

Western National RoundUp FFA Contest Rules:

MEATS EVALUATION AND TECHNOLOGY

NO ELECTRONIC DEVICES ALLOWED AT THE EVENTS.

These can be cause for disqualification.

Calculators will be allowed in the problem-solving portion of the event only—students must furnish.

Participant Responsibilities

- 1. Participants must come prepared to work in a cold storage facility (approximately 0°C) for approximately two hours. Each participant will be required to wear a hard hat, hair net, warm clothing and foot wear, and a clean white frock. Participants who arrive without these requirements will not be allowed to participate.**
- 2. Each participant must bring two sharpened No. 2 pencils, clipboard, and an electronic calculator.** Calculators used in the event should be battery powered, non-programmable, and silent. Participants must not bring any blank paper, notes, training aids, other electronic items, purses, or backpacks. Students with special needs must contact the event superintendent prior to the event.
3. Participants are expected to be prompt at the stations throughout the event. No conversation will be allowed between participants during the event. Conversation among participants constitutes disqualification.
4. Participants and official judges are to make their placings and identifications without handling the meat.
5. Two minutes stand back time on placing classes will be utilized when possible.

Objectives

1. To develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.
2. To assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat and meat animal products and/or involved in the industry of meat animal marketing and merchandising.
3. To encourage the development of broader analytical skills, critical thinking strategies and an understanding of appropriate meat terminology for high school students.
4. To develop the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as to meet the needs of the consumer.
5. To develop good cooperation and communication skills in working together to accomplish a goal.

Tie Breakers

If ties occur, the following events will be used in order to determine award recipients:

1. Identification Retail Meat Cuts
2. Questions Score
3. Total Score
4. Carcass Grading

Scoring

The event will be divided in the following sections and scored as follows:

The **FFA contest** will consist of the following (719 points total)

- 1) 6 placing classes worth 300 total points
 - Pork carcasses
 - Pork wholesale cuts (Fresh Hams or Center Loins)
 - 2 Beef wholesale cuts (Ribs, Short Loins, Full Loins, or Rounds)
 - 2 Beef, Pork or Lamb retail cuts classes OR 1 retail cuts class and another Pork wholesale cuts class
- 2) 10 Questions on 2 separate placing classes designated for questions worth 50 total points
- 3) USDA Quality and Yield Grading of 4 Beef Carcasses worth 64 total points
 - Students will be expected to quality and yield grade the same carcasses during the same rotation (12 minutes)
 - Only 1 side of the carcass will be presented for evaluation, and the carcasses will be hung in quarters, side by side.
- 4) Written Exam and Formulation Problem worth 125 total points
 - 25 question exam worth 75 points
 - 1 formulation problem worth 50 points
 - i. 8 questions pertaining to the formulation problem worth 5 points each
 - ii. 1 correct solution to the formulation worth 10 points

- 5) 30 retail cuts for identification worth 180 total points

Individual Activities—

1. Meat Formulation Problem Solving and Written Test

Meat Formulation Problem Solving—

Students will complete a meat formulation problem solving exercise. An example is at the end of this section. Nine questions are to be answered using the computerized scorecard. The one solution to the meat formulation problem will be worth 10 points. The other 8 questions based on the correct formulation will be valued at 5 points each.

Written Exam -

Each participant will be given a written test relating to meat storage and handling, cookery, nutrition, food safety (HACCP principles, bio-security and personal safety), animal welfare and animal identification systems. Questions could include multiple choice, true/false or situation based questions. Value per question will be based on question type. Maximum points possible on the exam is 75 points. All questions will be based on materials taken from the “Meat Science and Food Safety” DVD available through CEV Multimedia as listed on the resource material list. All chapters of the DVD will be utilized for the written exam.

CEV Multimedia

1020 SE Loop 289, Lubbock, TX 79404, (800) 922-9965

- Retail Cuts Identification (DVD)
- Meat Science and Food Safety (DVD) - written exam resource

2. Retail Meat Cuts Identification

Participants will identify 30 retail meats cuts found on the “Meats Identification Card.” The official key (Retail Cuts Coding) is located at the end of this chapter of the handbook. Only the cuts listed are eligible to be used in this event. Participants will be given one point for correct species identification, one point for correct primal cut identification, one point for correct cookery and three points for correct retail trade name. Answers will be recorded on a computerized scorecard.

