Intercollegiate Meat Judging Workshop
Class Selection and Configuration

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Objectives

• Create a learning situation/experience
• Teach fundamentals of meat evaluation composition, quality, value
• Enhance observation and decision-making skills
Things to consider when creating a class

• Areas of emphasis
  – Quality
  – Cutability

• Degree of difficulty
  – Dependent on audience
  – Product availability
    • Similar weights
    • Fabricated in similar manner
    • Mixed sexes (good or bad)
Things to consider when creating a class

• Time allowed for placing the class
• Class selected for reasons or placings (obvious differences vs. limited differences)
• Cuts assigned to each pair
Advice/Recomendations

• No Lamb Carcass class is too easy
• Try to avoid using carcasses with bad splits
• Be aware of thoracic vertebrae dehydration
• Try to avoid borderline quality issues.
  – Select, Choice, Prime marbling lines
  – PSE, DFD
• Let your product availability determine the learning experience
• Don’t try to set-up a class with a preconceived scenario in mind
I may be a bit OBSESE, but check out my marbling!!
Want an easy top?
Look no further!
Whoa, my fat is so much more attractive!
Hey fat boy, I have so much more shape than those other slab sided suckers
Please, check out my back side!
Pretty shapely, don’t you think!!
Hey, my butt’s better than her’s!
You have to admit, my exercise program is working!
Beef:

• Carcasses, Ribs, Loins, Short Loins
  – Quality vs. quality; similar composition
  – Differences in composition, similar quality
  – Differences in composition and quality
    • Y.G. 2/High Select vs. Y.G. 4/High Choice

• Rounds
  – Primarily differences in composition
Pork

• Carcasses
  – Unribbed – Differences in both fat and muscling; no differences in fat with differences in muscling or vice-versa
  – Ribbed – