

Tarleton State University Invitational Meats Contest

2016 Official Packet

Superintendents

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**Tarleton State University Invitational Meats Contest
2016 Contestant Worksheet**

Placing Classes

	Contestant Placing	Official Placing	Cuts	Score
Class #1	Pork Carcasses	2314	3-5-2	
Class #2	Beef Carcasses	1234	3-6-3	
Class #3	Beef Rounds	4132	6-2-4	
Class #4	Pork Loins	3214	4-6-2	
Class #5	Ribeye Steaks	4132	5-3-5	
Class #6	Pork Fresh Hams	1234	6-3-2	

Beef Quality and Yield Grading

Beef	Carcass	QG	Official	YG	Official	Score
	1	Ave. Prime		5.1		
	2	Ave Choice		3.5		
	3	Ave Choice		3.5		
	4	Hi Select		1.3		
	5	HI Select		1.9		
	6	Lo Choice		2.6		

Class 1 and 2 Placing Class Questions

Number	Official	Score
1	4	
2	2	
3	4	
4	4	
5	1	
6	3	
7	1	
8	3	
9	4	
10	3	

Written Exam Questions

#		Official	Score	#		Official	Score	#		Official	Score
1	A B C D	B		11	A B C D	C		21	A B C D	C	
2	A B C D	D		12	A B C D	D		22	A B C D	D	
3	A B C D	B		13	A B C D	B		23	A B C D	B	
4	A B C D	C		14	A B C D	A		24	A B C D	C	
5	A B C D	C		15	A B C D	B		25	A B C D	D	
6	A B C D	D		16	A B C D	D					
7	A B C D	B		17	A B C D	C					
8	A B C D	B		18	A B C D	B					
9	A B C D	A		19	A B C D	B					
10	A B C D	B		20	A B C D	B					

Retail ID Number	Species	Primal	Retail Cut	Cooking Method
1	B	F	55	D
2	B	F	56	D
3	L	M	77	D/M
4	L	J	65	D/M
5	P	E	38	D
6	B	I	57	D
7	P	N	86	M
8	L	F	70	D
9	B	M	80	D/M
10	L	J	66	D/M
11	B	I	14	D/M
12	L	J	33	D/M
13	B	G	28	M
14	L	H	71	D
15	P	F	67	D/M
16	L	E	16	D
17	B	F	59	D
18	P	E	35	D
19	P	E	90	D
20	B	I	43	M
21	B	H	13	D
22	B	I	09	D/M
23	B	D	47	D/M
24	P	F	37	D
25	B	F	64	D
26	L	H	23	D
27	B	C	45	D
28	P	F	53	D
29	P	J	41	D/M
30	B	F	49	D
31	P	F	30	D
32	B	F	60	D
33	L	F	19	D
34	B	M	77	D/M
35	B	H	50	D
36	L	A	24	D/M
37	B	C	06	M
38	P	F	66	D/M
39	L	E	31	D
40	P	F	71	D

Questions: Beef Rounds – Class 3

1. Which round was the trimmest over the center section?
2. Which round exhibited the most fat at the rump and over the cushion?
3. Which round possessed the meatier and heavier muscled knuckle/tip?
4. Which round was the highest cutability?
5. Between 1 & 3, which round has less seam fat in the round face?

Questions: Pork Loins – Class 4

6. Which loin had the greatest area of exposed lean in the blade face end?
7. Which loin exhibited the most seam fat in the blade face end?
8. Which loin was trimmest at the sirloin end?
9. Which loin was the lightest muscled in the sirloin end?
10. Which loin exhibited the most desirable and uniform color in the blade face end?