3. Beef Quality and Yield Grading

Participants will quality and yield grade 4 beef carcasses.

Quality Grading: Using Training Aid II (located at end of Meats Evaluation section), the student may give the carcass a maturity score and a marbling score based on USDA standards and then determine the quality grade. The student should complete the section of answers for quality grading on the computerized scorecard.

Yield Grading: Using Training Aid II, students may write in the carcass weight which is given for each carcass, give the carcass a preliminary yield grade based on USDA Standards, and then adjust the preliminary yield grade using “Ribeye Area” and “% Kidney, Pelvic and Heart Fat.” After completing these steps, the student may write in the final “Yield Grade”. The student

should complete the section of answers for yield grading on the computerized scorecard.

A deduction of two points will be made for a one-third grade above or below the official grade; five points will be deducted for two-thirds grade above or below the official grade; eight points will be deducted for one full grade above or below the official grade. A perfect score will be sixty points for Quality grading and sixty points for Yield grading.

4. Placing of Four Classes

Four classes from the following list will be placed with selected placings completed on the computerized scorecard. All classes will consist of four exhibits per class.

- 1.) Retail cuts
 - a. Beef Chuck, Arm Roast
 - b. Beef Rib, Rib Steak, Lip-on
 - c. Beef Rib, Ribeye Steak
 - d. Beef Loin, T-Bone/Porterhouse Steak
 - e. Beef Loin, Top Loin Steak, Boneless
 - f. Beef Loin, Top Sirloin Steak, Boneless
 - g. Beef Round, Round Steak (Bone-In or Boneless)
 - h. Pork Shoulder, Blade Boston Roast
 - i. Pork Shoulder, Blade Steak
 - j. Pork Loin, Blade Chop
 - k. Pork Loin, Blade Roast
 - l. Pork Loin, Rib Chop
 - m. Pork Loin, Loin Chop
 - n. Pork Ham, Smoked Center Slice
- 2.) Pork carcasses
- 3.) Wholesale/subprimal pork cuts
 - a. Pork Fresh Hams (401*/401A)
 - b. Pork Shoulder Boston Butts, Bone-In (406)
 - c. Pork Loins (410*/411/412*)
- 4.) Wholesale/subprimal beef cuts
 - a. Beef Ribs (103/107/109/112A*)
 - b. Beef Rounds (158*/160)
 - c. Beef Full Loins
 - d. Beef Short Loins, Short-Cut (174*)
 - e. Beef Strip Loins, Bnls (180)

5. Questions on Placing of Two Classes and Ten Questions

Two selected classes listed in “Individual Activities, Item 4- Placing of Four Classes” will be placed. A total of ten questions will be asked covering both classes. Answers will be transferred to the appropriate computerized scorecard. Notepaper will be provided for this section. Students will not be able to use their notes when answering questions.

Sample Question: “Which beef carcass had the highest percentage of KPH fat?”

EXAMPLES

Meat Formulation Problem Solving and Written Test Examples

Sample Questions:

What is the maximum amount of fat that ground beef can contain?

- *A.....30% C40%
B.....10% D20%

What is the least desirable method of thawing frozen meat?

- *A. Defrosting at room temperature
B. Defrosting in refrigerator
C. Defrosting in a microwave
D. Cooking from frozen state

Students will be given a situational problem involving the least cost formulation of a batch of particular meat products (hamburger, wiener, bologna, etc.) This problem will be worth 50 points and consist of procedural questions and the actual determination of the least cost price.

Ground Beef Formulation Problem

Training Materials

Assume that you manage a meat plant that manufactures ground beef for a chain of retail stores. Your goal is to produce a fresh, wholesome product which complies with all meat inspection regulations and which will have three days' shelf life in the meat case. The fat content must comply with the specifications of the stores. The cost of the product should be as low as possible. All problems will be worked to three decimal places and rounded to two places.

Ground Beef Regulations (USDA)

GROUND BEEF: The terms "Ground Beef" and "Chopped Beef" are synonymous. Products so labeled must be made with fresh and/or frozen beef with or without seasoning, and without the addition of fat as such, and shall contain no more than 30% fat. It may contain added water, binders or extenders. It may contain beef cheek meat not to exceed 25%. Heart and tongue are not acceptable ingredients.

