

Intercollegiate Meat Coaches Committee



***Intercollegiate Meat Judging Contest
Officials Handbook***

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Part I: AMSA Bylaws

AMSA Bylaws- Intercollegiate Meat Coaches Committee- Article III, Section IV, Part 5

5) *Intercollegiate Meat Coaches Committee*

- a) *Purpose. The Purpose of the Intercollegiate Meat Coaches Committee (IMCC) is:*
 - i) *To act or recommend action by AMSA on all Intercollegiate Meat Judging activities.*
 - ii) *To support youth meat science activities related to meat judging while serving the overall purpose and mission of AMSA.*
- b) *Committee Composition.*
 - i) *Committee membership shall consist of Meat Team Coaches from schools that have participated in at least one AMSA/IMCC sponsored Intercollegiate Meat Judging Contest within the past two years.*
 - ii) *Schools that have a meats program and have competed in at least one non-AMSA/IMCC sponsored contest, but which do not meet the above requirement may petition the Executive Committee for voting membership status. Other schools with a meats program that do not meet the above requirement, and non-voting members showing interest in the meat judging program, shall be given access to the Association and shall be permitted to attend committee meeting.*
 - iii) *All voting members of the IMCC must be members in good standing of the American Meat Science Association.*
- c) *Committee Leadership Composition. Officers of the IMCC shall consist of the following eight(8) members, each of whom shall be members of the Committee's Executive Committee:*
 - i) *Chair,*
 - ii) *Chair-Elect,*
 - iii) *Immediate Past Chair, the immediate past Chair of IMCC*
 - iv) *Four division IMCC members who are Coordinator/Coaches from active IMCC meat judging programs, two each from two divisions to be elected by the IMCC.*
 - v) *One at-large IMCC member, who shall not be a Coordinator/Coach of an active IMCC meat judging program.*
- d) *Term. The term of office for the division and at large Executive Committee Members shall be two years as further described herein. IMCC chairs shall be elected to serve three (3) years terms in the following succession: Chair-elect, Chair and immediate past chair*
- e) *Term Rotations. Division and at large Executive Committee Members shall be elected on a staggered schedule, as follows:*
 - i) *Even numbered years: one from each division*
 - ii) *Odd numbered years: one from each division and the at large member*
- f) *Selection of Committee Leadership*
 - i) *The Executive Committee shall serve as the nominating committee for the IMCC and in advance of the annual meeting of the IMCC shall identify a slate of individuals proposed to fill any Executive Committee Member vacancies for the following year. Notice of such a slate shall be provided to IMCC members no less than two (2) weeks prior to the IMCC annual meeting. At such meeting, Committee members*

- may also nominate additional candidates for such positions from the floor at such meeting.*
- g) Meetings. The IMCC shall hold an annual meeting at which time Committee membership shall consider the slate of individuals proposed by the Executive Committee and who are nominated on the floor as provided for herein. The IMCC may meet at other times as determined by the Executive Committee.*
 - h) Policies and Procedures.*
 - i) The IMCC shall abide by the policies and procedures approved by the IMCC and the Association's Board of Directors.*
 - a. Changes to the policies and procedures can occur at any meeting time determined by the Executive Committee of the IMCC.*
 - ii) The IMCC is advisory to the Board of Directors and does not have authority to act on behalf of the Association or bind AMSA to any action.*

Part II: Intercollegiate Meat Committee Procedures

Minutes

Minutes of all meetings will be taken by AMSA Staff and e-mailed to all members following each meeting. Action involving more than one meat judging contest can be taken at the Annual Meeting, or by e-mail ballot to all members.

Voting

Each eligible school having one or more members of the IMCC, shall be allowed one vote regardless of the number of members from that school. Exception: In addition, the two individuals elected by the membership as At-Large representatives from the National and American Divisions will be eligible to vote at the RMC membership meeting, regardless of affiliation.

- Majority- A simple majority of those voting on any issue will be necessary for passage.
- Proxies- Proxies shall be allowed if a member school representative cannot be in attendance at an official meeting. The vote must be cast by a member of the IMCC, who is a member in good standing with the American Meat Science Association, and the Chair of the IMCC must be notified in writing by the absent member school prior to the meeting's convening of the proxy and to whom it has been assigned.

Amendments and Rules

All matters affecting the entire IMCC (both National Division and the American Division) will be acted upon only at the Annual meeting, or by mail/e-mail ballot to all members. Division specific actions taken at the quarterly meeting of either Division will be reviewed by the Executive Committee, and, if deemed appropriate, may be referred to the full Association at the Annual Meeting for final action.

Program and Competitor Eligibility

Defining Divisions

The Intercollegiate Meat Coaches Committee will consist of two Divisions. Each school will execute an initial certification in writing to the IMCC Chair and AMSA Staff designating which division it wishes to be affiliated with for competitive purposes. Following the initial Certification,

the school will be required to compete only within that Division for a minimum of two years. After the two-year minimum, should a school desire to change Division status, a petition will be submitted to the Executive Committee, with justification, for action. If approved, the school will be required to compete in the newly designated Division for a minimum of two years before requesting National Division status change.

Division Eligibility

Eligibility for each Division is as follows:

- American Division: The American Division is open to all Bachelor of Science granting agricultural universities and colleges where instruction in meat grading and judging is included as a part of the curriculum.
- National Division: The National Division is open to all post-secondary educational institutions where instruction in meat grading and judging is offered.

A team will consist of no more than four contestants.

A contestant must be an undergraduate student regularly enrolled in the institution he/she represents. Students may compete in each American Meat Science Association / Intercollegiate Meat Coaches Association sponsored contest with the following restrictions:

- American Division: Contestants from the American Division may compete with no time restriction from their first to last contest, provided that the contestants compete in a progressive order beginning at the National Western and continuing through the Southwestern, South Plains, the Eastern National, the American Royal, the Cargill High Plains, and the International (i.e., if a contestant's first contest is the Eastern in the fall, he/she will not be eligible to compete in the January contests in future years). If a contestant has graduated following the American Royal, he/she shall qualify for the International that year only.
- National Division: Contestants from Division A may compete in sanctioned contests during two successive semesters (i.e., During a calendar year beginning with the spring contests through the fall contests or a single school year beginning with the fall contests through the following spring contests. The Beef Empire Days Meat Judging Contest in Garden City will be considered a non-eligibility contest. Also, granted that in hardship cases the executive committee will have the power to make certain decisions that may arise unexpectedly.

EXCEPTION: An National Division student transferring to a American Division College who has previously participated in meat judging contests may begin participating in contests at the South Plains and continue participation in fall contests as either a contestant or an alternate. Such transfer students may also participate in spring contests (National Western and Southwestern), but only as alternates.

It is further required that the contestant has at no time served as an instructor in any college, university, vocational or secondary school.

Each participating institution shall certify its own contestants and adjudge their eligibility. Questions on student or institutional eligibility shall be referred to the Executive Committee of the Intercollegiate Meat Coaches Committee for review and a final ruling. The Executive Committee of the IMCC will act as a committee to whom questions on eligibility may be referred.

Competitor Eligibility

The Intercollegiate Meat Judging Program is open to all undergraduate students regularly enrolled as a full-time student at educational institutions offering instruction in meat grading and judging. Individual educational institutions may compete in either the National Division or the American Division of the Intercollegiate Meat Judging Program. Individual institutions will designate to the AMSA Staff of the IMCC in which Division the institution will compete, and then compete within that Division in accordance with the provisions of the IMCC Handbook.

The American Meat Science Association / Intercollegiate Meat Coaches Association will designate which Division or Divisions will constitute each AMSA/IMCC sponsored event (NOTE: The sponsor of a non-AMSA/IMCC sponsored contest may reference these rules and regulations in whole or in part as part of the rules and regulations of such an event, but in so doing should assure compliance by participating institutions.)

Competitor Awards

Selection of All American Teams

American Division

1. Count top 2 contest rank finishes and the International. Must be a member of the 4 person team to count (Houston – if a school has 2 teams, you can be a member of either team). Contests that count: National Western, Southwestern, South Plains, Houston, Iowa State, Southeastern, Eastern National, American Royal, Cargill-High Plains, and International.
2. Students placing 1 through 20 will receive rank points. For example, 1st place will receive 20 points, 2nd = 19 points, etc.
3. Grade point average (GPA) on a 4.0 scale will be multiplied by 5. Students' 3 contest ranks, and GPA will be added together. This will provide a weight of 75% to judging performance and 25% to GPA.
4. The students with the 4 highest point totals will be named to the first team "All-American" and the students with the 5th – 8th highest point totals will be named to the second team "All-American." Awards will be made at the Championship Contest.

National Division

1. Count top 3 contest rank finishes. Must be a member of the 4 person team to count (Houston – if a school has 2 teams, you can be a member of either team). Contests that count: National Western, Southwestern, South Plains, Houston, Beef Empire Days, American Royal, Cargill-High Plains.
2. Students placing 1 through 20 will receive rank points. For example, 1st place will receive 20 points, 2nd = 19 points, etc.
3. Grade point average (GPA) on a 4.0 scale will be multiplied by 5. Students 3 contest ranks and GPA will be added together. This will provide a weight of 75% to judging performance and 25% to GPA.

4. The National Division judges may start in the spring or fall of a year. However, students starting in the fall and finishing in the spring will only be allowed to count contests from the fall calendar year.
5. The students with the 4 highest point totals will be named to the first team “All-American” and the students with the 5th – 8th highest point totals will be named to the second team “All- American.” Awards will be made at the Championship Contest.

Policy Statement on Post-Contest Activities

“For the enhancement of the Meat Judging Program, it is anticipated that students and coaches participating in the Intercollegiate Meat Judging Program will adhere to the principle of representing themselves and their schools with professionalism and in consideration of others at all times. It is the responsibility of the individual coach, and not that of the American Meat Science Association or Committee, to monitor the activities of student contestants, to include (but not be limited to) underage drinking, excessive noise, and destruction of property. Repeated violation of the above principle could result in loss of sponsorship for the Intercollegiate Meat Judging Program.

“In the event violations do occur, these will be reported to the Executive committee of the Intercollegiate Meat Coaches Committee for review and action. Such violations could result in loss of eligibility for individuals and/or institutions.

“In addition, individuals and/or institutions will be fully responsible for restitution of property damage resulting from such an incident.”

Part III. Intercollegiate Meat Judging Contest Expectations

Practice and Contest Attire

All coaches, coordinators, and students will provide and be required to wear the following:

- Hardhats
- Earplugs
- Hairnet
- Beardnet (if needed)
- Clean Frock
- Protective Footwear (no tennis shoes)
- Safety glass (when required)

It will be the responsibility of the team to assure that all members are prepared to comply with this policy when they arrive at the plant the morning of the contest. Failure to comply may result in refusal of entrance to the contest area by plant management, and, in turn, contestant disqualification.

Furthermore, the Intercollegiate Meat Coaches Association has established the policy that any contestants, coaches, officials, or other team or contest personnel that have been present in an “active disease” country or region within the past 5 days shall not enter a packing plant for a contest or work-out.

All coaches, coordinators, and students will be required to complete the “Good Manufacturing Document” prior to the competitive season.

“Off-Limits” Policy for Plants Used for Contests

1. For plants hosting a Saturday contest, the plant is “off-limits” following the second shift Wednesday night.
2. For plants hosting a Sunday contest, the plant is “off-limits” following the second shift, Thursday night.
3. For plants in which product is being selected for use in a contest in another plant, the plant is “off-limits” during the time the product is being selected or is available for viewing by students.
4. If plant schedules require earlier selection of product, teams will be advised via e-mail of the earlier “off-limits” times.

Procedure for Reviewing Changes to Contest Format

It is recommended that all major changes to the current contest format be submitted to and be reviewed by the IMCC Executive Committee before being brought for a vote by full IMCC membership.

General Recommendations for the Conduct of Contests

Contestants will move from exhibit to exhibit during the contest in groups. National Division will move from exhibit to exhibit in six groups, and the American Division will move from exhibit to exhibit in no less than six groups (eight groups maximum). Number of groups will be determined by canvassing all potential teams prior to each semester to determine the potential number of students participating in spring or fall contests. The number of groups will not change contest to contest during a spring or fall semester regardless of the number of contestants participating.

A group leader will be provided for each group of contestants whose duty will be to enforce the rules of the contest. Group leaders will be randomly selected from a pool that consists of representative(s) from each school present at a contest.

The cooler superintendent will be at the discretion of the contest superintendent. In the event group leaders from schools are not available, the contest superintendent can appoint multiple cooler superintendents representing schools involved in the competition to oversee volunteer group leaders.

Contestants will not be permitted to:

- Handle or touch any exhibit, except for kidney knobs and thoracic vertebrae (fingernail only) in beef grading and beef placing classes. Contestants may also stabilize beef carcasses by holding the inside chine during grading.
- Have hands or other objects on or near the rib eye surface.
- Use any mechanical aid, such as a measure or light, etc.
- Talk to or communicate with fellow team members in any manner at any time during the contest (except during the lunch break).
- Use tobacco products, except as designated by the Contest Superintendent.
- Monopolize any one exhibit for an unreasonable length of time.

- Separate themselves from the class on which their group is working.
- In any way willfully obstruct the work of any other contestant.
- No electronic devices are allowed into the plant at contests, including but not limited to cell phones, pagers, music playing, recording devices, or stop watches.

All alternates will be allowed to compete in an alternates division of the contest for the experience in all contests. The alternates will judge and grade the same classes as the general contest.

Contestants and alternates participating in a contest will use up their eligibility for that contest in future years.

The Judging Committee Chairman may discuss the classes with the coaches following the contest. Sufficient time will be provided for questions by the coaches.

Team members and alternates may return to the contest area with coaches to discuss the classes following the official placing and coaches' discussion with the Chairman of the Official Committee. Any other student groups observing contest product at this time must yield to coaches and contest participants as they move from class to class.

When a violation of contest rules laid forth in Section III of the Rules and Regulations section of the IMCC Officials Handbook occurs, the following Standard Operating Procedure (SOP) will be followed in all AMSA sanctioned contests. The cooler superintendent shall review the SOP and contest rules under Section III, Subpart C. with all Group Leaders before each contest begins.

- When a group leader witnesses a contestant violating contest rules, the group leader will notify the contestant with a verbal warning. This verbal warning will serve as the contestant's First Warning. The First Warning given to a contestant shall describe exactly what violation has occurred so that the contestant knows without a doubt what they did wrong.
- After the First Warning has been given, the group leader will notify the cooler superintendent of the nature of the violation and confirm that the First Warning has been given to the contestant.
- If the contestant who was given a First Warning is viewed to violate contest rules again, the group leader shall report the violation to the cooler superintendent. If the cooler superintendent can confirm that a second violation has occurred, the contestant will be removed from the contest. For such confirmation, a group leader must have another witness, which must be a contest official or the cooler superintendent.

