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 - last Saturday in January
a. Registrations due: January 15
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. The retail identification (ID) cuts may be different for the 4-H contest than they are for the FFA contest, due to different ID sheets.
E. 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 questions in Meat Nutrition, Meat Storage and Handling and Food Safety
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
   a. Quality and yield grade 4 beef carcasses
   b. Quality Grading
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(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

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
      - placing cards
      - cooler frocks
      - head cover
      - plastic grids
   B. Contestants should bring the following:
      - calculator
      - clip board
      - pencil
      - heavy coats, warm clothing for cooler

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.
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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:

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<tr>
<th>ITEM</th>
<th>COST</th>
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<tr>
<td>ID 156 Pork Carcass-Performance Scorecard</td>
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<td>Ag Communication Service</td>
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<tr>
<td>ID 158 Beef Carcass-Performance Scorecard</td>
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<td>Media Distribution Center</td>
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<tr>
<td>ID 159 Retail Meat Cut Identification Contest</td>
<td>---)</td>
<td>700 Ahlers Drive</td>
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<tr>
<td>V 4-H 9 Beef Carcass Evaluation: 4-H/FFA Meats CDE</td>
<td>$15.00</td>
<td>West Lafayette, IN 47907-2012</td>
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<tr>
<td>V 4-H 21 Pork Carcass Evaluation 4-H/FFA Meats CDE</td>
<td>$15.00</td>
<td>888-398-4636</td>
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Meat Evaluation Handbook
Uniform Retail Meat Identity Standards
Meat Identification Slide Set Wall Charts (Beef, Lamb, Pork)
Notebook Charts (Beef, Lamb, Pork) 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/
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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/.