


Meats Evaluation and Technology

		
Maximum Number of Team Members	3	
Number of Team Members Scored	3	
Scantron	Meats – Form Number – 239562-4	
Committee: Annie Erwin Kelsey Flinn Tim Kidwell Josh Porto Katlin Thorsell		

The Animal and Nutritional Sciences Division will present to the winning team a plaque which will become the permanent property of the winning school.

DIRECTIONS TO CONTEST SITE:

RULES

1. Every team must be prepared to participate in every class as listed below.
2. The contest will be conducted in one sessions, 5:00 -7:00 at Young and Stout, Inc., Bridgeport, WV
3. 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).
4. 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.):

2017 Career Development Event Rules and Regulations

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

* **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.

5. The official Scantron scoring sheet for placing, grading and retail I.D. is included.
6. No oral or written reasons will be given.
7. Each team must be prepared to use the Scantron Scoring Sheets. No precontest explanations will be necessary except for new administrative changes.
8. No contestant will be allowed to leave and/or enter the contest after the contest has started.
9. 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.
10. After initiation of the contest, no communication will be permitted between or among the contestants unless it is directed toward the group leader.
11. Scoring will be as indicated in the Appendix.
12. 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.
13. Contestants will not be allowed to handle any carcasses or cuts to arrive at a final placing.
14. 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.
15. After the contest the classes will be reviewed with all interested coaches by the official if time permits.
16. **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"

2017 Career Development Event Rules and Regulations

Source: Livestock Division
Consumer and Marketing Service
U.S.D.A.
Washington, D.C. 20250
Ribeye Grid - I.D. No. AS-34
Source: Art Services, Inc.
3015 Earl Place, N. E.
Washington, D.C. 20018
(202) 526-5607

Directions: MEATS CDE

Please note the following directions to the Young and Stout facility:

If traveling north on I-79,

- 1) Turn right off exit 115
- 2) Turn left where the exit lane ends
- 3) Travel under I-79 overpass and take the first right past the I-79 South exit lane.
- 4) Travel 1.7 miles, and the plant is on the right.

If traveling south on I-79,

- 1) Turn right off exit 115
- 2) Turn right where the exit lane ends
- 3) Take the next right.
- 4) Travel 1.7 miles, and the plant is on the right.

Thank you for facilitating this for us. If you have any questions, please contact me.

Sincerely,

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