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

• Prior to contest purchase meat retail cuts
  o 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
    ▪ Jowl
    ▪ Hocks
    ▪ 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.
  o A good site for reference on meat cuts (links with pictures are included): http://aggiemeat.tamu.edu/meat-identification-pictures/texas-ffa-meat-judging-contest-meat-identification/
    • For Contest:
      o Stations
      o Volunteers to answer questions or watch over station
      o Labels (number cards, etc.) for each station

Scoring:

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

STATION # _____

SENIOR

Meat Science

pork checkoff®

we CARE