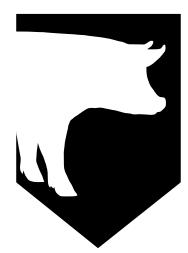
# INSTRUCTIONS

### SKILLATHON



## SENIOR **Meat Science**

#### Senior Meat Science Instructions

- · Make sure there is a refrigerator/cooler with additional ice within area to store meat before contest. Have meats on styrofoam trays and plastic wrapped in an ice bath during the contest.
  - Materials needed:
    - Small tubs with walls to allow for an ice bath and to lay meat inside for viewing (or host contest in a walk-in cooler)
    - Ice Machine or large cooler of extra ice
    - Plastic wrap
- Prior to contest purchase meat retail cuts
  - Typical cuts tested on include:
    - Loin Chops
    - Rib Chops
    - Tenderloin Roasts
    - Fresh/Smoked Bacon
    - Ground Sausage

- Cube Steaks
- Ham Center Slices
- Blade Steak
- Liver/Kidney/Heart

- Numbers indicating cut number in station Fresh Meats (roasts, chops, etc.)
- Disinfecting wipes
- Food Service gloves may be used

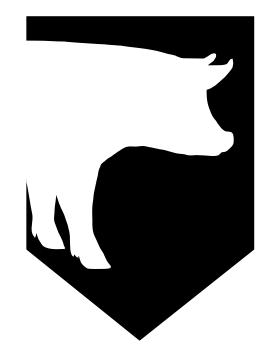
  - Spareribs vs. Back ribs
  - Sirloin Cutlets
  - ETC.
- o Tiebreakers can include what wholesale cut the retail pork cut comes from; i.e. leg, loin, belly/side, or shoulder. Another tiebreaker is the best method for preparation, Moist Heat, Dry Heat, or Moist/Dry.
- A good site for reference on meat cuts (links with pictures are included): http://aggiemeat.tamu.edu/meatidentification-pictures/texas-ffa-meat-judging-contest-meat-identification/
  - · For Contest:
    - Stations
    - Volunteers to answer questions or watch over station
    - o Labels (number cards, etc.) for each station

#### Scorina:

Ten cuts equal 2.5 points each. This section has a total of 25 points.



## **SKILLATHON**



## STATION #





# SENIOR Meat Science