If the name is qualified by the name of a particular cut, such as "Ground Beef Round" or "Beef Chuck, Ground" the product must consist entirely of meat from the particular cut or part.

Industry Guidelines on Ground Beef Manufacture

1. To get the most desirable color and maximum shelf life, all boneless meats used to manufacture ground beef shall be fresh not frozen), well chilled (temperature no higher than 35° F), and shall arrive at the plant within 96 hours of animal slaughter.
2. A least-cost determination shall be performed on acceptable meat ingredients to select those meats that produce the lowest cost product that meets all ground beef

guidelines.

- To simplify the grinding and blending operation, only two meat ingredients will be used for each batch.
- Rounding of decimals -- 5-9 will be rounded up; 1-4 will be rounded down.

EXAMPLE: Utilize the Pearson Square to formulate a batch of ground beef to the desired fat content.

Meats:

- Boneless cow meat (10% fat - \$.99/lb.)
- 75% lean beef trimmings (25% fat - \$.79/lb.)

Desired Final Fat Content: 20%

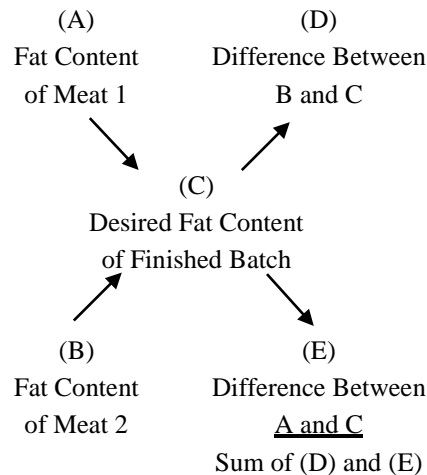
Batch Size: 1,000 lbs.

Determine:

- The amounts of the two types of meat that must be blended together to give the desired fat content.
- The meat cost of the finished product.*

*NOTE: You will only be determining meat costs. In an actual situation overhead cost must also be added to the cost of the ground beef to account for labor, equipment, transportation, etc. In this exercise the student need not be concerned with these overhead costs.

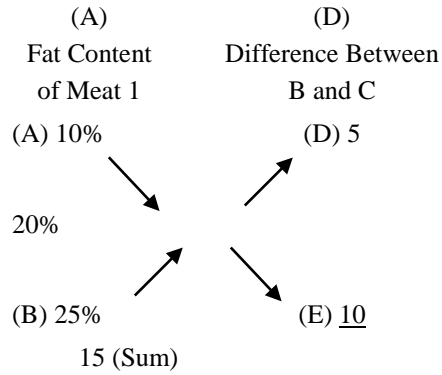
Pearson Square



$$\text{Proportion of ingredient (A)} = \frac{(D)}{(\text{Sum})}$$

$$\text{Proportion of ingredient (B)} = \frac{(E)}{(\text{Sum})}$$

For Previous Information:



Proportions:

- (1) Boneless cow = $5/15 = 0.33$
(x 1000 lbs. = 330 lbs.)
- (2) 75% Beef trim = $10/15 = 0.67$
(x 1000 lbs. = 670 lbs.)

Verify Final Fat Content

330 lbs. x 0.10 (fat) = 33 lbs.

670 lbs. x 0.25 (fat) = 167 lbs.

= 200 lbs. fat/

1,000 lbs. batch

(20% fat)

Cost per Pound

Boneless cow meat $0.33 \times \$0.99/\text{lb.} = .33$

75% trim $0.67 \times \$0.79/\text{lb.} = \underline{.53}$

\$.86 lb.

SAMPLE PROBLEM

You must follow all government regulations and company policies listed in the training materials. Determine which available ingredients to use (and at what levels) to make the lowest priced ground beef acceptable.

SPECIFICATIONS:

Desired fat content of finished product is 18%

Batch Size = 5000 lbs.

Manufacturing Date = February 10

No product over 5 days old may be used.

No variety meats may be used.

No product over 35° F may be used.

Boneless Meat Ingredients Available				
	Slaughter Date	Temp.	Fat Content	Price
Bull meat	February 6	33° F	8%	\$1.05
Boneless chuck	February 7	35° F	14%	\$1.00
75% lean trim	February 4	32° F	25%	\$0.75
50% lean trim	February 6	31° F	50%	\$0.55
Beef chuck	February 7	37° F	12%	\$0.70
Beef hearts	February 6	32° F	15%	\$0.35

Solution:

Do all potential ingredients meet government regulations and company specifications?

