

Use of Meats Contest Score Sheets

Download the scantron sheet from this website:

<https://youthanimalsciences.wisc.edu/resources/meat-judging/>

1. Fill in your name and team code before the contest starts.

2. Ranking Classes:	<u>Class</u>	<u>Questions</u>
Beef Carcasses	1	1-5
Pork Carcasses	2	6-10
Lamb Carcasses	3	11-15
Hams	4	16-20
Beef Retail	5	21-25
Pork Retail	6	26-30

- Under the section titled “Placing Classes,” for each class, locate your placing from among the 24 choices listed and fill in that circle under the correct class number according to the chart above. * You can have the same placing for more than one class.
- Answer the questions for each class under the section labeled “Written Exam.” Locate the 5 numbers that go with the class and fill in your answers.

3. **Beef Carcass Grading:**

- “Beef Carcass Quality Grading”
 - Determine the quality grade for each carcass and fill in the corresponding circle in the row for that carcass.
- “Beef Carcass Yield Grading”
 - Determine the yield grade for each carcass. Fill in the whole grade and the tenths of grade. Ie: If it’s a 3.2, fill in the 3 under the whole grade and fill in the 2 under the tenths of grades.

4. For the **labeling exercise**, you will use the section labeled “Questions”. There are 10 multiple-choice questions, so use 1-10 to fill in your answers. The answer options will be 1, 2, 3, 4 rather than a, b, c, d.

5. **“Meat Identification-Retail Cuts”**

- For retail cut identification use Nos. 1-30 on the “Meat Identification-Retail Cuts” form. Fill in the species, primal, and retail ID codes. Starting in 2013 Seniors will be expected to do the following: Species, Primal, Retail and Cookery. Juniors will be expected to do: Species and Retail.

6. **Processed Product Identification**

- For processed product identification we will use a second scantron sheet from 1-10 to capture those cuts. Use the primal column to record your processed product code.