Contest Rotations

To allow for eight groups in contests, the following classes will be included in the early and late sessions:

- Early Session Classes (15 minutes per class) Beef carcasses
 - Beef cuts Pork carcasses Pork cuts
 - Lamb carcasses Beef quality grading Specifications (1-5)
 - Specifications (6-10)
- Late Session Classes (10 minutes per class) Beef pricing
 - Beef cuts Pork carcasses
 - Pork cuts Lamb carcasses

- Beef yield grading (1-5) Beef yield grading (6-10) Beef yield grading (11-15)

Fifteen minutes will be allowed in the cooler for note taking and placing each of the five reasons/questions classes. Contestants will stand back from all classes for four minutes to review general appearance factors. Fifteen minutes also will be allowed for beef quality grading, specifications (1-5) and specifications (6-10) with no stand back required.

Ten minutes will be allowed for placing each of the five non-reasons/non-questions classes. Contestants will stand back from all classes except value based beef pricing, ribbed pork carcasses and center cut loin classes, and any retail cut class for two minutes to review general appearance factors.

Three uninterrupted periods of 10 minutes (30 minutes total), will be allowed for yield grading the 15 carcasses, except that the contestants will observe the change of classes by remaining back from each set of carcasses until the next class is started. Once the contestant has evaluated a set of carcasses, he/she cannot go back to those carcasses when evaluating the remaining sets. The yield grading classes do not have to be evaluated consecutively.

For American Division contestants, two uninterrupted periods of 15 minutes (30 minutes total), will be allowed for evaluating the specification class, except that the contestants will observe the change of classes by standing back from the second set of exhibits until the next class is started. Once the first set of cuts have been evaluated, contestants cannot go back to those cuts when evaluating the second set.

A two minute warning for reasons/questions classes and a one minute warning for non-reasons/non-questions classes will be given, at which signal contestants must stand back from all placing classes except for value-based pricing and retail cuts classes.

All placing and grading cards will be collected by each Group Leader three minutes after time has been called on the last class of an early or late rotation by the Cooler Superintendent.

Writing Reasons

After all reasons classes have been placed, contestants will retire to a suitable warm room for a 30 minute review of notes. Fifteen minutes will be allowed to write each set of reasons on the five classes. Reasons will be written in ink (blue or black).

A period of two minutes with pens down will be provided before writing reasons on each class, to allow contestants to review their notes on that class. Notes may also be referred to during the period reasons are being written.

A warning will be given after 8 and 13 minutes have elapsed.

Answering Questions

After all questions classes have been placed, contestants will retire to a suitable warm room for a 15 minute review of notes. Each question class will have a four minute study period and four minutes to answer the ten questions.

All contestants answering questions will answer the same set of questions at the same time. The Contest Superintendent will designate the order that questions classes are to be answered. The Cooler Superintendent will supervise question answering, and maintain the time clock.

Following the 15 minute review, the Cooler Superintendent will announce the first question class. Contestants will have four (4) minutes to review their notes on the class. During this review period, group leaders will distribute the question sheets, one per contestant and face-down on the tables.

At the end of the 4 minute study period, contestants will put all materials away, and at the signal of the Cooler Superintendent, turn over the question sheets. Contestants will be allowed four minutes to answer the ten questions, without the aid of notes. A one minute warning will be given.

At the signal of the Cooler Superintendent, all question sheets will be turned in, and the contestants will proceed into the next four minute period for note review for the next class.

Contest Format

Classes for a Standard Contest

Categories	Possible Placing Score	Possible Reasons/Questions Score
Beef		
Beef Carcasses	50	50
Beef Carcasses	50	
Beef Cuts	50	50
Beef Cuts	50	
Pork		
Pork Carcasses	50	50
Pork Carcasses	50	
Pork Cuts	50	50
Pork Cuts	50	
Lamb/Veal		
Lamb Carcasses	50	50
Lamb/Veal Carcasses	50	
Specifications (American Division Only)		
10 Cuts	100	
Beef Carcass Quality Grading	150	
Beef Carcass Yield Grading	150	
Possible Individual Score		
National Division	1050	
American Division	1150	

Selection of Classes

The Judging Committee will give special consideration to the following items:

General

- All exhibits will be cut and trimmed as exactly as the Committee wishes them to be. The contestant will not be expected to make allowances for faulty workmanship or difference in trim.
- An effort will be made to select classes that will hold their characteristics for the duration of the contest.
- All exhibits within one class (except the Value Based Pricing class) will be of about the same weight, so that the size of the exhibit is not a major factor in determining the placing.
- A special effort will be made to avoid unusual conditions in the contest area which would tend to change the appearance of the exhibits during the contest.
- A check will be made to see that all exhibits in one class are hanging on about the same length hooks and at a height for best observation.
- A check will be made to see that marks of identification, such as plant or official federal grades, are removed from every exhibit before the start of the contest except for carcass weights for the yield grading class.
- (Exceptions to the above, or other unusual cooler or exhibit conditions, will be carefully explained to coaches and contestants prior to commencement of the contest.)

Pork

Pork Carcasses- When single sides of pork are presented to contestants as a class, each side will be positioned at an approximate 45 degree angle. When the Official Committee determines that a class is best presented with both sides (when available), the one side will be positioned with its shank away from the contestants, and the one side showing the inside view.

Backfat Recommendations for Placing Pork Carcass Classes

The National Pork Board has published live and carcass specifications for the “ideal” market hog, known as Symbol III (National Pork Board, 2005).

Pork carcasses with less than 0.60 inches backfat have a higher incidence of bellies which are too thin for high quality bacon production and also tend to have unacceptably low marbling levels and less palatable pork. If this situation is presented in competition, students would be expected to evaluate the given carcass or carcasses against the contemporaries within the class and rank accordingly.

Lamb

Lamb Carcasses- Lamb carcasses will be positioned with backs to the contestants, with sufficient space between exhibits for clear contestant observation and evaluation. Group leaders will not reposition exhibits during the contest.

Policy on Presentation of Lamb Carcasses for Evaluation- Kidney/Pelvic Fat

Lamb Carcasses with KP Fat Removed

When the plant owning lamb carcasses permits/requires the removal of kidney and pelvic fat, the Committee Chairman will assure that all carcasses have the KP fat trimmed to meet the USDA standards for KP fat removal (i.e., no more than 1% KP fat remaining). If following KP fat removal to the USDA standard, natural differences exist among the carcasses, officials and contestants may use these differences when writing reasons and/or questions.

Situations where KP Fat Removal is Prohibited

If the plant owning the lamb carcasses prohibits the removal of kidney and pelvic fat, carcasses will be evaluated by the Committee and contestants, taking differences in KP fat into consideration in reasons and/or questions.

Coaches will be notified prior to the contest as to the status of KP fat removal.

Beef

Policy on Beef Yield Grading- Kidney/Pelvic/Heart Fat

Kidney/Pelvic/Heart Fat (KPH) will be provided to both National Division and American Division contestants as a percentage on a tag on both beef carcass placing classes as well as yield grading carcasses.

Procedure for Selecting Classes

Each member of the Judging Committee will have the privilege of taking the lead on the selection of the class assigned to him/her. As the contest classes are assembled for final arrangement, each member of the Committee will judge each class independently and turn a placing card and cuts in to the Chairman. The Chairman will call for a discussion on the classes. Only those classes on which there is reasonable agreement will be used in the contest. It is recommended that the Judging Committee use mechanical aids to provide carcass data to the contest participants and when determining carcass grade data.

However, the use of mechanical probes for measuring fat thickness for unribbed lamb carcasses is prohibited. If the Committee chooses to present fat thickness data in the official notes, these measurements must be taken after the class has been officially placed and cuts assigned.

The Committee will determine a total cut to be made on each class, using as a basis for its decision the relative placability of this class. (e.g., a total cut of 15 points might be made on a very placeable class, whereas a total cut of only five points might be made on a less placeable class). Obviously, an unsatisfactory class should be avoided. But despite diligence, a class or classes may be less desirable for one reason or another. Reducing the total cut on such a class will tend to make that particular class carry less weight in the contest. Also, the cuts for each pair will be determined by the Committee at this time.

Beef Carcasses (Two Classes-Reasons and Pricing)

The carcasses chosen for judging may be from either heifers or steers. It is desirable that carcasses in a class fall within the same weight range (Range: within 50 lbs.- for beef carcass reasons/question and placing classes). A single average weight shall be posted for the judging class. All carcasses will be ribbed on the same side between the 12th and 13th ribs at a uniform time prior to the contest. Where not feasible to display both sides of the carcass, display of one

side will be permitted. USDA Quality Grades will be determined using the rules set forth in Section IV, Letter J, for any beef carcass or value- based pricing class.

A Value-based beef carcass pricing class consisting of four beef carcasses, which are priced individually and placed according to resulting differences in carcass value. The four beef carcasses included in a value-based pricing class often exhibit extreme variation in weight, Quality Grade, and Yield Grade and may possess a variety of carcass defects. All of these characteristics are assessed and factored in the final price for each carcass.

A single pricing sheet will be prepared and used for all Spring and all Fall contests by the Program Director shortly before the start of each, and distributed to all coaches. The pricing sheet(s) will be provided to each contestant at the start of each contest.

Beef Cuts (Two Classes)

The two classes of beef cuts may consist of rounds, full loins, short loins, ribs or oven prepared ribs, with no more than one class of each. The classes should be placeable. All cuts should be made at such a time as to have cut surfaces at their best during the contest.

Judges will display the noted cuts in the following manner:

- Rounds: Cod down, sirloin end facing contestants
- Ribs and Oven Prepared Ribs: Chine and rib ends down, loin end cut facing contestants
- Full Loins and Short Loins: Inside down, rib end cut facing contestants

Pork Carcasses (Two Classes)

Carcasses in a class should fall within the same weight range (Range: within 25 lbs.). Use of one side only is encouraged, unless the committee feels the display of both sides will result in a more desirable class. If both sides are displayed, each half will be hung on a separate swivel hook and arranged so that the contestant will have a view of the skin surface as well as the inside or loin eye of each carcass, while at stand back. The Committee is encouraged to display pork carcasses unribbed, but the final decision on ribbing (if permitted) will be at the discretion of the Committee, to permit the best overall class presentation as part of the entire contest. Coaches will be informed no later than at the Coaches meeting the evening before the contest as to the ribbing status of pork carcasses.

Fresh Pork Cuts (One Class)

One class of fresh pork will be evaluated with written reasons and will consist of either fresh hams or 412 pork loins. One class of fresh hams, of similar size. Particular attention should be given to the trim and also to the handling of the exhibits prior to the contest avoid unnatural discolorations such as those caused by contact with metal, salt, etc. Hams shall be displayed with the aitchbone facing up. The classes should be placeable. All cuts should be made at such a time as to have cut surfaces at their best during the contest judges should display the noted cuts in the following manner:

- Hams: with the aitchbone facing up
 - 412 Loins: Inside down, rib end cut facing contestants
- Fresh and Processed Pork Cuts
(one class)

One class of fresh and/or processed pork will be evaluated in the afternoon placing class consisting of the following: fresh hams, 412 fresh pork loins, loin chops, rib chops, cured and cooked center cut ham slices, center cut sliced bacon (IMPS 538A), or cured and smoked slab bacon. Chop classes should include product with differences in muscle size, external and intermuscular fat, and quality attributes such as marbling, color, texture and firmness of lean,

etc. Processed meats classes should include product with differences in external and internal color along with differences in compositional characteristics (lean, fat, and bone).

Judges will display the noted cuts in the following manner:

- Hams: with the aitchbone facing up
- 412 Loins: Inside down, rib end cut facing contestants

Fresh Retail Cuts: Displayed with the tails down and in packages with appropriate overwrap when possible.

- Ham slices and sliced bacon: Must be displayed in vacuum packaging to prevent color fading.
- Slab bacon: Fat or skin side down.

Lamb Carcasses (Two Classes)

Two classes of lamb carcasses will be selected. Lambs of the three top grades will be used with particular attention given to selecting carcasses of similar weight range within the classes (Range: within 15lbs). Spreaders shall be used to expose internal characteristics. The Committee is encouraged to display lamb carcasses unribbed, but the final decision on ribbing (if permitted) will be at the discretion of the Committee, to permit the best overall class presentation as part of the entire contest. Coaches will be informed no later than at the Coaches meeting the evening before the contest as to the ribbing status of lamb carcasses.

A veal carcass class is traditionally judged in place of the non-reasons lamb class at the Eastern National. The veal class will consist of four carcasses. Spreaders will be used to expose internal characteristics. Veal carcasses are displayed unribbed, with backs toward the contestants during the stand back period.

Beef Carcass Quality Grading (15 Carcasses)

When available, the beef carcasses chosen for grading will test the contestants' knowledge over the entire range of grades from USDA Utility to USDA Prime, with no section of this range overemphasized.

Committee members should follow current USDA regulations regarding grading of Beef Carcasses with the following criteria for maturity:

Carcasses deemed to be less than 30 months of age, by dentition, with skeletal maturity of less than D00, are eligible for USDA Prime, Choice, Select and Standard Grades.

- Any carcass less than D00 skeletal maturity shall be treated as an A maturity carcass, with the exception of dark cutting lean characteristics.
- Carcasses that have D00 skeletal maturity or higher shall be eligible for only grades USDA Commercial and USDA Utility.

Carcasses that are deemed to be over 30 months of age by dentition, will be classified using the skeletal, lean and overall maturity to determine a quality grade.

- These carcasses will be eligible for all USDA Quality Grades from USDA Prime to USDA Utility.
- These carcasses will be marked with a tag that indicates they are greater than 30 months of age during competition.

There should be no borderline cases involving questionable maturity (USDA Commercial vs. USDA Standard, for example) included in the contest, insofar as possible.

Beef Carcass Yield Grading (15 Carcasses)

The 15 carcasses or sides used for the yield grading class may be selected from the 15 carcasses used for the quality grading class. This decision is left to the discretion of the Judging Committee. The 15 carcasses may be selected with no limit for age. The full range of weight from very light (550 pounds) to very heavy (1100 pounds) will be considered in selecting carcasses.

Priority will be given to carcasses which do not require adjustments greater than four tenths of the preliminary yield grade. However, if carcasses do require adjustments of more than four tenths, they will be adjusted accordingly.

The Committee will review each carcass for yield and quality grading. Questionable or controversial carcasses should be replaced. The USDA short cut method will be used to determine yield grade.

Specifications (One Class, American Division Only)

Ten exhibits (beef, pork and/or lamb) will be prepared using the USDA Institutional Meat Purchase Specifications. These cuts will come from the list approved by the IMCC. If ten different cuts are not available, duplicate exhibits of one or more of the cuts will be made so that there are a total of ten cuts.

Each of the exhibits will be cut and trimmed in such a manner as to either meet the specifications for that cut, or to not meet the specifications for one, two or three defects and should be fairly obvious to the contestants.

The exhibits are to be displayed in such a manner that defects, if any, are readily visible (Contestants are to assume those surfaces not visible are within specifications).

