

# Meats

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**Location:** Remote/Virtual

**Contest Date:** TBD

## General Information

The 2021 contest will be held in a virtual format. Teams will consist of 4 people and the top 3 scores will count towards team score.

To prepare for the contest, contestants should consider the following information:

- 6 classes consisting of either beef carcasses or cuts (rounds, ribs, loins, or short loins), pork carcasses or cuts (hams or pork loins), and retail cuts (pork, lamb, or beef). The exact classes will be selected based on availability and class quality.
- 2 of the classes will have 5 questions on them, with the questions classes clearly identified for the students.
- There will 30 retail ID cuts in which the students will identify the cut name, primal, species, and cookery

Contestants will be allowed 9 minutes for placing each judging class. They will be allowed 4 periods of 9 minutes each for retail cut identification, 2 periods of 9 minutes (1 period/3 carcasses) for quality and yield grading, and 2 periods of 9 minutes to review notes and answer questions.

Practice classes can be viewed at [www.meatscience.org](http://www.meatscience.org)