Acceptable

Not Acceptable

Bull meat

75% lean trim (too old)

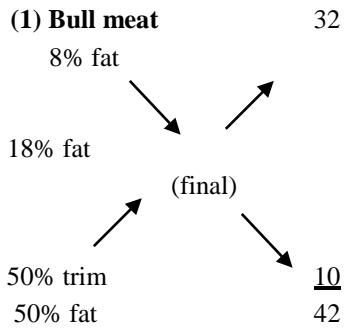
Boneless chuck Beef chuck (too warm)

50% lean trim Beef hearts (not allowed)

Therefore, to produce desired fat content, product could be made from either of the following two combinations:

- (1) Bull meat and 50% lean trim
- (2) Boneless chuck and 50% lean trim

Which combination results in the lowest meat cost?



Proportions:

Bull meat = $32/42 = 0.76$ (3,800 lbs.)

50% trim = $10/42 = 0.24$ (1,200 lbs.)

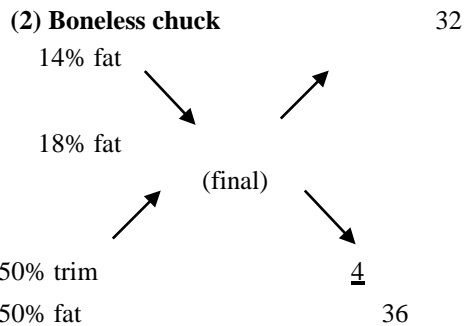
5,000 lbs.

Cost:

Bull meat— $0.76 \times \$1.05 = \0.798

50% trim— $0.24 \times \$0.55 = \underline{\$0.132}$

0.93 or
 \$.93/lb.



Proportions:

Boneless chuck = $32/36 = 0.89$ (4,450 lbs.)

50% trim = $4/36 = 0.11$ (550 lbs.)

5,000 lbs.

Cost:

Bull meat— $0.89 \times \$1.00 = \0.89

50% trim— $0.11 \times \$0.55 = \underline{\$0.06}$

\$0.95 or

\$0.95/lb

Final Solution: Meats to be used:

Bull meat --- 3,800 lbs.

50% trim --- 1,200 lbs.

Meat Costs: \$ 0.93 per pound

Scoring:

The answer to the formulation problem will count ten points. There will be an additional eight questions, worth five points each. To facilitate computer scoring of this exercise, the participants will be given a list of ten or more meat/price combinations, and be required to select the correct one, based upon the above calculation. Answers to the eight additional questions will be selected from four choices.

Example: Check the correct solution:

1. Bull and chuck meat (0.89)
2. Boneless chuck and 75% lean trim (0.91)
3. Bull meat and 50% lean trim (0.93)
4. Boneless chuck and 50% less trim (0.90)
5. Bull meat and 50% lean trim (0.88)
6. Beef hearts and 75% lean trim (0.68)
7. Bull meat and 50% lean trim (0.97)
8. Beef chuck meat and bull meat (1.04)
9. 75% lean trim and 50% lean trim (0.67)
10. 50% lean trim and bull meat (0.87)

Example questions: All problems will be worked to three decimal places and rounded to two places. If the third decimal is 5 or more, the number will be rounded up.

1. Which ingredients do not meet company temperature constraints?
Answer: Beef chuck
2. Which ingredients do not meet company freshness requirements?
Answer: 75% lean trim
3. Which ingredients do not meet government regulations?
Answer: Beef hearts

REFERENCES

This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

AMSA Meat Evaluation Handbook

AMSA Guide to Identifying Meat Cuts

USDS Marbling Photographs

Materials available from:

American Meat Science Association (AMSA)

1111 North Dunlap Avenue

Savoy, Illinois 61874

Phone: 217-356-5368

Fax: 217-398-4119

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

E-mail: info@meatscience.org

Beef Ribeye Grids

Art Services, Inc.