Substitutions

If, in the estimation of the Judging Committee Chairman, a satisfactory class cannot be made from the product available, the Committee may substitute another class. Such substitution should, however, be avoided if at all possible. The following substitution policy should be followed if any substitutions are made:

- The National Western, High Plains, and International would continue with the current format.
- At the Southwestern, Eastern, and American Royal contests, include lamb carcasses as first option, if feasible, cost effective, etc. If lambs are replaced, the following replacements would be used.
- Southwestern—If lambs eliminated, replace with pork cut and carcass classes. Prefer reasons on cuts or ribbed carcasses (if 2 carcass classes for reasons). Afternoon class could also be keep/cull or rank eight.
- Eastern—If lambs eliminated, replace with beef cuts, beef carcasses, veal carcasses (p.m. only), rank 8, or keep/cull (p.m. only).
- American Royal—If lambs eliminated, replace with beef carcasses (p.m.), beef cuts (if 2 reasons, 1 class should be rounds), rank 8 or keep/cull (p.m.).

Retail Cut and Sub-Primal Classes

Can be substituted for non-reason classes only when carcass or primal cuts are not available or not suitable for a proper learning experience.

- Pork—Bone-in rib or loin chops.
- Beef—Boneless ribeye steaks or bone-in short loin steaks.
- The #180 Strip Loin may be used for non-reason, rank 8 or keep/cull classes.

Policy for Official Committees- Reading Reasons

The Coaches Committee established the following policy at the 2013 Annual Meeting relative to Official Committee reading contestant reasons, when an "excessive" number of contestants participate.

The policy has been established to assure that each committee use the same criteria when determining which and how many reason sets will be read by each official.

The priority for reading reasons will be as follows:

1. Spring Contests with Breakfast Banquets- with increased time due to a breakfast banquet, all team member reasons will be read. Contestants identified as alternates will have reasons scores included for recognition in the Alternates Division.
2. Fall Contests – Modified at 2018 Mid-Year Meeting- within a fall, if no more than 100 contestants (including alternates) register the morning of/compete in any fall contest (other than the International), all contestant reasons will be graded together by official committee members and alternate reasons scores will count toward

Alternates Division results. For ease in determining numbers competing, a count of each school's contestants will be taken at the coaches meeting the night before each contest. If a school is not going to be present at a meeting, that school MUST submit numbers to AMSA Program Coordinator by 5 pm the night of the coaches meeting so they can be notified if any alternates need to be designated as NOT to have their reasons graded.

If more than 100 contestants (including alternates) register the morning of/compete in any fall contest (other than the International), 100 reasons will be graded together by official committee members and alternate reasons will count toward Alternate Division results. The team(s) with the greatest number of alternates will designate which alternate reasons will not be read. The 100 contestants will be determined as demonstrated below.

3. Example #1 - 109 contestants
 - a. Texas Tech has 23 contestants (10 more than any other school) – 9 of their contestant's reasons will NOT be read and those 9 will not be eligible for the Alternate Division awards.
4. Example #2 – 112 contestants
 - a. Texas Tech has 20 contestants (6 more than any other school)
 - b. Ok State & TAMU have 14 contestants and the most any other school has is 10
 - c. 6 Texas Tech contestant's reasons will not be read to reduce the total to 106
 - d. 2 more Texas Tech, 2 Ok State and 2 TAMU contestant's reasons will not be read to reduce to total to 100

Only alternate contestants whose reasons are read will be eligible for the Alternate Division awards.

At the International contest, only reasons written by the contestants designated as the team representing their college or university will be sorted and (randomly) presented to official committee members for grading.

The Contest Superintendent will poll all colleges and universities each spring (prior to the RMC) to determine the approximate number of contestants expected the upcoming fall contests. If contestant numbers are expected to be substantially different than is covered by the above points, the policy may be revised at the annual IMCC meeting at RMC.

Guidelines for Writing Questions on the Reasons Classes

1. All questions must be written in a manner that they can be answered by only one of the following responses: 1, 2, 3, 4, Yes, No and True/False
2. Questions should pertain to the criteria and differences used in placing the class (Trimness, Muscling, Quality and/or Sex). Questions that do not relate to the placing of the class or are not significant to the overall evaluation are not desirable questions and should not be used if possible.
3. When asking questions about the differences within a class, the differences must be visually distinguishable. (If the difference for questions would not be observed for reasons, then it is not likely a good question).

Examples of Bad Questions

1. Which lamb carcass was rolled choice?
2. Which pork carcass had a missing foot or tail?
3. Which pork carcass had a broken backbone?
4. Which was the longest pork carcass (if both carcasses are long enough to certify)
5. Which beef carcass was the longest or shortest?
6. Which beef carcass had workmanship defects?
7. Which pork carcass came from a Hampshire hog?
8. Which beef carcass had a "wet udder"?
9. Which carcass exhibited a missplit chine?
10. Which carcass exhibited grub markings?
11. Percent muscle should be asked on ribbed carcasses, percent lean cuts on unribbed.
12. Which carcass/cut has excessive fat? (How much is excessive?)
13. Did any cut have very poor or undesirable qualities? (Be more definitive in the question).
14. Were there any U.S. No. 1 pork carcasses? (When there was a carcass in the class that had .95, 1.00 or 1.05 backfat?)
15. Which beef carcass had a larger eye? (When there was only .5-.7 or less difference in the ribeye; should be able to tell with the naked eye.)
16. Which exhibited more marbling (when one carcass/cut is modest 30 and another is modest 00).
17. Width and depth questions should pertain to muscle and not additional fat and/or skin.
18. Which is the highest or lowest cutability? (On the closest pair in the class?)
19. Which is the higher cutability? (When a 2.2 vs. 2.4 is in question)
20. Which cut exhibited a bruise?
- 21.

Example Questions

Beef Carcasses

1. Which carcass had the most muscular round?
2. Which carcass had the smallest ribeye?
3. Were all four carcasses heifers?
4. Which carcass had the highest adjusted preliminary yield grade?
5. Between 1 and 2, which carcass had less kidney, pelvic and heart fat?
6. Which carcass exhibited the highest/lowest degree of marbling?
7. Did carcasses 1, 2 and 3 all grade choice? (yes or no)
8. Was carcass 3 B-maturity for bone ossification?
9. Which carcass had the least heart fat?
10. Which carcass had the most desirable yield grade?
11. Which has the most marbling?
12. Which has the lightest colored ribeye?
13. Which has the darkest ribeye?
14. Which has the least external fat cover?
15. Which has the second highest amount of marbling?
16. Are there any steers in the class?
17. Which carcass had the most KPH?
18. Which carcass had the trimmest body wall (lower rib)?
19. Between 1 and 2, which had the most inside round (collar) fat?
20. Which carcass had the most desirable yield grade?

Beef Rounds

1. Which is the leanest, highest cutability round?
2. Which is the fattest, lowest cutability round?
3. Which round had the highest quality?
4. Between 1 and 4, which round has the longer, wider cushion?
5. Between 1 and 4, which round had less seam fat?
6. Between 2 and 3, which round is trimmer over the heel?
7. Between 3 and 4, which round has more fat over the rump?
8. Between 3 and 4, which round has the meatier rump?
9. Between 3 and 4, which round has the deeper knuckle?
10. Between 2 and 3, which round has the meatier knuckle?
11. Which round had the least fat over the cushion (center section) or heel?
12. Between 1 and 4, which round had the deepest, thickest center section or cushion?
13. Which round was the least muscular round in the class?
14. Which round had the most fat on the rump face and cushion (center section)?
15. Which round had the least desirable muscle-to-bone ratio?
16. Did any round have very poor or undesirable quality?

Short Loins

1. Between 1 and 4, which short loin had the most fat over the loin eye?
2. Which short loin had the greatest amount of marbling in the loin eye?
3. Between 1 and 3, which short loin had the least amount of kidney fat?
4. Between 2 and 4, which short loin had the largest loin eye?
5. Which short loin is most likely to yield retail cuts with the most trimmable fat?
6. Would all short loins qualify for the USDA Choice grade? (yes or no)
7. Which short loin had the darkest color of lean in the loin eye?
8. Between 1 and 3, which short loin had a more even distribution of marbling in the loin eye?
9. Between 2 and 4, which short loin had the brightest color of lean in the top loin?
10. Which short loin would have the lowest merchandising value?

Pork Carcasses

1. Which pork carcass has the most fat opposite the first rib?
2. Which pork carcass is the heaviest muscled?
3. Yes or no, all the carcasses were gilts.
4. Which carcass has the least collar fat?
5. Which carcass is the trimmest along the belly?
6. Which carcass has the most fat over the sternum?
7. Which carcass will yield the greatest percentage of the 4 lean cuts?
8. Which carcass has the least muscular ham?
9. Between 1 and 4, which carcass has a greater amount of feathering?
10. Which carcass has the least back fat?
11. Between 1 and 4, which carcass has the least back fat?
12. Which carcass is the fattest along the belly?
13. Which carcass has the highest cutability?
14. Which carcass has the heaviest muscled ham?
15. Between 3 and 4, which carcass has the thicker, more muscular shoulder?
16. Which carcass had the least back fat at the last rib?
17. Between 2 and 4, which carcass had the thicker, plumper cushioned ham?
18. Which carcass had the least collar fat?
19. Which carcass had the least lumber lean?
20. Which carcass would yield the lowest percentage of trimmed four lean cuts?
21. Which carcass had the most fat over the sternum?
22. Between 2 and 4, which carcass was longer?
23. Which was the lightest muscled carcass?

Lamb Carcasses

1. Which carcass would have the least desirable yield grade?
2. Between 2 and 3, which had the wider, plumper leg?
3. Which carcass had the least kidney fat?
4. Which was the highest cutability carcass?
5. Between 2 and 3, which carcass had the most flank streaking?
6. Between 1 and 3, which had the least cod fat?
7. Which carcass had the most flank fat and kidney fat?

8. Yes or No, each carcass had two exposed break joints.
9. Between 2 and 3, which had less fat over the rack and shoulder?
10. Which carcass had the least flank streaking?
11. Which lamb had the most kidney fat?
12. Which lamb had the most primary flank streaking?
13. Which lamb had the most youthful ribs?
14. Which lamb had the thickest, most bulging leg?
15. Which lamb had the most exterior fat cover?
16. Which lamb had the least fat cover?
17. Which lamb was the thinnest muscled, especially through the shoulder?
18. Were all of the lambs the same sex?
19. Which carcass will yield the highest percentage of closely trimmed retail cuts?
20. Between 1 and 2, which carcass had more youthful appearing ribs and more flank streaking?
21. Which was the ewe carcass?
22. Between 1 and 2, which carcass was trimmer in the dock region?
23. Which carcass had the most fat over the shoulder?
24. Which carcass would have the most desirable (lowest numeric) yield grade?
25. Between 1 and 2, which carcass had whiter colored fat?

Fresh Hams

1. Which ham had the least trimmable collar fat?
2. Between 1 and 3, which ham had a wider butt face?
3. Which ham combined muscling and trimness to the highest degree?
4. Which ham would yield the lowest percent of retail cuts?
5. Which ham had the least amount of fat under the butt face and fore cushion?
6. Between 2 and 4, which ham had the deeper, plumper cushion?
7. Between 3 and 4, which ham had the most seam fat in the butt face?
8. Which ham had the most collar fat?
9. Between 1 and 3, which ham had the firmer lean in the butt face?
10. Between 2 and 3, which ham had the most uniformly colored butt face?
11. Which ham would have the lowest lean-to-fat ratio?
12. Which ham had the least amount of fat beneath the butt face?
13. Which ham had the highest quality in the class?
14. Between 4 and 2, which ham had the deepest center cut section?
15. Which ham had the softest lean in the butt face?
16. Between 1 and 2, which ham had the least trimmable fat over the collar?
17. Between 1 and 2, which ham had the least fat beneath the butt face?
18. Which ham had the deepest
, meatiest fore cushion?
19. , meatiest fore cushion?
20. Which ham would yield the lowest percentage of center cut slices?
21. Between 1 and 2, which ham had the longest center cut section?
22. Which ham combined trimness and muscling to the highest degree?

Part IV. AMSA Contest Facilitation

Contest Supplies

All grading cards, placing cards, specification cards, report of reasons cards / questions sheets and note for reasons / questions cards shall be provided by the contest administration. Unmarked clipboards, pencils, pens, frocks, cooler coats and suitable head cover shall be provided by the contestants or their institutions. Some host plants may supply frocks, hairnets, gloves, etc. for all contestants.

Contest Committee

A seven person Judging Committee will be selected for each contest. The Contest Superintendent will designate one member of the Judging Committee as Chairman, who in turn will designate the duties of all members of the Committee.

One member of the Committee should be a representative of the Livestock and Poultry Program, U.S. Department of Agriculture, named by the Chief, Meat Grading Branch for specifications and grading, if available. If unavailable another qualified representative will be selected by the IMCC Executive Committee.

Whenever possible, the Contest Superintendent will see that one or more members of the Judging Committee are industry representatives.

An attempt will be made to assure reasonable rotation of Judging Committee members from year to year as dictated by schedule, geography, and continuity.

- Contest Committee Member SOP
- [Contest Chair SOP](#)

Criteria of Contest Chair

1. Broad understanding of meat judging and passion for success of the program
2. Leadership ability to make decisions and facilitate committee for a successful contest
3. Agree to adhere to the guidelines of the committee chair checklist follow the Committee Chair Standard Operating Procedure.
4. Ideals for Committee Make-Up
5. No more than 2 first time committee members on any spring committee
6. At least one committee member or the chair experience and understanding of 'good' questions
7. At least one committee member or the chair experience and understanding of 'good' of current specs

Criteria of Official Committees

This can serve as a guide for the Executive Committee & Director for selection of committees.

1. Understanding and commitment to the goals of the meat judging program
2. Current knowledge of the meat industry and fresh meat value
3. Demonstrate knowledge of meat judging (selection of classes, evaluation of classes, writing questions, and reasons grading)
4. Animal Agriculture/Meat Industry or Academic Affiliation
5. Ability to be fair and unbiased
6. Minimal involvement assisting with a current team

Fall Committee

Must have served as official in at least 2 previous contests or recommended by the IMCC Executive Committee

CHP/International Committee

1. Appointed to approved list by IMCC Executive Committee
2. Displayed experience and exceptional performance on past committees
3. At CHP, at least one committee member must have extensive questions experience

Selection of Contest Official Committees

Selection of judges and contest cooler superintendent(s) (policy exists for selection of cooler superintendent(s) for each contest is to be made by the Meat Judging Program Director of American Meat Science Association in combination with the IMCC Executive Committee from the approved list of judges.

The selection of fall committees will be discussed by the Director and Executive Committee (the group) during a spring conference call and committee members to be asked to serve will be done so no later than June 1st. Fall committees will be announced to all IMCC members by July 1st and posted on the AMSA Meat Judging Website with fall contest information. The same procedure will be followed for the spring contests, during a fall conference call and committee members will be contacted by October 1st. Spring committees should be announced and posted by the International. It will be the goal of the Program Director and Executive Committee to select a qualified, diverse committee for each contest. The Program Director and Executive Committee will make every effort to work together in selection on the selection of committees; but in cases of cancellations, the Program Director will make decisions to quickly and effectively replace members.

The approved list of committee members shall be reviewed annually by the IMCC Executive Committee to ensure an up-to-date, diverse list is available. The list should include recommendations of committee members that are suitable to serve as committee chair, be effective assistance to committee for review of questions, be effective to assist USDA with specifications and/or grading.

