

**2020 NACTA Meats Contest**

Hosted by Garden City Community College

For Fort Hays State University

Wednesday, April 1st - 9:30 a.m.

Garden City Community College Meat Science Lab

**Contest Director:**

Dr. Clint Alexander

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Contestants will need only a clipboard and pencil to bubble scantron forms, which will be provided by GCCC for scoring. GCCC will provide any cooler coats, frocks, hair nets, etc., for the competition so that teams do not have to bring them. The format will be as follows:

**Classes (300 points):**

Beef Short Loins

Beef Ribs

Beef Retail Cuts

Pork Carcasses

Pork Hams

Pork Loins

**Questions (50 points)**: 2 classes (one each of beef and pork) will have questions, 5 questions per class each worth 5 points for a total of 10 questions or 50 points.

**USDA Quality and Yield Grading (100 points)**: 5 head will be evaluated for USDA Quality and Yield Grades. Sides will be quartered, weights and % of Kidney, Pelvic and Heart fat will be given.

**Retail Identification (210 points)**: 30 retail ID cuts from a wide range of beef, pork and lamb will be evaluated using the National FFA retail ID form and cuts. The National FFA scoring system will be used: Species = 1 point, Wholesale cut = 2 points, retail cut name = 3 points, cookery = 1 point. All exhibits will be either in vacuum seal (for larger cuts) or wrapped with tray/overwrap system. You can use the cuts from page 18-19 on the attached meat evaluation form from the National FFA organization.