3015 Earl Place, N.E.

Washington, D.C., 20018

Phone: 202-526-5607

Preliminary Yield Grade Rulers

NASCO

901 Janesville Avenue

P.O. Box 901

Fort Atkinson, WI 53538-0901

Phone: 1-800-558-9595

Fax: 920-563-8296

<http://www.nascofa.com/prod/BrowseMinorIndex?quickkey=222&text=Measuring+Equipment&title=Agri+cultural+Sciences&seqid=13>

Meats Evaluation Materials

CEV Multimedia

P.O. Box 65265

Lubbock, TX 79464

Phone: 1-800-922-9965

National Cattlemen's Beef Association

Customer service department for brochures and materials

1-800-368-3138

Carcass Yield Grading

Carcass NO.	PYG		Carcass Weight	Required REA	Rib Eye Area		% KPH		FYG
	Est.	Adj.			Est.	Adj.	Est.	Adj.	
1									
2									
3									
4									
5									
6									

Yield Grade 1 (YG1)	Yield Grade 2 (YG2)	Yield Grade 3 (YG3)	Yield Grade 4 (YG4)	Yield Grade 5 (YG5)
High - 1.00 - 1.33	High - 2.00 - 2.33	High - 3.00 - 3.33	High - 4.00 - 4.33	High - 5.00 - 5.33
Avg. - 1.34 - 1.66	Avg. - 2.34 - 2.66	Avg. - 3.34 - 3.66	Avg. - 4.34 - 4.66	Avg. - 5.34 - 5.66
Low - 1.67 - 1.99	Low - 2.67 - 2.99	Low - 3.67 - 3.99	Low - 4.67 - 4.99	Low - 5.67 - 5.99

Place yield grade and corresponding letter (H- High, A-Avg., L-Low) under the column marked Final Yield Grade(FYG). Ten points are allowed for the correct grading of each carcass. A deduction of two points will be made for a one-third grade above or below the official grade; five points will be deducted for two-thirds grade above or below the official grade; eight points will be deducted for one full grade above or below the official grade; ten points will be deducted for more than one full grade above or below the official grade. Perfect score will be sixty points.

Carcass Quality Grading

Carcass No.	Age		Marbling	Quality Grade
	Bone	Lean		
1				
2				
3				
4				
5				
6				

Prime High	Select High	Commercial High
Prime Avg.	Select Low	Commercial Ave.
Prime Low	Standard High	Commercial Low
Choice High	Standard Low	Utility High
Choice Avg.		Utility Avg.
Choice Low		Utility Low

Place the grade in the space for "Quality Grade." Ten points are allowed for the correct grading of each carcass. A deduction of two points will be made for a one-third grade above or below the official grade; five points will be deducted for two-thirds grade above or below the official grade; eight points will be deducted for one full grade above or below the official grade; ten points will be deducted for more than one full grade above or below the official grade. Perfect score will be sixty points.

Canner and Cutter grades will not be used in the event. Since maturity is a factor between Standard and Commercial grades, carcasses which are close to the borderlines of maturity between these grades are not included in the event. There is not a Commercial grade for the carcasses from young animals; therefore, the spaces given to "Commercial" are not considered when scoring the carcasses from young animals.

2017 FFA/4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
	Top Round Steak	Dry	B	I	61	D
Various	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M	
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M	
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M	
	Smoked Ham, Bnls	Dry	P	E	91	D	
	Smoked Ham, Center Slice	Dry	P	E	90	D	
	Smoked Ham, Rump Portion	Dry	P	E	96	D	
	Smoked Ham, Shank Portion	Dry	P	E	97	D	
	Tip Roast, Bnls	Dry	P	E	35	D	
	Top Roast, Bnls	Dry	P	E	38	D	
	Loin	Back Ribs	Dry/Moist	P	F	05	D/M
		Blade Chops	Dry/Moist	P	F	66	D/M
Blade Chops, Bnls		Dry/Moist	P	F	67	D/M	
Blade Roast		Dry/Moist	P	F	06	D/M	
Butterflied Chops Bnls		Dry	P	F	68	D	
Center Loin Roast		Dry	P	F	11	D	
Center Rib Roast		Dry	P	F	12	D	
Loin Chops		Dry	P	F	70	D	
Rib Chops		Dry	P	F	71	D	
Sirloin Chops		Dry	P	F	73	D	
Sirloin Cutlets		Dry	P	F	53	D	
Sirloin Roast		Dry	P	F	30	D	
Smoked Pork Loin Chop		Dry	P	F	93	D	
Smoked Pork Loin Rib Chop		Dry	P	F	95	D	
Tenderloin, Whole		Dry	P	F	34	D	
Top Loin Chops		Dry	P	F	74	D	
Top Loin Chops, Bnls		Dry	P	F	75	D	
Top Loin Roast, Bnls	Dry	P	F	37	D		
Shoulder	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M	
	Arm Roast	Dry/Moist	P	J	03	D/M	
	Arm Steak	Dry/Moist	P	J	41	D/M	
	Blade Boston Roast	Dry/Moist	P	J	07	D/M	
	Blade Steak	Dry/Moist	P	J	42	D/M	
Side/Belly	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M	
	Slab Bacon	Dry	P	K	98	D	
	Sliced Bacon	Dry	P	K	99	D	
Spareribs	Fresh Side	Moist	P	K	17	M	
	Pork Spareribs	Dry/Moist	P	L	32	D/M	
Various	Country Style Ribs	Dry/Moist	P	N	69	D/M	
	Ground Pork	Dry	P	N	85	D	
	Hock	Moist	P	N	86	M	
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M	
	Pork Sausage Links	Dry	P	N	87	D	
	Sausage	Dry	P	N	87	D	
	Smoked Pork Hock	Moist	P	N	92	M	