- [Volunteer List of Committee Members and Chairs](#)
- [2003-2023 Contest Committee List](#)

The list will be updated and provided to the American Meat Science Association.

Participating schools will have the opportunity each year to submit new names for the list that the Executive Committee and the Director will consider adding. It will be a priority of the group to select newly added members for committees as quickly as possible before they lose touch with meat judging and the program.

- [Contest Committee Volunteers Submission Form](#)

A post-contest survey will be made available to all participating schools. The survey will provide feedback on contests and the committee members and the results will be shared with the committee members and the IMCC Executive Committee. Committee members with who have several negative reviews, the judge will not be removed from the list; however, they will unlikely be selected for future contests or moved to only spring contests.

Group Leaders Expectations

Procedure for “Walk’By” for Beef Quality Classes, Ribbed Pork and Center Cut Pork Loin Classes

NOTE: The formalized "walk-by" will apply ONLY to the Reason/Questions (note taking) beef quality classes, ribbed pork, or pork loin classes. Therefore, it will apply only to the morning classes.

1. Contestants will be informed at the pre-contest briefing on the morning of the contest how many walk-by classes there will be during the morning session.
2. Following the initial whistle for the class, contestants will stand back for one minute to observe the class.
3. The group leader will direct the group to line up for the walk-by.
4. Contestants will proceed past the exhibits starting with exhibit No. 1 through exhibit No. 4, but not to exceed five (5) seconds per contestant per exhibit.
5. After contestants have viewed each exhibit, they will return to the "Stand Back" area. Contestants will not be permitted to view any exhibit a second time during the walk-by period. The Group Leader will assure that contestants comply with this procedure.
6. After all contestants have viewed the exhibits, all contestants will remain in the stand back area until the second (four-minute) whistle is blown, when they may move in to examine exhibits.

Contest Scoring

Contest Tabulation and Official Results

Contest tabulation may be accomplished by either hand, computer, or both. The Contest Superintendent will direct the tabulation process. If time permits, the Chairman of the Official Committee will verify the scoring accuracy of the top three teams in each contest prior to the announcement of results. Regardless, once the results are announced at the awards function, they become official, and will not be changed due to scoring errors.

Scoring of the Placings

After the Judging Committee has reached agreement on the cuts, a schedule of the scores for each of the 24 possible placings will be secured by calculation or by use of the Hormel computing slide or with a computer. The Chairman of the Judging Committee shall provide and initial a master card of all placings, cuts, grades and specifications and given to the Contest Superintendent for scoring each contestant’s cards.

Scoring of the Quality Grading

In beef quality grading scoring, a total of ten points will be maximum for each of the exhibits.

The grading score is to be determined as follows:

In the correct one-third of a grade	10 Points
One-third of a grade from correct	8 Points
Two-thirds of a grade from correct	5 Points
A full grade or more from correct	0 Points

e.g.: For a carcass officially graded low-choice, a score of eight points would be obtained for either average-choice or high-select and a score of five points for either high-choice or low-select, etc.

B-maturity carcasses are ineligible for the Select grade, e.g.: For a B-maturity carcass officially graded low-Choice, a score of eight points would be obtained for either average-Choice or high-Standard and a score of five points for either high-Choice or low-Standard. Zero points would be obtained for marking high-Select or low-Select.

The stage of maturity for a beef carcass to grade in the Commercial or Utility grades is such that it is not eligible for Standard or any of the higher grades. Thus, a score of zero would be obtained when a carcass officially graded Commercial or Utility is placed in the Standard or higher grades; and a carcass graded Standard or higher likewise would obtain a score of zero if graded Commercial or Utility. It should be noted that there will be only a high and a low-Select and high and low-Standard. If a carcass officially graded high-Select is placed low-Select, the score would be eight points.

All contestants' cards will be returned to their respective coaches following the contest.

Scoring of the Yield Grading

Scoring will be accomplished by subtracting one point for each tenth of a yield grade deviation from the official. The maximum number of points that may be subtracted per carcass is ten. Furthermore, the range of yield grades considered will be from 1.0 to 5.9. A contestant yield grade recorded beyond this range will be deducted accordingly. The following is an example of scoring:

If the official yield grade is 1.9, a person marking 1.8 or 2.0 would receive 9 points, 1.7 or 2.1 8 points, etc.

Scoring of Specifications

In specifications scoring, a total of ten points will be the maximum for each of the exhibits. The score is to be determined as follows:

If judged correctly	10 Points
One correct rejection	7 Points
Two incorrect rejections	3 Points
If rejected or accepted when it should have been accepted or rejected	0 Points

In addition, an automatic score of 0 points will be given if the student has no correct answer for an exhibit.

Preparation and Grading of Questions

Questions will be prepared for contestants in all National Division contests, and, at the discretion of the Contest Superintendent, for alternates in the American Division, if the total number of contestants in a American Division contest makes scoring of written reasons by Committee Members impractical.

Questions will be prepared on the same classes that are designated as classes for written reasons, and will be prepared by the Committee Member responsible for the specific reasons/questions class. Questions will be developed within the following guidelines:

All questions must be written in a manner that will permit answering by only one of the following responses:

- Multiple choice (1, 2, 3, or 4).
- Yes (1) or No (2) True (1) or False (2)

Questions should pertain to the criteria and differences used in placing the class (i.e., trimness, muscling, quality and/or sex). Questions that do not relate to the placing of the class or are not significant to the overall evaluation are not desirable questions and should not be used.

When asking questions about the differences within a class, the differences must be visually distinguishable (if the difference asked for questions would not be observed for reasons, then it is not likely a good question).

Once the Committee Official has prepared questions, he/she will present these to the other Committee Members to assure they are appropriate and readily answerable by one of the designated responses, and that there is only one correct response.

The questions will be typed onto the form provided by the Contest Superintendent. Sufficient copies will be made to meet contestant needs.

Grading Reasons

If there is a discrepancy between the placings on the contestant's placing card and the placings on the contestant's reasons, the reasons shall be read as written. The lowest score of the two placings minus ten points shall constitute the contestants placing score on that class.

All of the reasons on one class shall be graded by one Committee Member.

Committee members are encouraged to make general or specific marginal statements on each card – even commenting on readability, grammar, etc.

Emphasis in reasons grading should be placed on major and minor placing differences and not on style. Downgrading for style should be avoided.

All contestants' reasons cards will be returned to their respective coaches following the contest.

Grading Questions

Each question will be worth five (5) points, for a total of fifty (50) points for each question class. Only one box may be marked by the contestant. If two or more boxes are marked, the question will be considered incorrect.

No partial credit will be given for a question.

Tie Breakers

Category	#1 Breaker	#2 Breaker	#3 Breaker
Judging Beef, Pork, or Lamb	Reasons for the category involved only	Total Reasons	Total Score
Grading	Quality Grade	Total Score	
Specs	Total Grading	Quality Grading	Total Score
Total Placings	Total Score		

Total Reasons	Lower of Reasons Classes Placing Scores	Total Placings	Total Score
Total Beef	Total Score		
Total Contest	Total Reasons	Total Placings	

If the tie cannot be broken, a coin toss is to be used to determine who gets the award.

Part V. Reference Materials and Training Resources

Reasons- Carcass and Cut Terminology

Revised June 1992

Purpose

The primary purpose of this handbook is to provide official committees, coaches, and contestants of Intercollegiate Meat Judging with a set of guidelines to assist them in preparing and/or interpreting written reasons. This handbook has been prepared to suggest, not dictate, the terminology to be used in Intercollegiate Meat Judging.

Introduction

In order to determine the variation of terms used in written reasons, a questionnaire was developed and mailed to all active intercollegiate coaches in the spring of 1980. All coaches were requested to label the various areas and surfaces of carcasses and wholesale cuts. In addition, a list of terms was developed and positive and negative responses concerning their usage were solicited. Results of the questionnaires were presented at the Intercollegiate Meat Coaches Association meeting during the 1980 Reciprocal Meat Conference. After some discussion of the questionnaire results, the Terminology Committee was asked to compile a glossary of terms, as well as a series of labeled carcass and wholesale cut illustrations. The handbook was reviewed and updated by the Meat Coaches Association officers in 1986. Following the Judging Clinic at the 1991 Reciprocal Meat Conference, another committee was formed to review the handbook again for completeness, currency, etc.

Terminology Committee

1980: Tom Carr, Chair; J. W. Carpenter; Gordon Davis; Chris Salm; Jeff Savell; Dennis Stiffler
 1992: Jim Wise, Chair; Randy Hines, Roger Johnson, Bill Jones, Dwight Loveday; Mark Miller, Jeff Savell

Guidelines for Grading Reasons

Scoring Emphasis

Accurate descriptions of the class should receive the greatest emphasis. Reasons should accurately portray a student's observations and "reasoning" for placing the class. While students should be encouraged to be individualistic in their presentations, they should also be encouraged to communicate with proper terminology and grammar. Very little emphasis should be placed on style when grading reasons. However, listed below are some points which should be adhered to:

Organization

Reasons should be well organized and proper sentence structure should be followed at all times. Generally, all paragraphs, except the last one, should be written using comparative terms.

Deductions are in order if reasons are highly unorganized and difficult to comprehend.

Terminology

Proper carcass and cut terminology should be used at all times when describing exhibits. Also, proper descriptive terms (e.g., thickness, depth, width, etc.) should be used. The terminology presented in the "Meat Evaluation Handbook" and this document should be acceptable to contest officials as well as students and teachers. While the terminology in these documents is meant to be as comprehensive as possible, it is recognized that other terminology may be acceptable.

When contest officials encounter "unusual" terminology, every effort should be made to determine what a contestant is describing. However, teachers and students should realize that use of other than these recognized terms may result in point deductions. Any questions on terminology by contest officials should be referred to the committee chairman.

Tense

Reasons should be written in either past or present tense. No point deductions should be made if a contestant writes in present tense. If a contestant is inconsistent in the use of past or present tense, minor point deductions may be warranted. Opportunities may arise when future tense may be used. No point deductions should be made when such incidents occur.

Punctuation

Points should not be deducted for punctuation errors since many points of punctuation are discretionary in nature. However, teachers should emphasize the importance of correct punctuation.

Spelling

An occasional misspelling of a word should not merit point deductions. However, repeated misspellings of the same word or many misspellings should warrant minor point deductions.

Penmanship

Penmanship should not influence the scoring of reasons. However, teachers should emphasize the importance of "readable" presentations. Students should also try to avoid mark-outs, etc. when preparing reasons.

Excess Filler

Coverage of major and minor differences should be stressed, rather than excess words to fill up the page. Teachers should discourage the use of filler. Filler should be considered for point deductions only when it is incorrect.

Mixed Numbers

Mixing of numbers (anything different from the placing at the top of the report of reasons card) is a serious mistake and point deductions should be warranted, especially if mixed numbers are a frequent occurrence. The reasons should be graded as written; however, if intent is clear (e.g., a simple number switch in a paragraph), no deduction or only a minor deduction may be in order.

Allocation of Points

Reasons should be scored by paragraph. The most common distribution is 15, 15, 15 and 5 for the first pair, second pair, third pair, and last paragraph, respectively. Other distributions may be in order depending upon the difficulty of the class. However, unequal point distribution among the first three paragraphs is discouraged because of the difficulties associated with other than correct placings. The last paragraph should receive less emphasis since a rather detailed description of the last place exhibit was presented in the third paragraph. Distribution of points

should be discussed by the Official Committee and a committee decision on point allocation may be in order.

Grading Order

All reasons should be graded in random rather than in numerical contestant order. However, the contest official may find it advantageous to grade all similar placings together.

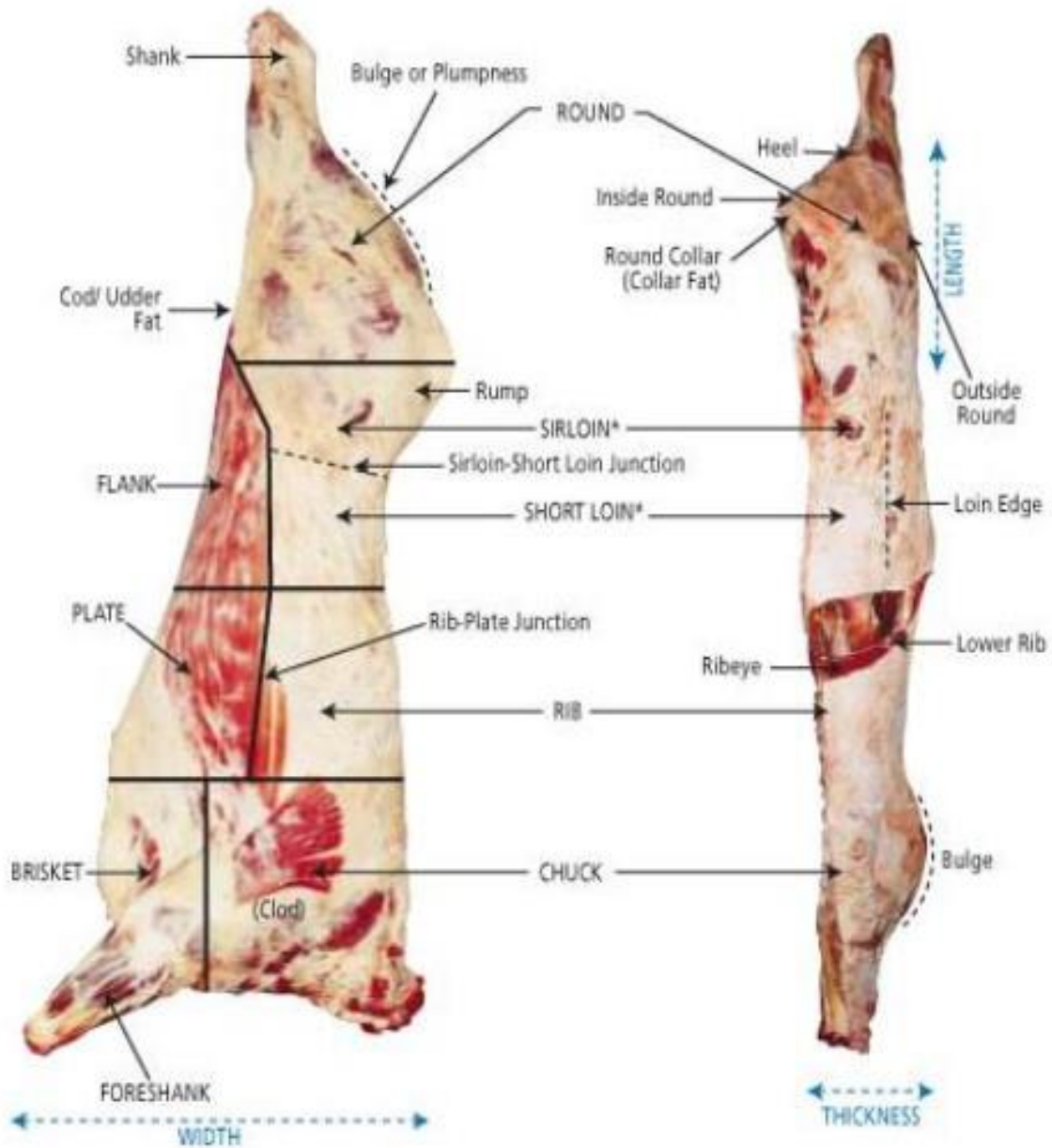
Comments

The reasons grader is strongly encouraged to write constructive comments on the reasons. The reason grader should strive to make all comments interpretable by the student and teacher. When point deductions are made for factors other than accuracy of observations, the official is encouraged to make notations (e.g., spelling –2, mixed numbers –3, etc.).

