

Meat Judging as a Learning Tool: Why is it Effective and How can it be Enhanced?

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Meat judging education and contests face a number of critical and challenging issues in the future. Certainly most, if not all, would agree that the educational process of meat judging has been very positive to the collegiate learning experience. The questions, however, of why is meat judging or evaluation an effective learning experience, and can changes be made to enhance this learning experience, are currently pertinent. One potential major challenging issue because of food safety/food security concerns will be the availability and use of plants for allowing students to enter the plant for workouts. This would seem to present a deterrent to the effective teaching of beef quality and yield grading and carcass pricing. Another issue would be the addition and substitution of classes of poultry and processed meat products in a contest to give more contest balance and be more reflective of the current status in the industry

and place more emphasis upon consumer education. Furthermore, implementing more scientific information and techniques using a team approach to problem solving could add value to the educational and employment functions of meat judging. In essence, all the values derived from travel, teaching and training, as well as contests, are beset with budgetary constraints. Would changing the format of meat judging and education lead to decreased costs, attract more student interest in judging, provide more balanced and enhanced education for future student employment, and afford a larger base of contest funding? These issues and questions will be explored and appropriate actions taken to implement any changes recommended to enhance the learning experience of meat evaluation.

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