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
Leg	American Style Roast	Dry	L	E	01	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
	Sirloin Half	Dry	L	E	31	D
Loin	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M

Rules for the Western National RoundUp 4-H Meat Evaluation Contest Taken From:

National 4-H Meat Identification and Judging Contest (available at www.meatjudging.org)

Eligibility

A. This contest is open to a team of four 4-H members from a state to be selected and/or certified by the state 4-H leader. The three high scoring members of a team shall constitute the official team for each division and for total contest. The fourth ranking member in each division and total contest shall automatically become the alternate in that division or total contest.

All the members, including alternates, shall meet the eligibility requirements found in the *Policies and Guidelines for National 4-H Competitive Events approved by ECOP. Specifically Contestants:*

- Must be 14-18 years old as of January 1 in the year they qualify; Must be a 4-H member during the year they compete; Must not have participated in official post secondary (university, college, junior college or technical school) competitive events of a similar nature in the same subject matter area, nor be a member of a post secondary team undergoing training in preparation for such an event.

B. In addition to *the Policies and Guidelines for National 4-H Competitive Events*, contestant must be selected in the 12-month period prior to the contest date.

Selection of Facilities, Products and Judges

A. The selection of facilities and product for the contest will be made by the Contest Superintendent or his designate

B. The selection of three Judges will be made by the American Meat Science Association and the Contest Superintendent. The Judges will be competent and well qualified in the field of meats.

C. Every effort will be made to keep contest conditions fair to all contestants. Due to limited pre-contest practice opportunities, the Contest Host and Contest Superintendent may decide to permit pre-contest practices at the contest site. The decision will be made no later than two weeks prior to the contest. There must be sufficient product available and adequate security measures taken to prevent unfair advantage to teams using the practice session. The contest site will be “**Off Limits**” to all coaches, contestants and associated persons 60 hours prior to the contest.

General Conduct of Contest

A. Contestants will move from exhibit to exhibit during the contest in five or more separate groups.

B. No two members of the same team will be in the same group.

C. Where possible, a Group Leader will be provided for each group of contestants whose duty shall be to enforce the rules of the contest and to keep the exhibits of the class on which his group is working in an orderly arrangement.

D. Contestant will not be permitted to:

1. Handle or touch cuts or lean cut surfaces 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;
6. In any way willfully obstruct the work of any other contestant.

Walk-By – The walk by will apply only to the reasons classes where quality has a major impact on the placing (beef carcasses or “quality” cuts). Contestants will be informed at the pre-contest briefing how many walk-by classes there will be. Following the initial start for the class, the group leader will instruct the group to line up for a walk-by. Contestants will proceed past the exhibits starting with exhibit number one through exhibit number four. After contestants have viewed each exhibit, they will return to the “stand back” area, and will remain there until the time for close inspection of the class.

Team members and coaches will be given the official placings and reasons by the Judges after the contest is completed.