Official Notes

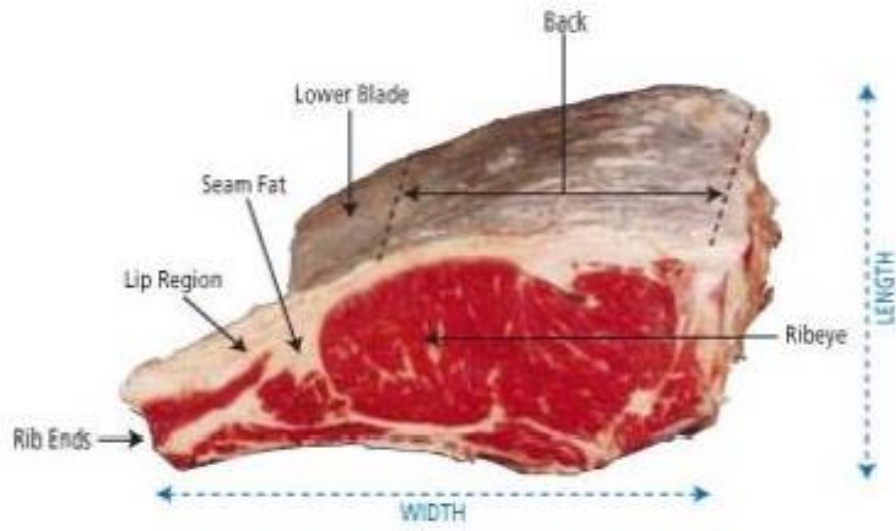
Each contest official will prepare a set of notes for the class/classes for which he/she serves as the primary official. The notes should include the major and minor points related to the official placing, they should be educational, and they should include the point allocation for each paragraph for the reasons class. Logical/proper abbreviations are acceptable. Officials are strongly encouraged to include explanations of unusual scoring marks in their notes. Also, officials are strongly encouraged to include notes for common switches. A copy of the official notes for each class will be provided to the coach of each team. The official committee (or at the minimum, the Committee chairperson) should review the official notes for accuracy, proper terminology, etc.

BEEF CARCASS TERMINOLOGY

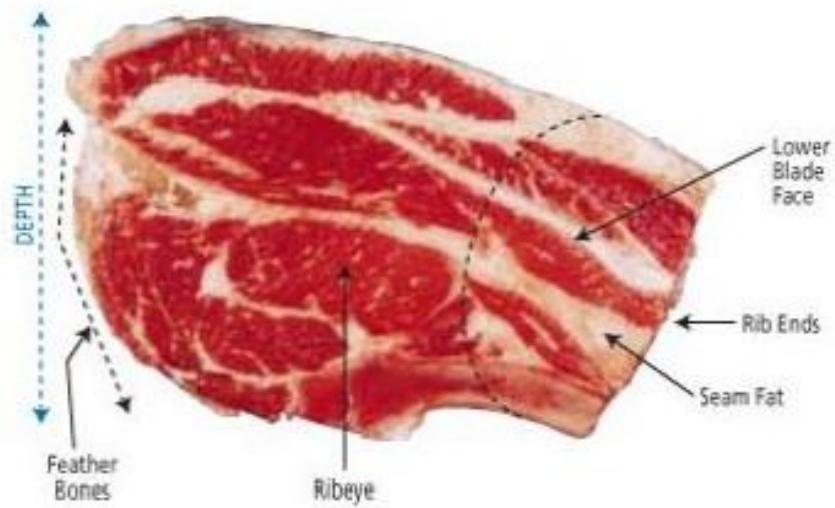


*Sirloin plus Short Loin = Loin

BEEF RIB TERMINOLOGY

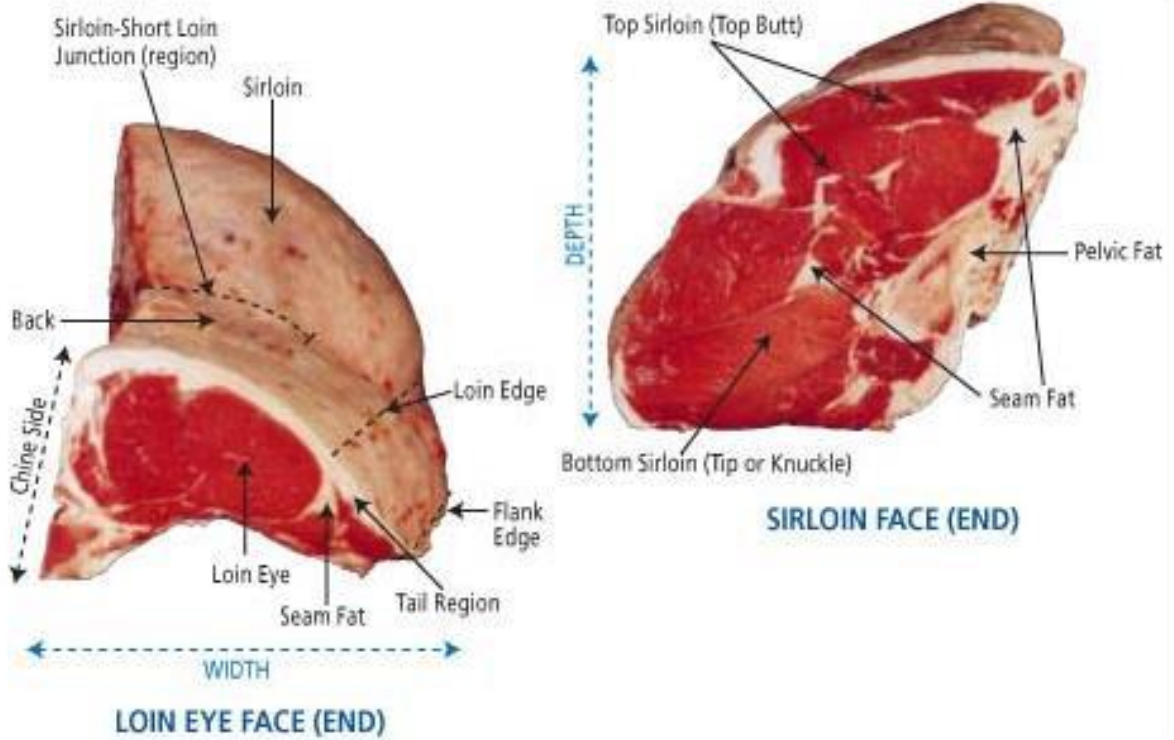


RIBEYE FACE (END)

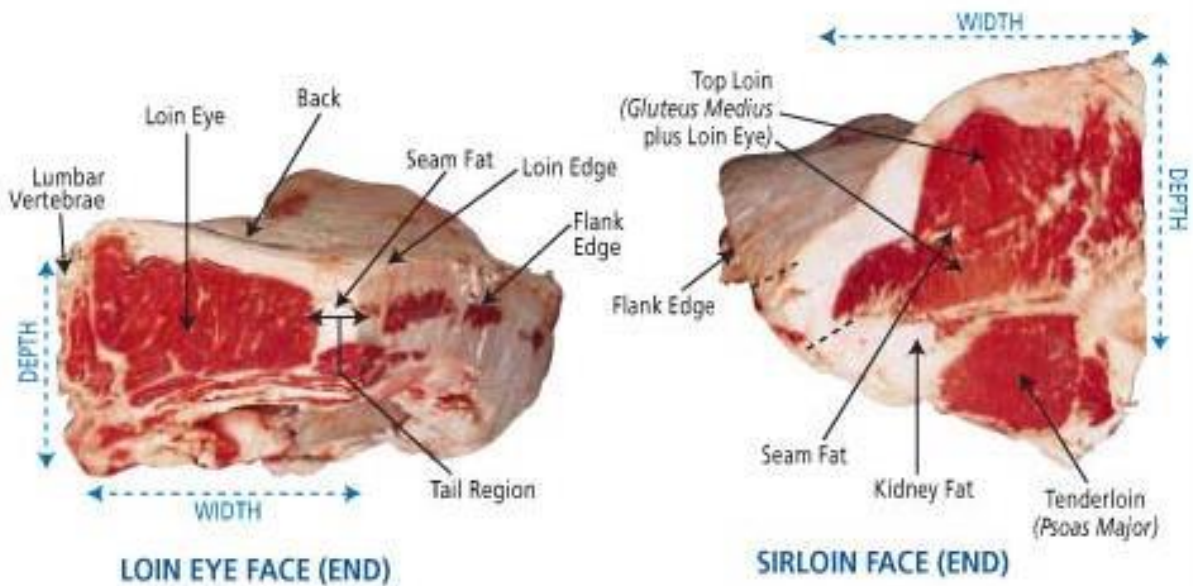


BLADE FACE (END)

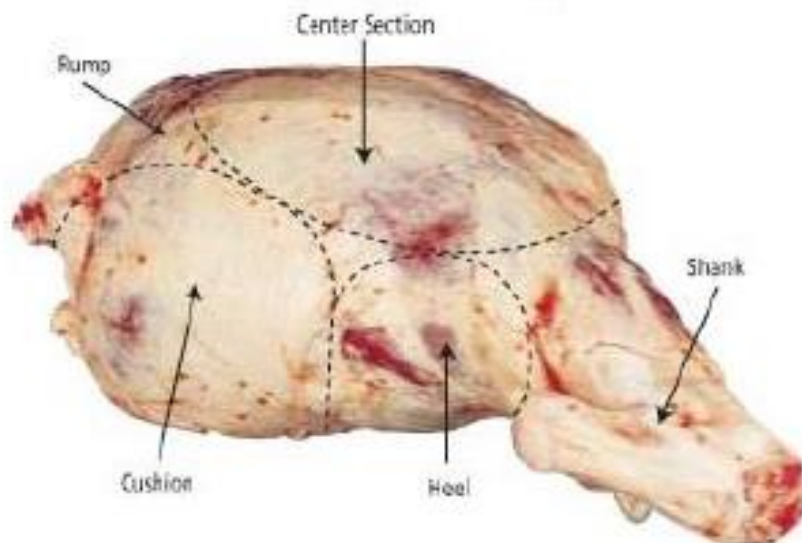
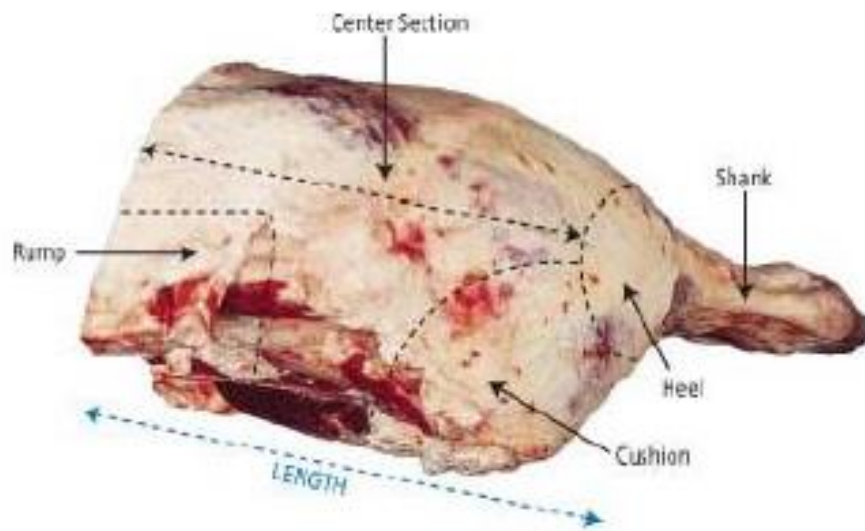
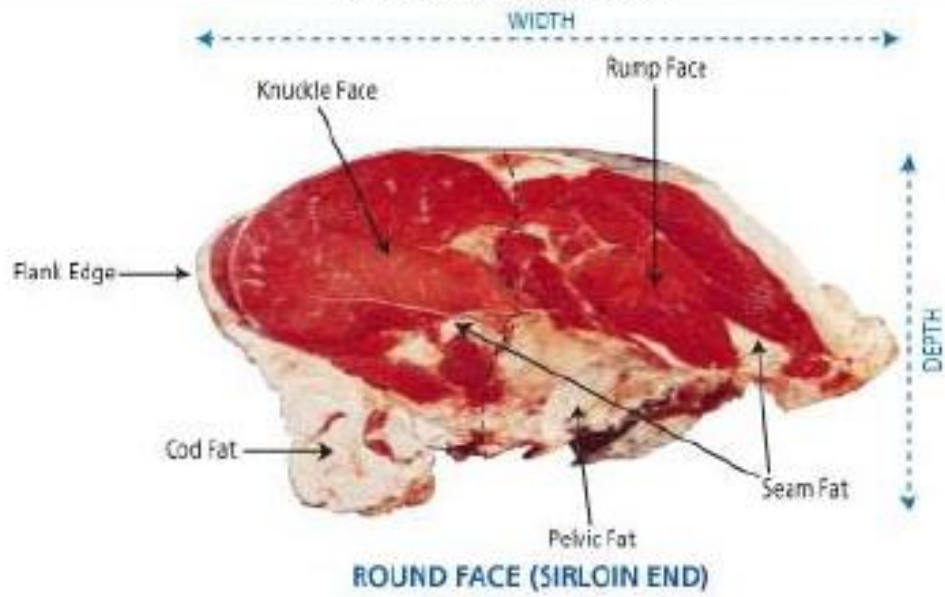
BEEF LOIN TERMINOLOGY



