

## **2008 NACTA Meats Judging**

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**Thursday, April 17th – 8:00 am**

**Location** – Meats Lab at Tarleton Ag Center

### **RULES**

1. The contest will consist of 10-12 placing classes and 20 retail cuts ID. It is anticipated we will have a beef carcass class (not a pork or lamb carcass class), (3) wholesale beef, pork, and /or lamb classes, (3-4) retail cut classes and (1-2) processed meat classes. Furthermore, there may be (good possibility) a class of 2 beef carcasses to price (to the nearest dime/cwt) and (1) class of eight for a keep/cull class. Lastly, there will be three (3) classes of ten questions each relating to the quality and yield factors, from the 10-12 placing classes.
  - a. The lamb wholesale class may be a class of lamb racks, whereas the pork will be either fresh hams or loins, and the beef will be a class of ribs, or shortloins. The retail cut classes may include ribeye steaks, top loin steaks, boneless chuck roasts, top sirloin steaks, center loin pork roasts, pork chops (rib, center loin, or sirloin), or pork shoulder roast (Boston Butts). The processed meats class may be center slices of cured and smoked ham, or four whole bone-in cured/smoked hams (the bone-in hams will be cut in half for viewing). The retail cuts will follow the National FFA guidelines. The keep/cull class would likely be one of 112A ribeye rolls, fresh hams, cured whole bone-in hams, strip loins, top butts, or center pork loins. We will make an effort to have the sets of ten questions for three of the 10-12 classes to be asked from the beef carcass class as well as two sets from the wholesale cut classes. We do not anticipate having questions asked from the retail or processed meats classes.
  - b. All classes are worth 50 points each with one exception. The retail ID cuts are worth 6 points each (1-specie, 2-primal cut, 3-retail name) respectively for a total of 120 points. Please find attached guidelines for the two beef carcasses to individually price.
2. Both two year and four year divisions will judge the same classes.
3. Each school may enter one team consisting of four members. All four members will be eligible for individual awards, but the Top 3 will be used for the team scores.

4. Contestants will have 15 minutes per class for ALL classes. The twenty Retail ID cuts will be split into two classes. Questions will be conducted at the end of the contest. All students will remain in their groups and go to a place outside the coolers to answer questions. Contestants will be given five minutes to study their notes for each respective class before answering questions. They will not be allowed to use their notes when answering the questions. The questions may be given either orally or written. If written questions are given, the contestant will have 5 minutes to answer each set of ten questions after they have studied that set and then proceed to study for the next set of questions.
5. Announcements made preceding and during the contest will take precedent over written rules.
6. Placings will be recorded upon the NACTA Meats scan sheet with a #2 pencil.
7. Scan sheets WITHOUT a team number bubbled in will be disregarded.
8. Official placings and cuts will be presented after the completion of questions. The coaches may bring students into the coolers for review after officials have been given.
9. The contest coordinator will supply the required scan sheets. Contestants are allowed to bring only a CLEAN note pad/clipboard, pencils, and a NON-PROGRAMMABLE calculator (to be used for the beef pricing class only). **Contestants found with other items such as grids, rulers, etc. will be disqualified.**
10. No cell phones, pagers, or conferring during the contest will be allowed. Contestants observed in violation of this WILL be eliminated from the competition.
11. Tie Breakers:
  - a. The team/individual with the higher questions score will be awarded the higher placing.
  - b. The team/individual with the higher score on carcass and wholesale cuts placing classes will be awarded the higher placing.
  - c. The team/individual with the higher retail ID score will be awarded the higher placing.
12. Results are FINAL after they are announced!

**Note:**

Contestants and coaches – due to HACCP/Inspection regulations – safety/bump caps, hair nets, and clean frocks are required to enter the Meats Lab (clean frocks must be carried in a plastic bag and returned to the bag when exiting the lab, if re-entry is expected). Texas Department of Health (TDH) officials may be on site during the contest. Each team is required to supply their own.

**Reference Materials:**

- National FFA CDE Handbook - [http://www.ffa.org/documents/cde\\_handbook.pdf](http://www.ffa.org/documents/cde_handbook.pdf) pg. 261 for primal cuts and retail names

**Carcass Pricing**

Carcass Pricing – This class is intended to provide a practical problem in the pricing of carcasses at a wholesale level and from a retail point of view.

There will be one class of 2 carcasses per class to be priced individually. The carcasses may vary in yield and quality grades.

In order to simplify the problem, a number of assumptions have been made, some of which may not be exactly correct, but ones that will help minimize misunderstandings concerning the desired responses of the contestants.

The following information will be provided:

- a. Hot carcass weight
- b. Conversions to final wholesale carcass prices are provided via formula for YG.
- c. A pricing sheet (both retail and wholesale prices) for different quality levels of beef that would be cut for retail sale. It would be assumed that a given percent markup has been included in the retail price and that it represents the value a retailer would anticipate receiving. The purpose of the exercise is to answer the question, “What wholesale price can the retailer pay for each of the carcasses (\$/cwt) for purposes of remaining competitive and profitable in the market place?”

The student must grade each carcass and then calculate, from the pricing information, a separate wholesale price (\$/cwt) that the retailer can pay for each carcass in order to realize the marked up retail price.

- d. An **EXAMPLE** of beef carcass pricing:
  1. Carcass information supplied to contestant  
Hot carcass weight (lbs.)

2. Carcass information **estimated by contestant:**  
 USDA Yield Grade – 3.0  
 USDA Quality Grade – Choice +
3. Assume, for this example, that a base yield grade of 3.2 = 70% of hot carcass weight that represents final saleable product consisting of a standard trim and an almost entirely boneless (loin steaks bone-in) product.
4. Assume, for this example, that for every increase or decrease of 0.1 yield grade, subtract or add 0.2%.
5. Average retail price cwt for various levels of quality. Assume that these prices include a 25% markup to account for operational costs and normal profit, and will be current and will be given to the contestant.

<b>Grade</b>	<b>Trimmed Retail Value \$/cwt (includes 25% markup)</b>	<b>Trimmed Wholesale Value \$/cwt (excludes 25% markup)</b>
<b>Prime</b>	<b>175.00</b>	<b>140.00</b>
<b>Choice +</b>	<b>178.00</b>	<b>142.40</b>
<b>Choice Avg.</b>	<b>177.00</b>	<b>141.60</b>
<b>Choice -</b>	<b>174.00</b>	<b>139.20</b>
<b>Select</b>	<b>169.00</b>	<b>135.20</b>
<b>Standard</b>	<b>165.00</b>	<b>132.00</b>
<b>Commercial</b>	<b>163.00</b>	<b>130.40</b>
<b>Utility</b>	<b>160.00</b>	<b>128.00</b>

6. Establish percent saleable product for the carcass.  
 $70\% + [(32-30)(0.2)] = 70.4\%$
7. Establish retail value for the carcass.  
 Choice + = 178.00 (given)
8. Convert retail price to wholesale value for saleable portion of carcass by subtracting out the percent markup portion. This is done by simply using the column that excludes markup, or \$142.40.
9. Multiply saleable product wholesale value by averaging retail yield percent.  
 $\$142.40 * 70.4\% = \$100.20/\text{cwt}$ . Round prices to the nearest \$0.10.

e. Assumptions

1. Retail prices provided are realistic for the market price.
2. Markup is realistic to include costs of operation and normal profit. It is calculated as a percent increase from wholesale price of salable product.
3. Value of bones and fat removed are already accounted for in the markup.

f. Scoring

A perfect score for each carcass would be 25 points and for each \$0.30 cwt deviation (or portion thereof) from actual price, 1 point would be subtracted.