Selection of Classes

The Judging Committee will give special consideration to the following items:

A. General

1. All exhibits in the judging classes are to be selected from the top four grades of beef;
2. The Judging Committee shall be the final authority in how the cuts are trimmed. The contestants will not be expected to make allowances for faulty workmanship or differences in trim;
3. An effort will be made to select classes that will hold their characteristics for the duration of the contest;
4. All exhibits within one class will be of about the same weight, so that the size of the exhibit is not a major factor in determining the placing;
5. A special effort will be made to avoid unusual conditions in the contest area which would tend to change the appearance of the exhibits during the contest;
6. A check will be made to see that all hanging exhibits in one class are on about the same length hooks and at a height for best observation;
7. A check will be made to see that marks of identification, such as plant or official federal grades, tags, or other common marks of identification are removed from every exhibit prior to the start of the contest.

(Exceptions to the above—or other unusual cooler area or exhibit conditions—will be carefully explained to coaches and contestants prior to commencement of the contest.)

B. 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 (included in this document and available at : www.meatjudging.org). Steaks or chops will not exceed 1-1/4 inches thick. Roasts will be 1-1/2 inches thick or more. Efforts will be made to avoid borderline calls. Each cut will be packaged in a tray with a clear wrapping cover and the most identifiable side displayed. Contestants may not touch retail cuts at any time. 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.

C. Beef retail cut placing/reason classes shall be selected from among 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 among 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

D. Wholesale/Primal-Subprimal Judging Class list. *Different numbered options are listed because of regional or market availability preferences.* *Preferred choices, if available.

- 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*)

Identify 30 retail Cuts—Beef, Pork, and Lamb
Fresh, Processed or Variety

(A) Name of Species at 2 points each	60
(B) Name of Primal Cut at 3 points each	90
(C) Name of Retail Cut at 4 points each	120
(D) Recommended Cookery Method at 1 point each	30
Total Identification Score Possible	300

Oral Reasons

A. There will be three reasons classes selected from beef, pork and retail classes. Each contestant will give three sets 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.

B. 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.

C. 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.

Contest Time and Materials

- A. Twelve minutes will be allowed in the cooler per placing each judging class and taking notes for reasons.
- B. 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 standback and filling out placing cards.
- C. Two 12-minute periods will be allowed for identifying the 30 retail cuts, with no standback.
- D. The Judges will decide all official placings and cuts for the contest.
- E. Immediately preceding the start of any one set of oral reasons, there will be a warm-up period of at least 15 minutes for contestants to study notes for their oral reasons.
- F. Oral reasons may not exceed two minutes for any one class.
- G. All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration.
- H. Clipboards, pens, pencils, cooler coats (or warm clothing) and hard hats shall be provided by the contestant.
- I. Cards not marked will be scored as a zero.

Scoring/Points

The **4-H contest** will consist of the following (750 points total):

- 1) 6 placing classes worth 300 total points
 - Beef carcasses
 - Pork carcasses
 - Pork wholesale cuts (Fresh Hams or Center Loins)
 - Beef wholesale cuts (Ribs, Short Loins, Full Loins, or Rounds)
 - 2 Beef or Pork retail cuts classes OR 1 retail cuts class and another Beef or Pork wholesale class
- 2) 3 sets of oral reasons worth 150 total points
- 3) 30 retail cuts for identification worth 300 total points

2017 FFA/4-H Retail Meat Identification Codes

Beef Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	10	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	03	M
	Arm Pot-Roast, Bnls	Moist	B	C	04	M
	Blade Roast	Moist	B	C	06	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	D/M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tender Steak	Moist	B	C	48	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast (Bnls)	Dry/Moist	B	C	29	D/M
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D
Flank	Flank Steak	Dry/Moist	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Sirloin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	D/M	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	08	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	09	D/M
	Bottom Round Steak	Moist	B	I	43	M
	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast - Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak - Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
	Top Round Steak	Dry	B	I	61	D
Various	Beef for Stew	Moist	B	N	82	M
	Cubed Steak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D

Variety Meats	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
	Heart	Dry/Moist	B	M	76	D/M
	Heart	Dry/Moist	L	M	76	D/M
	Heart	Dry/Moist	P	M	76	D/M
	Kidney	Dry/Moist	B	M	77	D/M
	Kidney	Dry/Moist	L	M	77	D/M
	Kidney	Dry/Moist	P	M	77	D/M
	Liver	Dry/Moist	B	M	78	D/M
	Liver	Dry/Moist	L	M	78	D/M
	Liver	Dry/Moist	P	M	78	D/M
	Oxtail	Moist	B	M	79	M
	Tongue	Dry/Moist	B	M	80	D/M
	Tongue	Dry/Moist	L	M	80	D/M
	Tongue	Dry/Moist	P	M	80	D/M
	Tripe	Moist	B	M	81	M