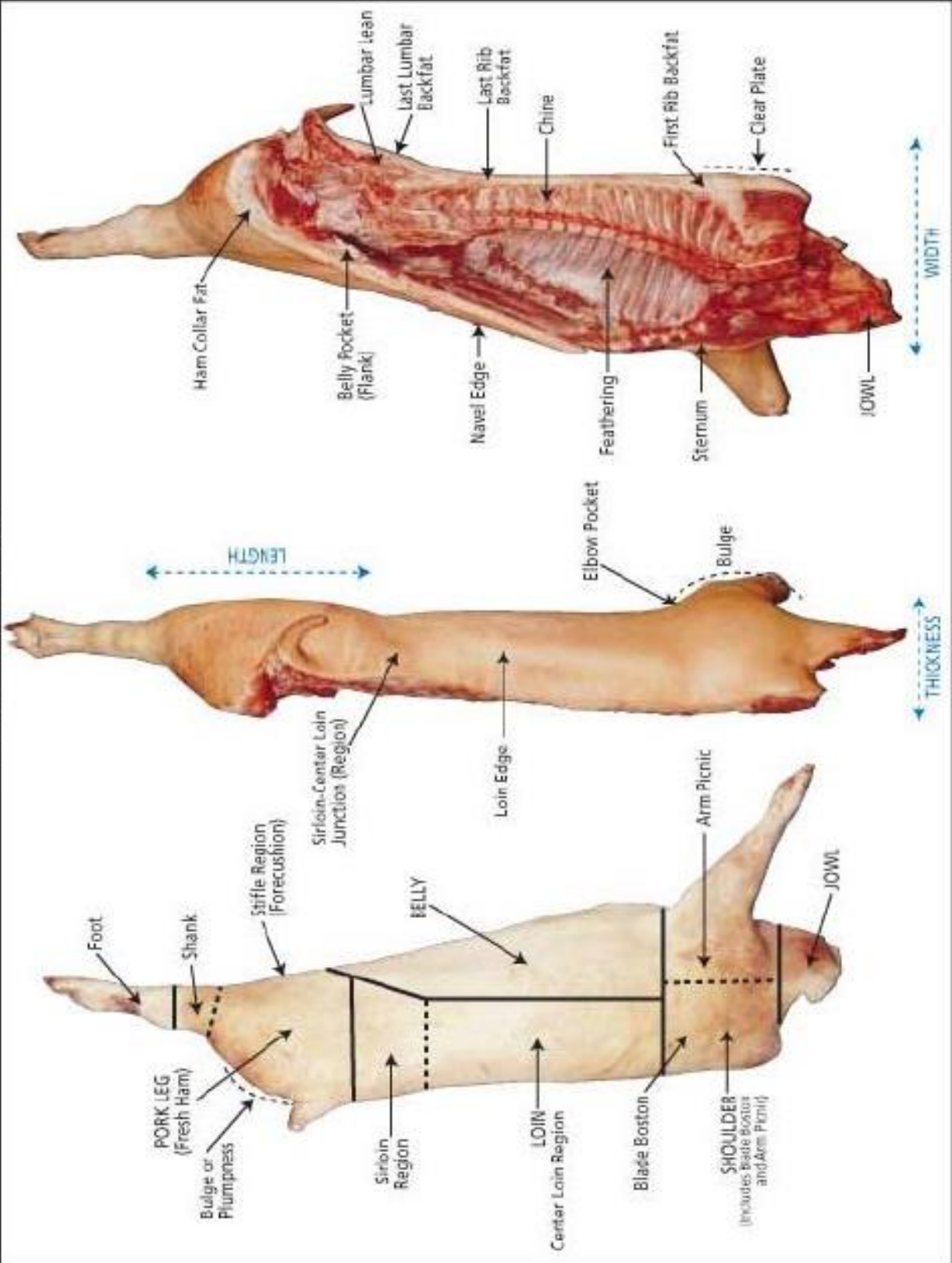
BEEF SHORT LOIN TERMINOLOGY



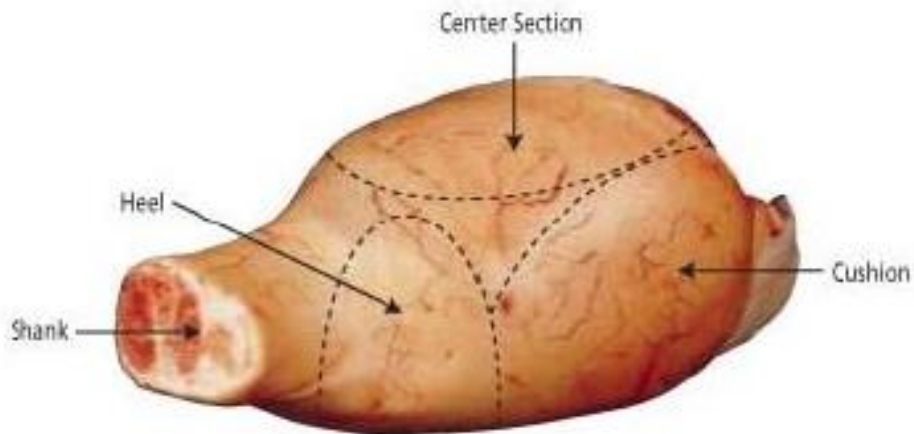
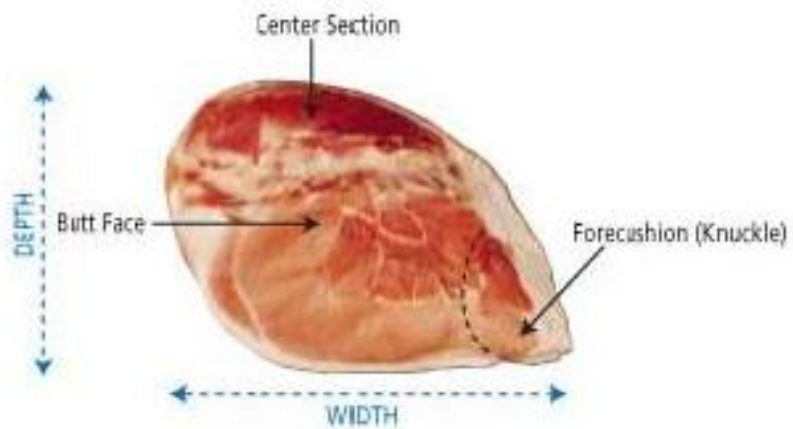
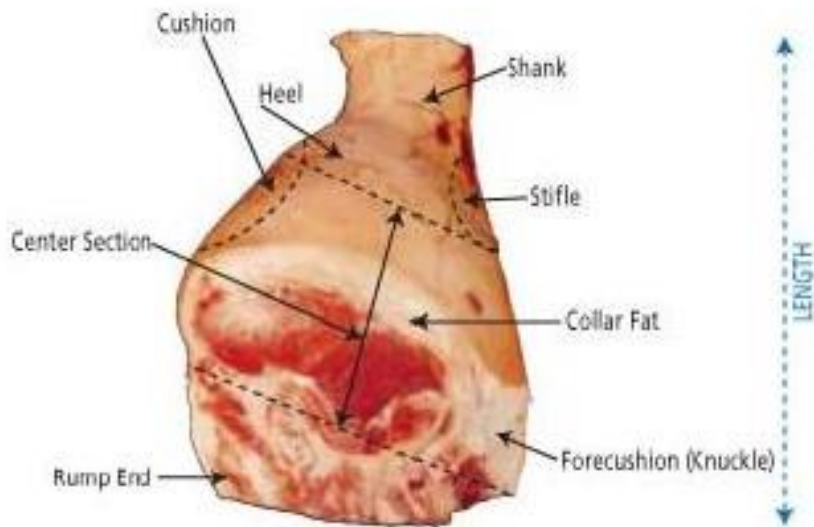
BEEF ROUND TERMINOLOGY



