


*Meats Evaluation and Technology*

Maximum Number of Team Members	3	
Number of Team Members Scored	3	
Scantron	Meats – Form Number – 480-4	
<b>Committee:</b> Scott Ash Tim Cunnien Annie Erwin John Kessell Carol Webb		

**An \$30 fee will be assessed per team to cover supplies required for the contest. This is in addition to the traditional fee assessed to cover Scantron supplies.**

**RULES**

1. Every team must be prepared to participate in every class as listed below.
2. Each placing class (50 points each) will consist of four (4) entities, the retail identification classes will consist of thirty (30) entities each, and the grading classes may contain up to 10 entities each (Ten points are allowed for the correct grading of each carcass. A deduction of one point for a one-third grade above or below the official grade; three points will be deducted for two-thirds grade above or below the official grade; six points will be deducted for one full grade above or below the official grade. The score will be zero for a grade more than one full grade above or below the official grade. Perfect score will be 100 points).
3. The Meats Contest Classes will include:

**Beef:**

- Beef Carcass Placing
- Beef Ribs Placing, Rounds Placing, or Chucks Placing
- Beef Yield Grading
- Beef Quality Grading

**Pork:**

- Pork Carcass Placing
- Pork Hams Placing
- Pork Retail Placing

**Lamb:**

- Lamb Carcass Placing

**Retail Identification\* (I.D.):**

- Class I (Beef, Pork, Lamb, Variety Meats)
- Class II (Beef, Pork, Lamb, Variety Meats)
- Class III (Beef, Pork, Lamb, Variety Meats)

## 2019 Career Development Event Rules and Regulations

\* **NOTE:** Each of the 30 retail cuts in the contest will be worth 6 points (specie=1 point, primal=1 points, retail=3 points, cookery=1 point) for a grand total of 180 points. The retail identification scoring is located on the back of the Meats Scantron Sheet.

1. The official Scantron scoring sheet for placing, grading and retail I.D. is included.
2. No oral or written reasons will be given.
3. Each team must be prepared to use the Scantron Scoring Sheets. No precontest explanations will be necessary except for new administrative changes.
4. No contestant will be allowed to leave and/or enter the contest after the contest has started.
5. Contestants should come prepared to work in cold rooms (e.g. coolers). Such articles as heavy sweaters and/or coats, protective footwear, and suitable head covers are recommended.
6. After initiation of the contest, no communication will be permitted between or among the contestants unless it is directed toward the group leader.
7. Scoring will be as indicated in the Appendix.
8. Contestants will be allowed ten (10) minutes for each placing class, ten (10) minutes for every four carcasses. That is, if 8 carcasses are used, twenty (20) minutes will be allowed.
9. Contestants will not be allowed to handle any carcasses or cuts to arrive at a final placing.
10. Contestants will not be allowed to use any mechanical aids, notes, etc. during the contest. All information available to the contestant will either be given by the official or must be stored in the contestant's mind.
11. After the contest the classes will be reviewed with all interested coaches by the official if time permits.
12. **Team ties will be broken on the team scores of the combined retail I.D. classes.**

### SUGGESTED REFERENCES FOR COACHING/INSTRUCTING:

#### Meat Evaluation Handbook

Plastic Bound, 8 1/2 x 11", 70 pages.

Source: American Meat Science Association

1111 North Dunlap Avenue

Savoy, IL 61874

<http://www.meatscience.org>

#### Uniform Retail Meat Identity Standards

Plastic 3-ring binder bound, 8 1/2 x 11", 120 pages.

Source: American Meat Science Association

#### Meat Identification Slide Set

136 full color slides

Source: American Meat Science Association

No. A-53 "U.S. Grades for Beef Carcasses" and Mkt. Bul. No. 45 "U.S.D.A.

Yield Grades for Beef"

Source: Livestock Division

Consumer and Marketing Service

U.S.D.A.

Washington, D.C. 20250

## 2019 Career Development Event Rules and Regulations

Ribeye Grid - I.D. No. AS-34  
Source: Art Services, Inc.  
3015 Earl Place, N. E.  
Washington, D.C. 20018  
(202) 526-5607





## 2019 Career Development Event Rules and Regulations

Meat Identification - Retail Cuts						
ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species
1	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	B Beef P Pork L Lamb
<b>Primal Cuts</b>						
2	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	A Breast H Rib or Rack B Brisket I Round C Chuck J Shoulder D Flank K Side (Belly) E Ham or Leg L Spareribs F Loin M Variety Meats G Plate N Various Meats
3	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
4	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
5	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
6	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
7	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
8	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
9	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
10	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
11	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
12	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
13	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
14	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
15	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
16	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
17	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
18	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
19	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
20	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
21	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
22	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
23	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
24	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
25	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
26	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
27	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
28	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
29	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
30	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
31	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
32	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
33	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
34	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
35	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
36	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
37	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
38	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
39	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
40	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	(D) (M) (D/M)	
<b>Retail Cuts</b>						
						<b>Roasts/Pot Roasts</b>
						01 American Style
						02 Arm Picnic
						03 Arm Roast
						04 Arm Roast (Bnls)
						05 Back Ribs
						06 Blade Roast
						07 Blade Boston
						08 Bottom Round
						Roast (Bnls)
						72 Sirloin Chop
						73 Sirloin Chop
						74 Top Loin Chop
						75 Top Loin Chop (Bnls)
						10 Brisket, Whole (Bnls)
						11 Center Loin Roast
						12 Center Rib Roast
						13 Eye Roast (Bnls)
						14 Eye Round Roast
						15 Flat Half (Bnls)
						16 Frenched Style
						17 Fresh Side
						18 Leg Roast (Bnls)
						19 Loin Roast
						20 Mock Tender Roast
						21 Petite Tender
						22 Rib Roast
						23 Rib Roast (Frenched)
						24 Ribs (Denver Style)
						25 Rump Portion
						26 Seven (7) Bone Roast
						27 Shank Portion
						28 Short Ribs
						29 Shoulder Roast (Bnls)
						30 Sirloin Roast
						31 Sirloin Half
						32 Spareribs
						33 Square Cut (Whole)
						34 Tenderloin (Whole)
						35 Tip Roast (Bnls)
						36 Tip, Cap Off Roast
						37 Top Loin Roast (Bnls)
						38 Top Roast (Bnls)
						39 Top Round Roast
						40 Tri-Tip Roast
<b>Steaks</b>						
						41 Arm Steak
						42 Blade Steak
						43 Bottom Round Steak
						44 Center Slice
						45 Eye Steak (Bnls)
						46 Eye Round Steak
						47 Flank Steak
						48 Mock Tender Steak
						49 Portermouse Steak
						50 Ribeye, Lip-On Steak
						51 Round Steak
						52 Round Steak (Bnls)
						53 Sirloin Outlets
						54 Skirt Steak (Bnls)
						55 T-Bone Steak
						56 Tenderloin Steak
						57 Tip, Cap Off Steak
						58 Top Blade (Bnls) Flat Iron Steak
						59 Top Loin Steak
						60 Top Loin (Bnls) Steak
						61 Top Round Steak
						62 Top Sirloin Steak (Bnls)
						63 Top Sirloin Cap Off Steak (Bnls)
						64 Top Sirloin Cap Steak (Bnls)
<b>Cookery Methods</b>						
						D Dry Heat
						M Moist Heat
						D/M Dry or Moist Heat