Pork Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery	
Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist	P	E	44	D/M	
	Pork Fresh Ham Rump Portion	Dry/Moist	P	E	25	D/M	
	Pork Fresh Ham Shank Portion	Dry/Moist	P	E	27	D/M	
	Smoked Ham, Bnls	Dry	P	E	91	D	
	Smoked Ham, Center Slice	Dry	P	E	90	D	
	Smoked Ham, Rump Portion	Dry	P	E	96	D	
	Smoked Ham, Shank Portion	Dry	P	E	97	D	
	Tip Roast, Bnls	Dry	P	E	35	D	
	Top Roast, Bnls	Dry	P	E	38	D	
	Loin	Back Ribs	Dry/Moist	P	F	05	D/M
		Blade Chops	Dry/Moist	P	F	66	D/M
Blade Chops, Bnls		Dry/Moist	P	F	67	D/M	
Blade Roast		Dry/Moist	P	F	06	D/M	
Butterflied Chops Bnls		Dry	P	F	68	D	
Center Loin Roast		Dry	P	F	11	D	
Center Rib Roast		Dry	P	F	12	D	
Loin Chops		Dry	P	F	70	D	
Rib Chops		Dry	P	F	71	D	
Sirloin Chops		Dry	P	F	73	D	
Sirloin Cutlets		Dry	P	F	53	D	
Sirloin Roast		Dry	P	F	30	D	
Smoked Pork Loin Chop		Dry	P	F	93	D	
Smoked Pork Loin Rib Chop		Dry	P	F	95	D	
Tenderloin, Whole		Dry	P	F	34	D	
Top Loin Chops		Dry	P	F	74	D	
Top Loin Chops, Bnls		Dry	P	F	75	D	
Top Loin Roast, Bnls	Dry	P	F	37	D		
Shoulder	Arm Picnic, Whole	Dry/Moist	P	J	02	D/M	
	Arm Roast	Dry/Moist	P	J	03	D/M	
	Arm Steak	Dry/Moist	P	J	41	D/M	
	Blade Boston Roast	Dry/Moist	P	J	07	D/M	
	Blade Steak	Dry/Moist	P	J	42	D/M	
Side/Belly	Smoked Picnic, Whole	Dry/Moist	P	J	94	D/M	
	Slab Bacon	Dry	P	K	98	D	
	Sliced Bacon	Dry	P	K	99	D	
Spareribs	Fresh Side	Moist	P	K	17	M	
	Pork Spareribs	Dry/Moist	P	L	32	D/M	
Various	Country Style Ribs	Dry/Moist	P	N	69	D/M	
	Ground Pork	Dry	P	N	85	D	
	Hock	Moist	P	N	86	M	
	Pork Cubed Steak	Dry/Moist	P	N	83	D/M	
	Pork Sausage Links	Dry	P	N	87	D	
	Sausage	Dry	P	N	87	D	
	Smoked Pork Hock	Moist	P	N	92	M	

Lamb Primal	Retail Cut Name	Cookery Method	Specie	Primal	Name	Cookery
Breast	Ribs (Denver Style)	Dry/Moist	L	A	24	D/M
Leg	American Style Roast	Dry	L	E	01	D
	Center Slice	Dry	L	E	44	D
	Frenched Style Roast	Dry	L	E	16	D
	Leg Roast, Bnls	Dry	L	E	18	D
	Sirloin Chops	Dry	L	E	73	D
Loin	Sirloin Half	Dry	L	E	31	D
	Loin Chops	Dry	L	F	70	D
	Loin Roast	Dry	L	F	19	D
Rib	Rib Chops	Dry	L	H	71	D
	Rib Chops Frenched	Dry	L	H	72	D
	Rib Roast	Dry	L	H	22	D
	Rib Roast, Frenched	Dry	L	H	23	D
Shoulder	Arm Chops	Dry/Moist	L	J	65	D/M
	Blade Chops	Dry/Moist	L	J	66	D/M
	Square Cut	Dry/Moist	L	J	33	D/M
Various	Shank	Moist	L	N	88	M