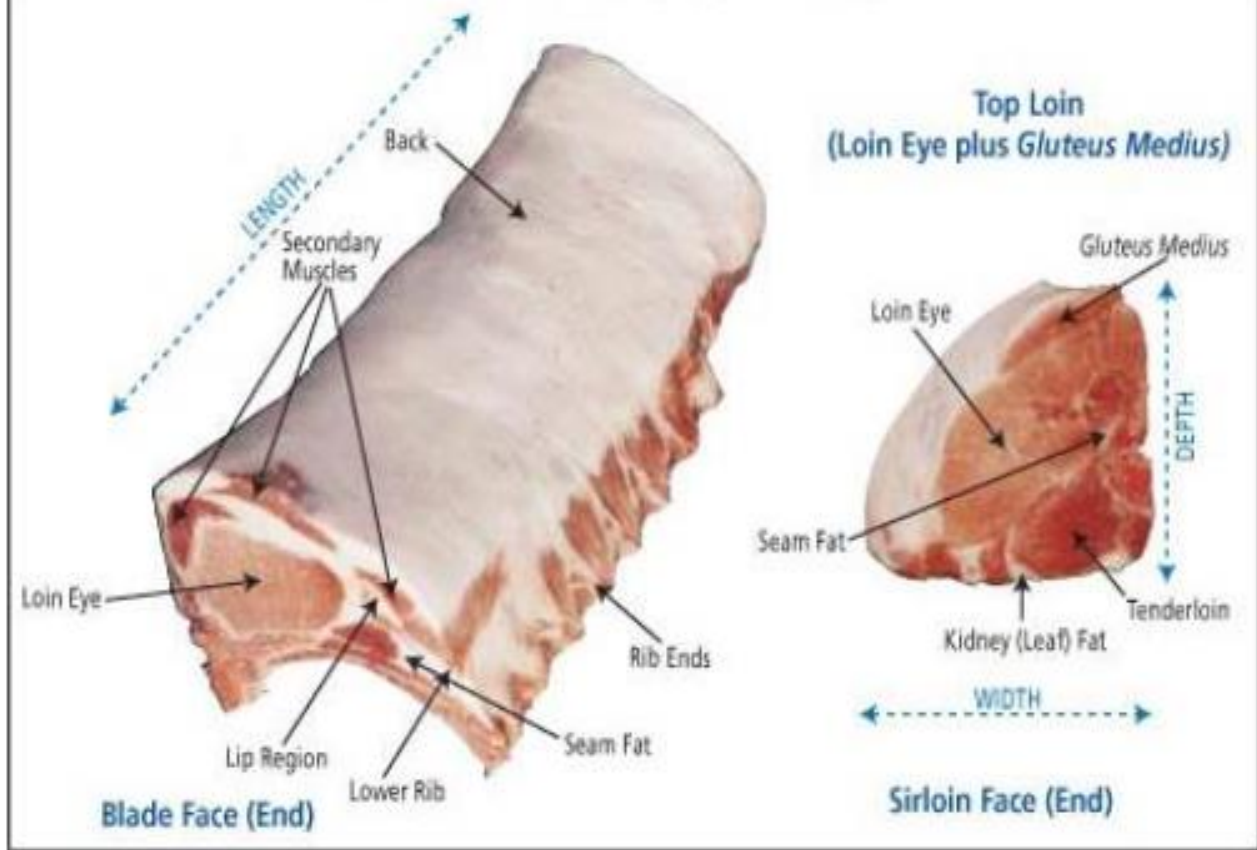
PORK CARCASS TERMINOLOGY



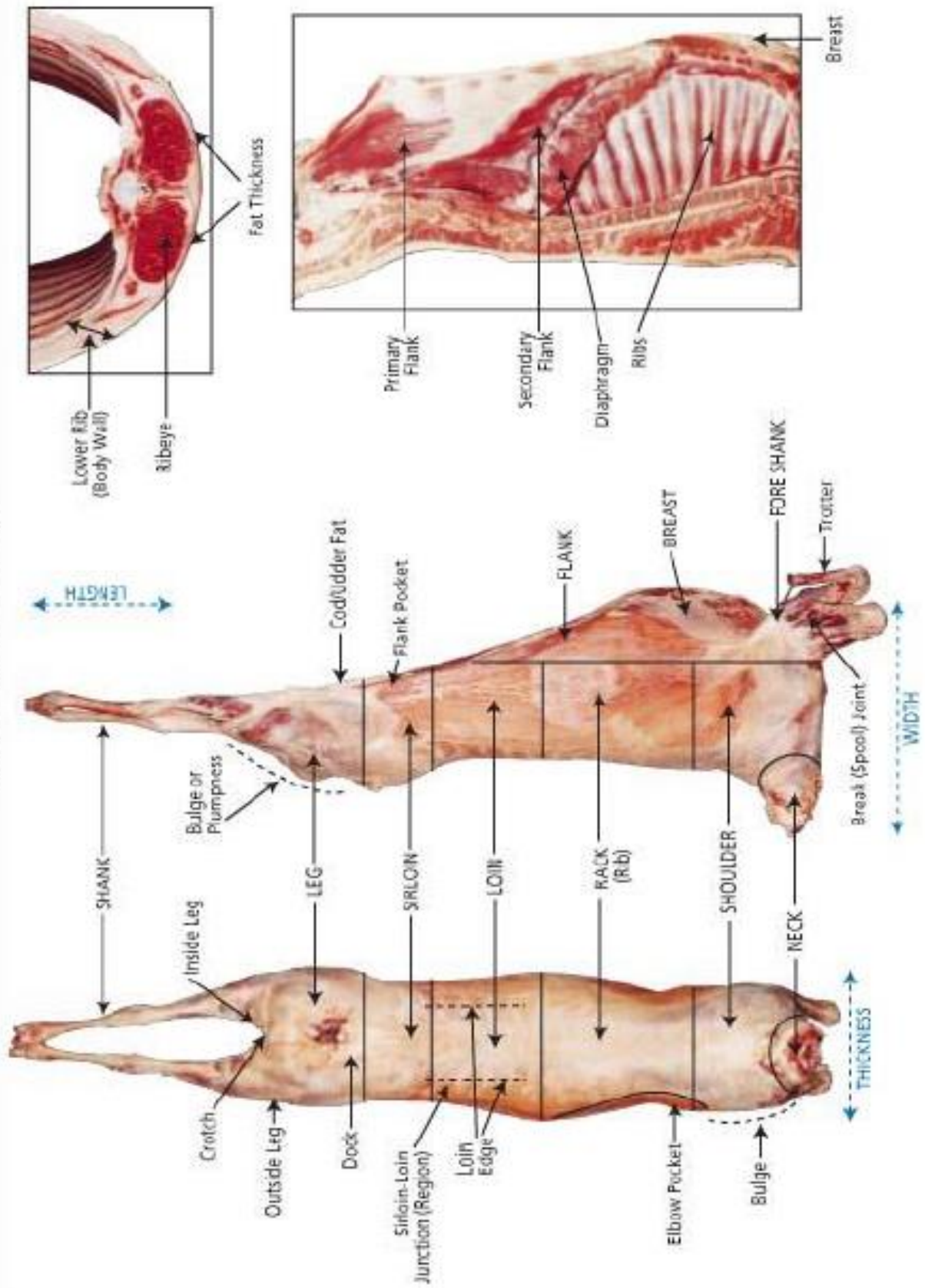
PORK LEG (FRESH HAM) TERMINOLOGY



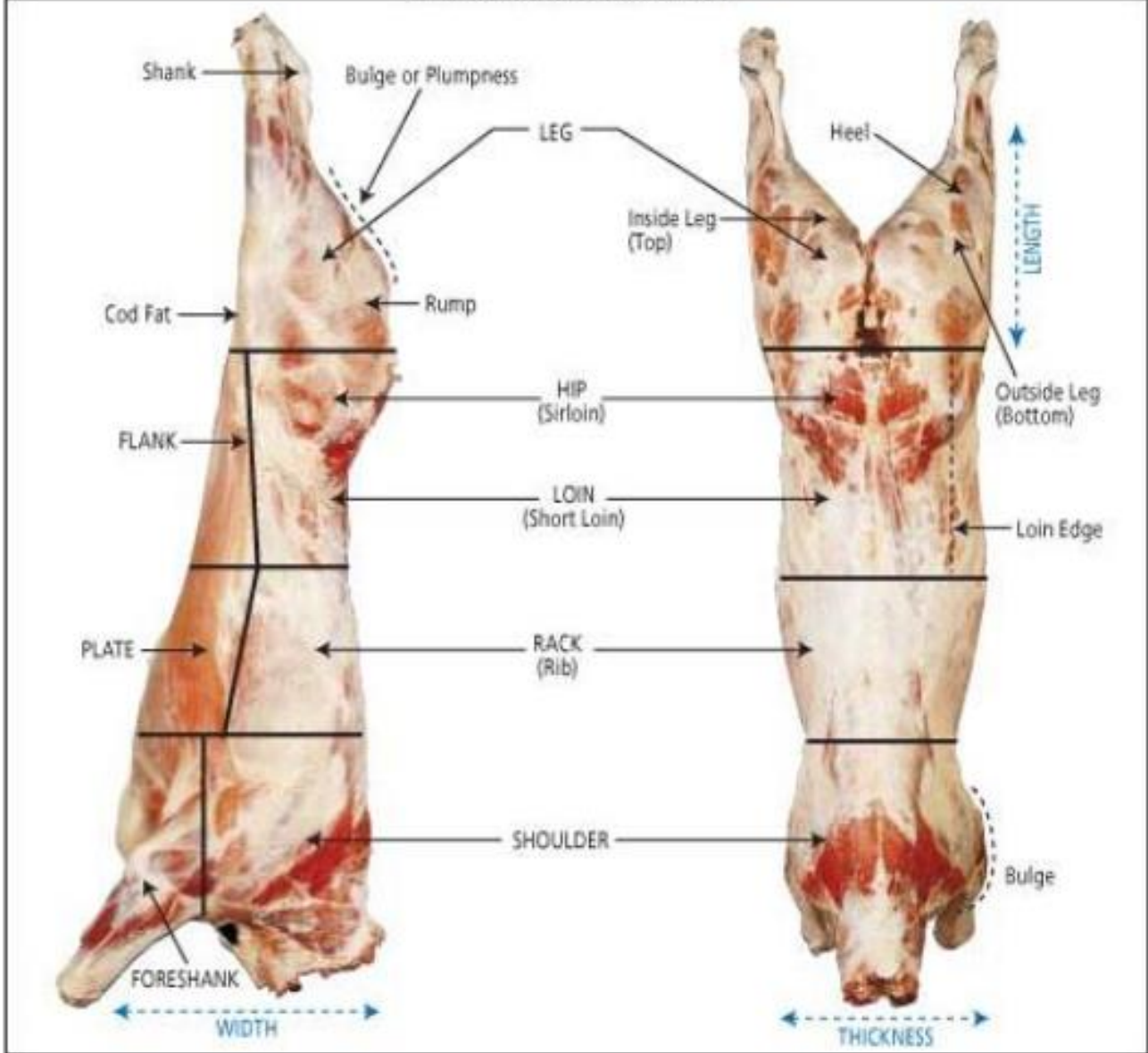
CENTER CUT PORK LOIN (412) TERMINOLOGY



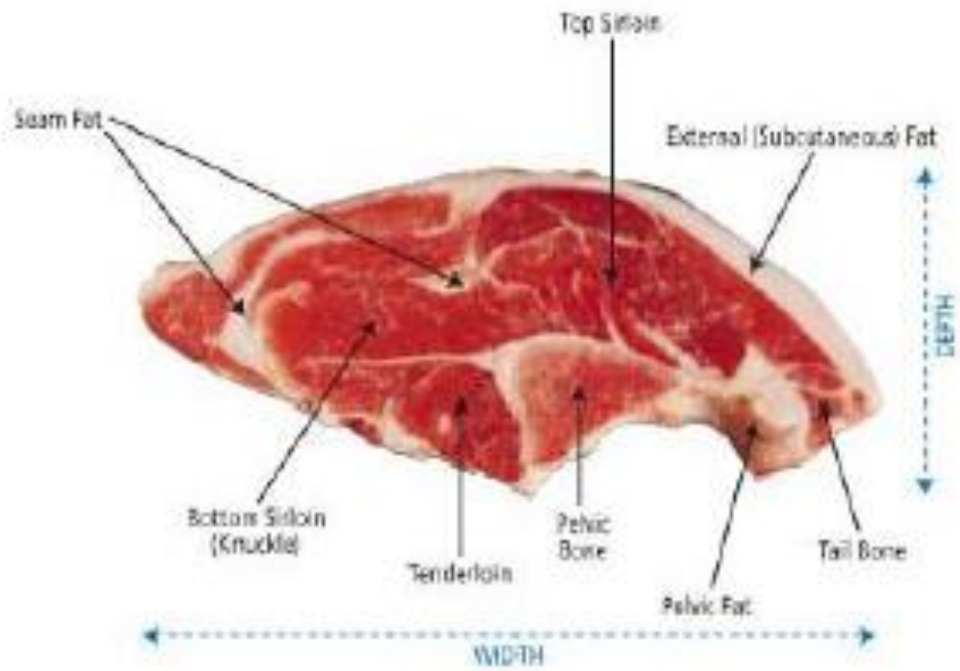
LAMB CARCASS TERMINOLOGY



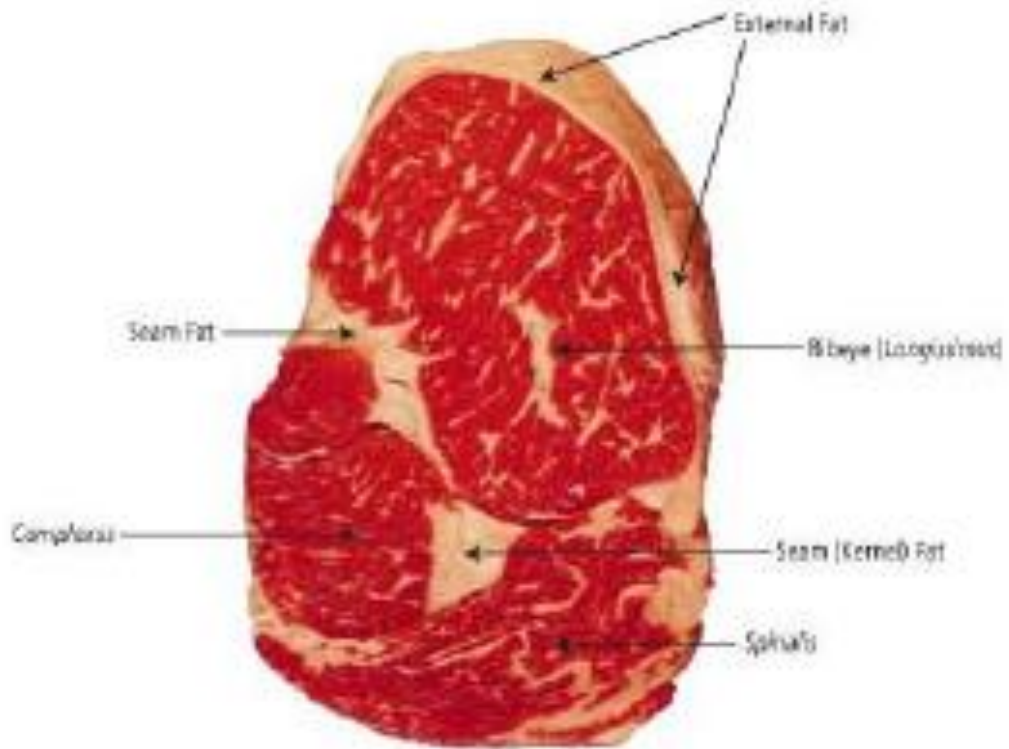
VEAL CARCASS TERMINOLOGY



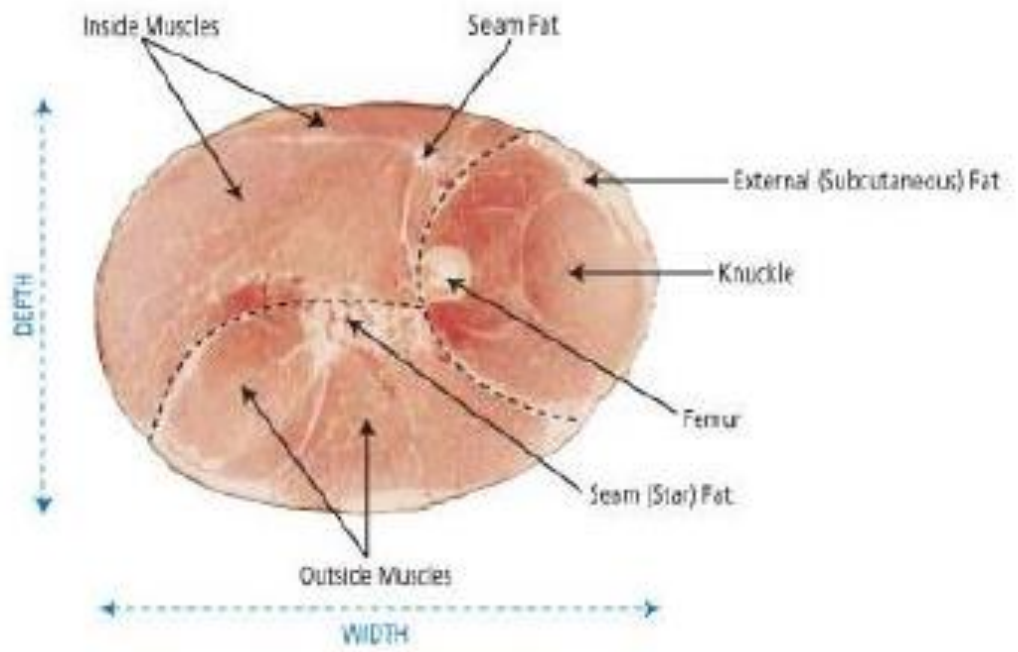
LAMB SIRLOIN CHOP TERMINOLOGY

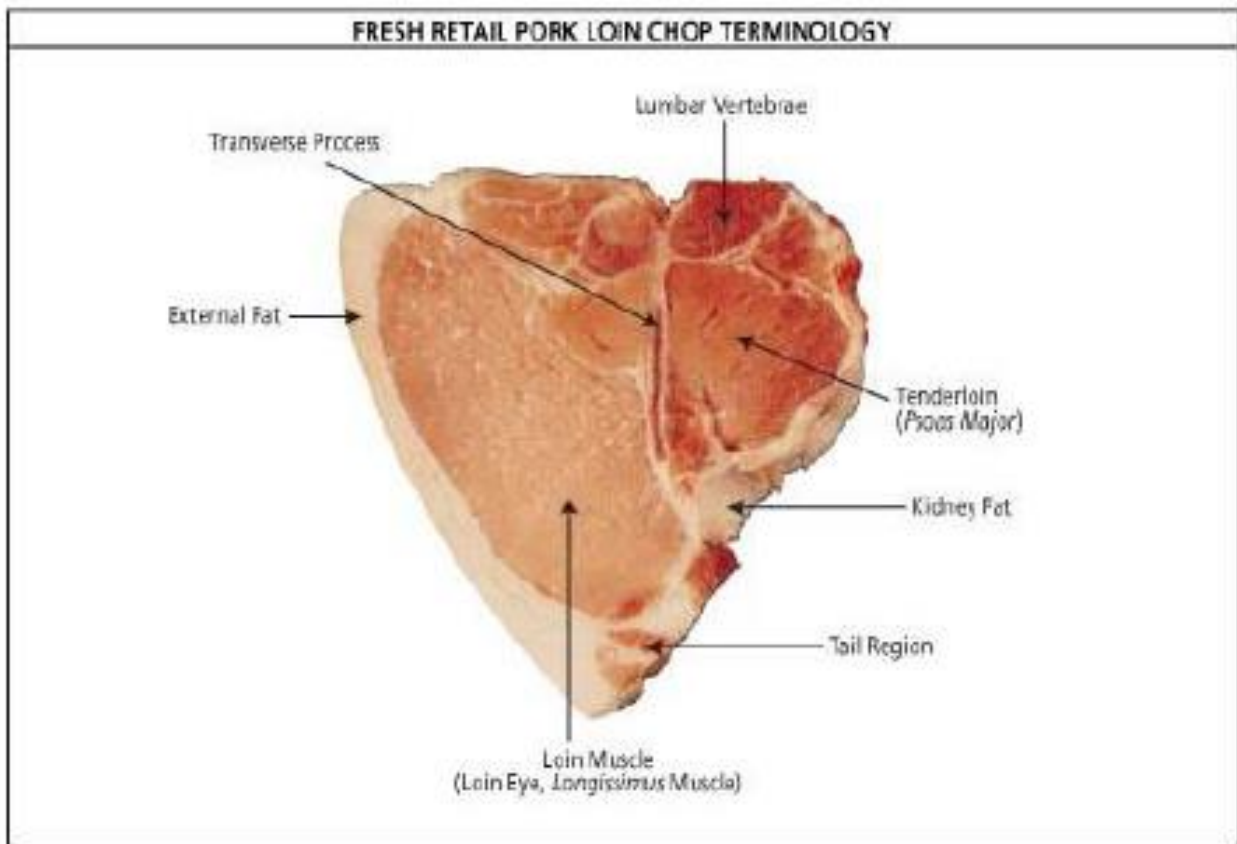


BEEF RIBEYE STEAK TERMINOLOGY



CURED AND SMOKED CENTER HAM SLICE TERMINOLOGY





Value-Based Beef Carcass Pricing Class

Procedures

This class will consist of four bovine carcasses, demonstrating the characteristics within the parameters of the standard "Intercollegiate Meat Judging Pricing Sheet".

Contestants will place the four carcasses based upon carcass value (per hundred weight) derived from the pricing structure provided on the pricing sheet. The prices will be developed in conjunction with the USDA Agricultural Marketing Service, and will reflect prices on the date cited on the pricing sheet.

No mechanical aids may be used in determining carcass characteristics, nor may any calculator be used in the mathematical calculations of carcass value figures.

Contestant rules applicable to quality and yield grading will apply.

Time: A total of ten (10) minutes will be allowed for this class, with no standback period and no walkby. At the first single whistle, contestants will move in, and continue working until the final single whistle.

Development of Pricing Grid

The pricing grid given to contestants will be calculated based on the USDA Beef Carcass Price Equivalent Index (hereafter Equivalent Index) https://www.ams.usda.gov/mnreports/nw_ls410.txt and the National Carcass Premiums and Discounts for Slaughter Steers and Heifers (hereafter Premiums and Discounts) https://www.ams.usda.gov/mnreports/lm_ct155.txt. The USDA Livestock, Poultry and Grain Market News Service updates both documents at least weekly. Copies are available from the USDA Agricultural Marketing Service web site (<https://www.ams.usda.gov/market-news/livestock-poultry-grain>). A single pricing sheet will be used for the Fall and Spring contests. This sheet will be prepared approximately two weeks prior to the first contest for both the Fall/Spring seasons.

Base Price

For the purposes of the contest, the base price is defined as the price of a low Choice, Yield Grade 3 carcass weighing from 600 to 899 pounds and having no discountable defects. This value for this price will be the reported basis value on the Equivalent Index.

Premiums and Discounts

Quality Levels

The Choice: Select spread is calculated as the difference between the Equivalent Index Values for heavy (750 to 900 lb.) U.S. Choice and heavy U.S. Select.

