

MISSOURI 4-H MEATS JUDGING CONTEST

WHO?

4-H members ages 8-18

WHEN?

2nd Saturday in February

WHERE?

University of Missouri -
Columbia

WHAT YOU WILL DO

- **Place 6 Classes of Meat-** Placing classes is essentially ranking best to worst. The classes are made up of 4 retail cuts, carcasses, or whole sale cuts and placing is based on trimness, quality, and muscling.
- **Identify Retail Cuts** - You will identify 30 retail cuts based on species, primal cut, retail name, and cookery method.
- **Give Reasons** - Youth ages 14-18 give reasons for 2 placing classes and ages 8-13 give for 1 placing class. When you give reasons, you share why you placed the items in a class in a certain order.

WHY DO IT?

- Become a more educated consumer when selecting meat for consumption by knowing what characteristics lead to quality products.
- Gain critical thinking, communication, and decision-making skills.
- Develop knowledge of how properties of yield and quality influence the evaluation of meat.
- Identify retail cuts and what sets them apart from other cuts.



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TIMELINE

October - Enroll in 4-H and the Meat Evaluation project (not required, but recommended).

November to January - Attend meat evaluation project meetings.

January - Register for state contest.

February - Attend 4-H State Meats Judging Contest.

THINGS YOU MIGHT DO AT PROJECT MEETINGS

- Review online ID practices.
- Meet with a local butcher or meat processor to learn about their careers.
- Browse and judge cuts of meat at the grocery store.
- Practice preparing and giving reasons.

RESOURCES

- [Retail ID Online Practice](#)
- [Meats Evaluation Curriculum](#)
- [Resources from Texas A&M](#)
- [American Meat Science Association](#)