by their County Extension Agent by April 10, 2023. The fee for teams is \$75 and the fee for individuals is \$20.**

Registration will be from 9-9:30 a.m. the day of the contest. Contestants should be in the designated holding room by 9:45 a.m. for announcements about the contest. The contest will start as close to 10:00 a.m. as possible.

## ELIGIBILITY

- The contest is open to Junior and Senior 4-H members.
  - Juniors must be 9-13 years old.
    - Junior members are youth aged 9-13 as of January 1.
  - Seniors must be 14-19 years old.
    - Senior members are youth who are 14 as of January 1 and who have NOT reached their 19<sup>th</sup> birthday by January 1 of the current year. *Example: If a 4-H'er is 18 on January 1 and turns 19 on January 2, they are eligible to compete because they were 18 on January 1. If a 4-H'er turns 19 on December 31, they are ineligible to compete because they were 19 as of January 1.*
- For a county to be eligible for team competition, it must have at least three entries. A county may enter four individuals, but only the top three scores will count toward the winning team.
  - A county may only enter one junior and one senior team.
    - A junior member may compete on a senior team but will not be eligible for the National Contest.
  - A county may enter an unlimited number of individuals.
- Contestants must not have participated in official post-secondary (university, college, junior college, or technical school) competitive events of similar nature in the same subject matter area, nor be a member of a post-secondary team undergoing training in preparation for such event.

## METHOD OF CONDUCT

- The contest shall be divided into two divisions – meat identification and meat evaluation. Meat evaluation scores will include placings, reasons, and questions.
- Seniors will have three (3) sets of oral reasons. Juniors will have one (1) set of oral reasons and one (1) set of questions.
  
- **Identification**
  - A total of 30 retail meat cuts (beef, pork, and lamb; fresh processed or variety) shall be identified as to:
    - **Senior Contest:** total ID score is 300 points
      - Species (2 points each)
      - Primal cut (3 points each)
      - Retail cut (4 points each)
      - Cookery (1 point each)
    - **Junior Contest:** total ID score is 180 points
      - Species (2 points each)
      - Retail cut (4 points each)
  
- **Judging**
  - Contestants shall place 6 judging classes from the following list:
    - 2 Retail cut classes – One beef, one pork
      - Beef retail cut placing/reason classes shall be selected from the following:
        - Beef Chuck, Arm Roast
        - Beef Rib, Rib Steak, Lip-on
        - Beef Rib, Ribeye Steak
        - Beef Loin, T-Bone/Porterhouse Steak
        - Beef Loin, Top Loin Steak, Boneless
        - Beef Loin, Top Sirloin Steak, Boneless
        - Beef Round, Round Steak (Bone-In or Boneless)
      - Pork retail cut placing/reason classes shall be selected from the following:
        - Pork Shoulder, Blade Boston Roast
        - Pork Shoulder, Blade Steak
        - Pork Loin, Blade Chop
        - Pork Loin, Blade Roast
        - Pork Loin, Rib Chop
        - Pork Loin, Loin Chop
        - Pork Ham, Smoked Center Slice
    - 2 Beef Classes (Wholesale cuts from the list below or beef carcasses)
    - 2 Pork Classes (Wholesale cuts from the list below or pork carcasses)
      - Beef Ribs (103/107\*/109/112A)
      - Beef Rounds (158\*/160)
      - Beef Short Loins, Short-Cut (174\*)
      - Beef Strip Loins, Bnls (180)
      - Pork Fresh Hams (401\*/401A)
      - Pork Shoulder Boston Butts, Bone-In (406)
      - Pork Loins (410/411/412\*)
  - \*Preferred choices, if available
  
- **Oral Reasons**
  - There will be three reasons classes selected from beef, pork and retail classes.
  - Senior contestants will give three (3) sets of oral reasons. Junior contestants will give one (1) set of oral reasons.

- The reasons classes will be chosen by the Judges and announced to the contestants at the start of the contest.
  - The contestant may not use notes while giving reasons but will be provided note cards during the contest to be used for review and preparation for the oral reasons.
  - Reasons should be given to the Judges, in the order of the contestant's placing. Major comparisons, criticisms and grants should be used, where appropriate.
  - Contestants giving their reasons on a different placing than what they recorded on their placing card will automatically be penalized 5 points from their reasons scores.
- **Questions**
    - Junior contestants will answer a set of 10 questions on one (1) class.
    - The questions class will be chosen by the judges and announced to the contestants at the start of the contest.
    - Note cards will be provided for preparation for questions but must be put away during the question period.