Premiums for U.S. Prime and Premium Choice are taken from the Equivalent Index Values for Outlying Beef Carcass Types (Prime 1-3 and "Certified" values, respectively).

The discount for U.S. Standard is the Standard 1-3 value reported on the Equivalent Index Values for Outlying Beef Carcass Types.

Yield Grades

Yield grade premiums for YG 1 and 2 carcasses are the average premiums reported in Premiums and Discounts.

Discounts for YG 4 and 5 are the average discounts reported in Premiums and Discounts.

Nonconformers

Following are the only defects for which discounts are to be assigned for this class.

Carcass Weight Extremes: Extremes in carcass weight (i.e., <600 lb. Or > 899 lb.) will be discounted by the average value adjustment reported in Premiums and Discounts.

Dark Cutters, Blood Splash, and Callus: Dark cutting carcasses and carcasses displaying obvious blood splash or callus will be discounted by the average value adjustment reported in Premiums and Discounts. For the purposes of the contests, carcasses in this category do not receive premiums or discounts for quality grade and are not eligible for premiums associated with yield grade 1's or 2's.

Commercial/Utility: All carcasses graded Commercial/Utility (C, D, E maturity) are discounted according to the average value adjustment reported in Premiums and Discounts. These cattle are not eligible for premiums associated with yield grade 1's or 2's.

Dairy Type: Carcasses with dairy type conformation shall be discounted \$5.00/cwt. These cattle are not eligible for premiums associated with yield grade 1's or 2's.

Over 30 Months: Carcasses deemed (designated on the carcass) over 30 months of age shall be discounted according to the average value adjustment in the Premiums and Discounts. This discount shall be applied regardless to Quality, Yield or other defects (Commercial/Utility, Dark Cutter/Blood Splash/Callus, Bruise or Dairy Type) Effective: Spring of 2020 pending approval.

Bruising

Bruises are classified and discounted depending on anatomical location and/or severity. For contest purposes, the following definitions apply:

Bruises

Any major trim loss/bruise located in the wholesale round, full loin, rib or chuck that damages the major muscle groups and results in a significant product value loss consistent with the amount discounted will be considered a defect. For instance, any bruising causing the rib or short loin to be discounted to #2 product (ex. cutting into the longissimus) would be considered a defect due to the significant loss in value incurred. However, bruises located in the sirloin, round or chuck area would have to be of significantly larger size (hard hat size) to result in product loss of the magnitude to incur a \$10/cwt discount.

Discounts

A side with one or more bruise(s) is discounted \$10/cwt. The maximum discount per carcass is \$20/cwt.

In cases where only one side is presented for evaluation, discounts are applied for the single side (maximum of \$10 per exhibit). Assume that the side not presented has no bruises.

Specifications Class

Rules and Guidelines

During spring contests competitors will be provided a specifications short-hand sheet and no rulers will be provided or used during the contests. In fall contests, no rulers or copies of the specifications will be provided or used during the contest.

There will be a total of 10 cuts per contest. The cuts will be divided into two classes of five each with a time of 10 minutes allowed per class.

Cuts may not be touched or moved.

Scorecards will have the defect codes listed on the left side of the card and exhibit numbers across the top of the card. Contestants should mark the "Acceptable, meets all specifications" line or mark up to 3 defects. A defect code number will be used only one time per exhibit.

Each cut will be worth 10 points for a total of 100 points per individual for the contest. (A total of 400 team points per contest.) Scoring is as follows:

Situation	Points
Correct	10
1 incorrect answer	7
2 incorrect answers	3
3 or more incorrect answers or no correct answers	0
If cut is acceptable and student marks a defect	0
If cut is unacceptable and student marks acceptable	0
If no correct answers are given for a cut	0
More than three answers given for a cut	0

Each exhibit will be labeled with IMPS Number and Name.

Each contestant should assume that unexposed areas of a cut are acceptable.

On cuts which are fabricated to be used as a reject item, the defect should be obvious in order to eliminate any questions as to the reason for rejecting the item.

Factors that would be cause for reject because of condition such as ragged edges, bone dust, etc., will not be used in the contest.

Specifications

General Interpretations

1. Minor breaks (scores) in membrane tissue are not considered a defect.
2. Bone (cartilage) defects shall measure 0.3 inch or greater in any dimension.
3. Rib number specifications refer to full width of the rib and attach to the backbone and are countable at the cut surface, except for the Oven Prepared Rib (because no backbone present if chine removed) and Square-Cut Shoulder (because if cut is too long on arm side first rib will not be exposed at the cut surface). Any portion of a rib in addition to the number specified is a defect (20).

Beef Specifications

107 - Rib, Oven Prepared

1. Seven full rib shall be present (20).
2. A straight cut is made across the ribs from a point on the loin end which is not more than 3 inches from the outer tip of the longissimus dorsi (11) through a point on the blade end which is not more than 4 inches from the outer tip of the longissimus dorsi (11).
3. Chine bone shall be removed by a cut along a line at which the vertebrae join the feather bones attached to the oven-prepared rib (3). [Lean/Fat must be exposed entire length of rib.] All feather bones must be present (3).
4. The blade bone and related cartilage shall be removed (1).
5. The portion of the diaphragm shall be removed flush with the surface (5).

Display: dorsal side down.

112-A - Ribeye Roll, Lip-on

1. In the blade end, the longissimus dorsi shall be at least twice as large as the complexus (15).
2. In the loin end, the spinalis dorsi shall be present (14) and not extend more than 1/3 the length of the longissimus dorsi (15).
3. The longissimus dorsi, multifidus dorsi, spinalis dorsi, and complexus shall be present and must be identifiable (14). The serratus dorsalis, costarum and intercostal may be the only other muscles present (14).
4. Intercostal meat (rib fingers) shall be removed over the major muscles flush to the boned surface (14).
5. All bones, cartilage, backstrap (1) shall be removed.
6. Ventral edge shall be a straight cut (11) from a point on the loin end which is not more than 2 inches from the outer tip of the longissimus dorsi through a point on the blade end which is not more than 2 inches from the longissimus dorsi (11).

Display: boned side up.

120 - Brisket, Boneless, Deckle Off

1. Brisket/chuck separation shall be approximately perpendicular to the brisket/plate separation (17).
2. Deep pectoral shall not extend to the brisket/plate separation on the brisket/chuck side (15).
3. Foreshank shall be removed by a cut following the natural seam (9); however, part of the web muscle shall remain on the brisket (14).
4. Deckle shall be removed at the natural seam (4). Inside lean surface shall be trimmed practically free of fat [i.e., flush with the lean surface] (4).
5. Hard fat along the sternum edge shall be trimmed level with the boned surface of the brisket (7).

Display: external fat surface down.

170 - Bottom (Gooseneck) Round

1. The gluteus medius shall be present (14) and be equal to or smaller than the biceps femoris (15).
2. (15).
3. Shank shall be removed at the natural seam between the shank and the heel (9). The heel must be present (9). Top round shall be removed at the natural seam leaving no semimembranosus attached to the bottom round (14).
4. Heavy connective tissue (opaque) on the edge of the bottom round (at natural seam between the knuckle and bottom round) shall be removed (1).
5. All exposed lymph glands shall be removed (13).

Display: external fat surface down.

174 – Beef Short Loin, Short-Cut

1. The short loin must contain 1 full rib (20).
2. Sirloin end shall be cut through a point immediately anterior to the hip bone cartilage (10). There shall be no evidence of cartilage removal (10). The gluteus medius shall be present (14).
3. Flank edge shall be a straight cut (11) from a point on the rib end which is not more than 3 inches from the outer tip of the longissimus dorsi through a point on the sirloin end which is

not more than 2 inches from the most lateral point – either the outer tip of the exposed longissimus dorsi or the hip bone cartilage (or evidence of removal (11)). The longissimus dorsi or and psoas major shall not be scored on any part of the loin (14).

4. Kidney fat shall be trimmed to not exceed 0.5 inch at the sirloin end (6) (kidney fat measurement is a line parallel to the table immediately above the tenderloin). If kidney fat is present, it shall be tapered down from the sirloin end to meet the surface at a point not beyond 75 percent of the length of the loin (7).
5. Diaphragm and hanging tender shall be removed (5).

Display: External fat side down.

180 - Strip Loin, Short-Cut, Boneless

1. Rib end shall contain only one rib mark, which extends to the ventral edge (19).
2. Sirloin end shall be cut through a point immediately anterior to the hip bone cartilage (10). There shall be no evidence of cartilage removal (10). The gluteus medius shall be present (14).
3. Flank edge shall be a straight cut (11) from a point on the rib end which is not more than 3 inches from the outer tip of the longissimus dorsi through a point on the sirloin end which is not more than 2 inches from the most lateral point – either the outer tip of the exposed longissimus dorsi or the hip bone cartilage (or evidence of removal) (11).
4. Bones and cartilage shall be removed (1).
5. Grade as specified (18).

Display: fat side down unless grade specified.

184 - Top Sirloin Butt

1. The short loin separation shall be anterior to, but no more than 1 inch from the inner most point of the hip pocket (11). [The short loin separation shall not be posterior to the hip pocket (the gluteus medius shall not run the entire length of short loin separation) area.]
2. On the round end, the gluteus medius shall be equal to or smaller than the biceps femoris
3. (15).
4. The bottom sirloin side shall be removed by a cut starting at the natural seam between the rectus femoris and the vastus lateralis (14). [A portion of the vastus lateralis and tensor fascia latae may remain on the top sirloin.] The gluteus medius may not be cut into on the ventral side (14).
5. All bones, cartilage (1) and exposed lymph glands (13) shall be removed.

Display: fat side down.

Lamb Specifications

204 - Rib Rack

1. Eight full ribs shall be present on each half (20).
2. A cut is made across the ribs on each half of the rack from a point on the loin end which is not more than 4 inches from the outer tip of the longissimus dorsi (11) through a point on the blade end which is not more than 4 inches from the outer tip of the longissimus dorsi (11). [All measurements are independent.]
3. Diaphragm and hanging tender shall be removed (5).

Display: bone side up.

207 - Square-Cut Shoulder, Single

1. Blade end shall be cut between the 4th and 5th ribs and four full ribs must be present (20).
2. Arm end shall be cut through the cartilaginous juncture of the 1st rib and the anterior extremity of the sternum bone continuing in a straight line across the arm end. There shall be cartilage evident in the cut made through the cartilaginous juncture of the 1st rib and sternum
3. (11). [Bone may be present if cartilage is evident from a cut made through the cartilaginous juncture.]
4. Neck shall be removed; not more than 1 inch of neck shall remain on the shoulder (11). [Neck removal is measured from the intersection of the neck and the top line of the shoulder.]
5. Heart fat shall be removed flush with the rib surface (8).
6. Grade as specified (18).

Display: bone side up unless grade is specified

232 - Loin, Trimmed

1. Rib end (for each half) shall be cut between the 12th and 13th ribs and must have only 1 full rib present in each half (20).
2. Sirloin end (for each half) shall be a straight cut through a point immediately anterior to the hip bone cartilage (10). The gluteus medius shall be present (for each half) (14).
3. Flank edge (for each half) shall be a straight cut (11) from a point on the rib end which is not more than 3 inches from the outer tip of the longissimus dorsi through a point on the sirloin end which is not more than 3 inches from the most lateral point – either the outer tip of the longissimus dorsi, the hip bone cartilage, or evidence of hip bone/cartilage removal (11).
4. The lumbar fat (for each half) shall be trimmed to not exceed 0.5 inch at the sirloin end (6). Kidney and lumbar fat shall be trimmed to 0.5 inch (6) to a point not beyond 75 percent of the length of the loin (7). [Lumbar fat measurement is a straight line that connects ventral edges of tenderloin.]
5. Diaphragm and/or hanging tender shall be removed (5).
6. Grade as specified (18).

Display: external fat side down unless grade specified.

233A - Leg, Lower Shank Off, Single

1. Leg is removed from the loin by a straight cut through a point immediately anterior to the hip bone cartilage (10). The gluteus medius shall be present (14).
2. The lower shank shall be removed at or slightly above the upper break joint (9). [If shank muscle is exposed, the lower shank has been removed more than slightly above the upper break joint.]
3. The gambrel cord is removed (1) (exposing at least 50 percent muscle in relation to gambrel cord).
4. Grade as specified (18).

Display: external fat side down unless grade specified.

Pork Specifications

401 - Ham, Regular

1. Butt face shall be cut not less than 1.5 inch (11) and not more than 3 inches (11) from the knob of the aitch bone.
2. Foot shall be removed at or slightly above the hock joint and not into the major muscles of the ham (9).
3. Caudal (tail) bones shall be removed (22).
4. Skin collar shall be rounded (7).
5. Lymph glands and associated fat in flank area shall be removed flush with the surface (13).
6. Flank muscles (rectus abdominus and obliques abdominus internis) shall be removed (14).

Display: ham collar up.

406 - Pork Shoulder, Boston Butt (bone-in)

1. Outer tip of subscapularis muscle shall not extend past the dorsal edge of the base of the medial ridge of the blade bone (15).
2. Jowl shall be removed, leaving not more than 1 inch of jowl anterior to the pectorales profundus (crescent) muscle (11).
3. The picnic shoulder shall be removed at a point dorsal to the shoulder joint (11).
4. Neck bones, ribs, breast bones, and related cartilage shall be removed (1).
5. Fat on the skinned surface shall not exceed 0.25 inch depth (6).
6. A portion of the false lean (trapezius) must be exposed (12).

Display: optional-fat side either up or down.

408 - Pork Belly

1. All bones and cartilage shall be removed (1).
2. The fat back shall be removed by a straight cut not more than 1.5 inches from the outermost dorsal curvature of the scribe line (11).
3. The anterior (shoulder) and posterior (ham) ends shall be reasonably straight and parallel to each other and perpendicular to the length of the belly (17).
4. The width of the flank muscle (rectus abdominous) shall be at least 25% of the width of the belly on the ham end (15).
5. The area ventral to the scribe line, where the spareribs were removed, shall be free of "snowballs" (exposed areas of fat) which measure 3 square inches or more (15).
6. The belly should be free of exposed lymph glands (13).
7. The belly shall be practically free of leaf fat (8).

Display: skin side down.

412 – Loin, Center-Cut

1. Shoulder end shall be removed to leave no more than 8 ribs attached to the backbone and extends to the cut surface of the belly side (20).

2. Ham end shall be removed by a cut that passes through a point immediately anterior to the hip bone cartilage (10). There shall be no evidence of removal of cartilage (10). Gluteus medius must be present (14).
 3. Belly side shall be removed by a straight cut (slightly concave curvature is permissible) from a point on the first rib of the loin which is not more than 4 inches from the junction of the foremost rib and the foremost vertebra (11) to a point on the ham end which is not more than 1 inch from the most lateral point – either the outer tip of the longissimus dorsi or the hip bone cartilage (or the evidence of removal) (11). The longissimus dorsi shall not be scored on the ventral edge of the loin where the belly is removed (14). The psoas major shall not be scored (14).
 4. Diaphragm and hanging tender shall be removed (5).
 5. Surface fat shall not exceed 0.25 inch in depth over the major loin muscles (longissimus dorsi and gluteus medius) (6).
- Display: External fat side down