

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
 - 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
 - Typical cuts tested on include:

<ul style="list-style-type: none"> ▪ Loin Chops ▪ Rib Chops ▪ Tenderloin Roasts ▪ Fresh/Smoked Bacon ▪ Ground Sausage 	<ul style="list-style-type: none"> ▪ Cube Steaks ▪ Ham Center Slices ▪ Blade Steak ▪ Liver/Kidney/Heart ▪ Jowl 	<ul style="list-style-type: none"> ▪ Hocks ▪ Spareribs vs. Back ribs ▪ Sirloin Cutlets ▪ ETC.
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 - 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/meat-identification-pictures/texas-ffa-meat-judging-contest-meat-identification/>
 - For Contest:
 - Stations
 - Volunteers to answer questions or watch over station
 - Labels (number cards, etc.) for each station

Scoring:

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



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STATION # _____

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