## **GENERAL RULES**

1. Each cut will be packaged in a tray with a clear wrapping cover and the most identifiable side displayed. Steaks or chops will not exceed 1-1/4 inches thick. Roasts will be 1-1/2 inches thick or more.
2. Contestants may not touch retail cuts at any time.
3. Twelve minutes will be allowed in the cooler per placing each judging class and taking notes for reasons.
4. Contestants will stand back two minutes for reviewing judging class general characteristics except those classes designated as walk-by classes. Nine minutes will be allowed for close inspection of each class and one minute will be allowed for stand-back and filling out placing cards.
5. Two 12-minute periods will be allowed for identifying the 30 retail cuts, with no stand-back.
6. The Judges will decide all official placings and cuts for the contest. Efforts will be made to avoid borderline calls.
7. Immediately preceding the start of oral reasons, there will be a warm-up period of at least 45 minutes for contestants to study notes for their oral reasons.
8. Oral reasons may not exceed two minutes for any one class.
9. Contestants will be allowed a 12-minute study period to study their notes prior to questions. Questions will be read aloud to contestants and marked appropriately.
10. All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration.
11. Clipboards, pens, pencils, clean frocks, cooler coats and hard hats shall be provided by the contestant.
12. Cards not marked will be scored as a zero.
13. All individuals participating, including alternates, shall be eligible for individual awards.

## **RESOURCES FOR TRAINING**

- The retail cuts to be used for the identification portion of the contest will be selected from the latest approved national 4-H Meat Identification Cut Master List (Retail Cut Identification Codes \*Updated January 2012) available from the American Meat Science Association ([www.meatjudging.org](http://www.meatjudging.org)).

- Retail cuts and names shall be among those found in the Uniform Retail Meat Identity Standards approved list, and the Guide to Identifying Meat Cuts
- [2010 RMC Meat Judging Clinic, Bone Maturities and Quality Grading](#)
- Review the Retail Identification cuts from the [2004 National Contest](#).
- Visit [Texas A&M University's web page](#) for pictures of retail cuts used in the National 4-H Contest.
- Visit the [University of Kentucky's web page](#) for their meat id web site.
- [University of Nebraska](#) 4-H/FFA resource page
- University of Florida: <http://www.animal.ifas.ufl.edu/extension/meat/youth/judging-classes.shtml>.
- Meat Judging Materials, including cards and the Meat Evaluation Handbook, that are available from the AMSA. [Other Meat Judging Resources](#)

## **SCORING**

<b><u>Senior Contest</u></b>	<b><u>Possible Score</u></b>
Retail placing – 2 classes	100
Beef placing – 2 classes	100
Pork placing – 2 classes	100
Reasons – 3 sets	150
<b>Total evaluation score</b>	<b>450</b>
Retail cuts	300
<b><u>TOTAL SENIOR CONTEST SCORE</u></b>	<b><u>750</u></b>

<b><u>Junior Contest</u></b>	<b><u>Possible Score</u></b>
Retail placing – 2 classes	100
Beef placing – 2 classes	100
Pork placing – 2 classes	100
Reasons – 1 sets	50
Questions – 1 set	50
<b>Total evaluation score</b>	<b>400</b>
Retail cuts	180
<b><u>TOTAL JUNIOR CONTEST SCORE</u></b>	<b><u>580</u></b>



## **TIE BREAKERS**

- In case of a tie in team or individual overall scores, ties will be broken in the following manner:
  1. Higher total evaluation score
  2. Higher total reasons and/or questions score
  3. Lower total placing score in reasons classes
- In the case of a tie in team evaluation scores, ties will be broken in the following manner:
  1. Higher total reasons and/or questions score
  2. Higher total score overall
- In the case of a tie in team identification scores, ties will be broken in the following manner:
  1. Higher total overall score
  2. Higher total placings score

## **AWARDS**

The following awards will be given in the junior and senior divisions of the contest:

- 1<sup>st</sup> and 2<sup>nd</sup> place overall teams
- 1<sup>st</sup>-5<sup>th</sup> place overall individuals
- 1<sup>st</sup> place team in evaluation
- 1<sup>st</sup> place team in identification

## **PREPARED BY**

Allison Harman – Instructor, 4-H Youth Livestock

Kelly Vierck, Ph.D. – Assistant Professor, Meat Science and Muscle Biology

Janeal Yancey, Ph.D. – Program Technician, Meat Science