

Indiana Meat Evaluation and Identification CDE

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 – September 18 at Purdue University . Registration 8:30 am and contest starts at 9:30 am .

- a. Registrations due: **September 10**
- 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.
- D. Contestants must bring their own clipboards and pencils.

IV. State FFA Meat Judging CDE

- A. Written test, 80 pts
 - a. 20 Questions
 - b. Resource- Meat Science and Food Safety- "The" Approved resource for the National FFA Meats CDE
 - c. Exam will come from the questions in the National FFA Question Bank
- B. Meat Formulation, 50 pts
 - a. Solution value is 10 pts
 - b. 8 multiple choice questions @5 pts each
- C. Retail Meat Identification, 180 pts
 - a. 30 cuts
 - b. Scored 1 for species, 1 for primal, 3 for retail and 1 for cookery
- D. Placing Classes, 300 pts
 - a. 6 classes
 - b. Classes will be a combination of carcasses, wholesale and retail cuts
 - c. No lamb carcasses
 - d. A beef carcass class may consist of a carcass pricing class
- E. Beef Quality and Yield Grading, 80 pts

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- a. Quality and yield grade 4 beef carcasses
- b. Quality Grading

(IV.E, continued)

- i. Eight points will be awarded for each correct grade
 - ii. Each will be scored for the applicable adjacent grade: 8,6,4,0
- c. Yield Grading
- i. A major change-Students will estimate to the nearest tenth
 - ii. Points value= 12,10,8,6,4,2

F. Questions, 50 pts

- a. Questions will be based from two of the placing classes
- b. 5 questions per class for a total of 10 questions valued at 5 pts each
- c. Students will be able to use notes to answer questions

Youth will have 5 minutes to study notes ahead of questions. Notes cannot be used when the questions are being asked.

G. Keep/Cull Class-Team Activity, 50 pts

- a. A scenario will be provided and you will keep four and cull four.
- b. This will be done at the beginning of the contest and all team members will work together as team.
- c. Each person will get a maximum of 50 pts each.
- d. Example- Ribeye Class- Your customer wants eating quality and your objective is to select the 4 Ribeyes to meet your customer needs.

V. State 4-H Meat Judging CDE

A. Retail Meat Identification, 300 pts

- a. 30 cuts
- b. Scored 2 for species, 3 for primal, 4 for retail and 1 for cookery B.

Placing Classes, 300 pts

- a. 6 classes
- b. Classes will be a combination of carcasses, wholesale and retail cuts
- c. No lamb carcasses C. Reasons, 150 pts

- a. Three sets of reasons - it could be of anyone of the six placing classes

VI. Supplies for State Contest

A. The contest officials shall provide the following:

- score sheets
- Scantron sheets
- cooler frocks
- head cover

B. Contestants should bring the following:

- calculator
- clip board
- pencil
- heavy coats, warm clothing for cooler

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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 17 th Street, Suite 2200 Denver, CO 80265 (303) 623-6328
American Sheep Industry Association 6911 South Yosemite Street Englewood, CO 80112 (303) 771-3500 One Less Thing 1340 Windy Creek Drive Watkinsville, GA 30677 (478) 397 - 9850 e-mail : info@onelessting.net web : onelessting.net	NASCO 901 Janesville Avenue Fort Atkinson, WI 53538 (414) 563-2446 http://www.enasco.com/

APP.

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<u>ITEM</u>	<u>SOURCE</u>	<u>COST</u>	

ID 158 Beef Carcass-Performance Scorecard		---	Media Distribution Center
ID 159 Retail Meat Cut Identification Contest		---	Ahlers Drive
4-H 9 Beef Carcass Evaluation: 4-H/FFA Meats CDE		\$15.00	West Lafayette, IN
4-H 21 Pork Carcass Evaluation 4-H/FFA Meats CDE		\$15.00	479072012
			888-398-4636
ID 156 Pork Carcass-Performance Scorecard Ag Communication Service			

Meat Evaluation Handbook

Meat Identification Slide Set



Chicago, IL 60611

Meat Evaluation Handbook (slides)

Uniform Retail Meat Identity

Standards

Customer Service

NCBA

444 North Michigan Avenue

Wall Charts (Beef, Lamb, Pork)

1-800-368-3138

Notebook Charts (Beef, Lamb, Pork)

<http://www.beef.org/>

The Guide to Identifying Meat Cuts

Backfat Probe

Beef and Pork Loin Grid*

*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 CDE classes can be found Texas A&M University Meat Science website: <http://meat.tamu.edu/>.