

Meats for Consumers
STATE FAIR 4-H MEATS CONTEST
(Revised June 17)

The 4-H Meat Identification Contest is held during PASE at Animal Sciences Loeffel Meat Laboratory on the East Campus of the University of Nebraska-Lincoln. The contest is divided into four sections - the identification of retail meat cuts, a written quiz, a food safety lab exam, and judging of retail cuts. Each section is handled as follows:

A. **RETAIL MEAT IDENTIFICATION**

Each contestant will be required to identify 25 retail cuts of meat according to:
CORRECT ANSWER

- | | |
|--|-----------|
| 1. Kind of Meat or Specie - Beef, Pork, Lamb | 2 points |
| 2. Wholesale Cut from which it is taken | 3 points |
| 3. Name of the Retail Cut | 5 points |
| | 10 points |

A perfect score would be 250 points for this section.

- B. WRITTEN QUIZ Each contestant will be given a written quiz. The quiz will test the contestants' knowledge over these aspects of meat: identifying characteristics of various retail cuts of beef, pork, lamb; how to cook meat; the nutritive value of meat; care, storage and freezing of meats; guides to meat buying; and the composition of meat. The quiz may contain completion, multiple choice or true-false questions. The quiz will have 25 questions at 2 points each for a total of 50 points.
- C. Food Safety and Quality Lab Practicum The food safety laboratory practicum will consist of ten scenarios that 4-Hers will need to make decisions about food safety and the practices for food safety. All scenarios will be meat related. Ten questions will be asked about the scenarios with each question worth 10 points for a total of 100 points.
- D. RETAIL CUT JUDGING Each contestant will place two classes of retail cuts. The retail cut **classes will be** selected from the following.
Beef : Blade, Arm or Rib steaks and roasts; T-Bone, Porterhouse or Sirloin steaks
Pork: Arm, Picnic or Blade Boston roasts; Blade or Arm steaks or roasts; Rib, Loin or Sirloin Chops; Sliced bacon, hams or Ham center pieces

The placing classes are worth 50 points for a total of 100 points

E. TEACHING AIDS AND GUIDES:

Retail cut identification

The MEAT IDENTIFICATION pictures prepared by the University of Nebraska are available through the Animal Science Web Site: <http://animalscience.unl.edu/meat-id>

Written quiz

This will consist of questions from <http://animalscience.unl.edu/pase-and-cde-meats-contest>

Food Safety and Quality Lab Practicum

A set of 10 food safety scenarios will be provided. Questions of practices that either improve or hindered food safety will be asked about each scenario.

Retail Cut Judging

A retail cut judging slide sets from previous years are available at <http://animalscience.unl.edu/pase-and-cde-meats-contest>

CONTEST SUPERINTENDENT: Dennis E. Burson, Extension Meat Specialist, A213 AnSci, University of Nebraska-Lincoln, 68583-0908. Phone: (402) 472-6457, email dburson1@unl.edu.

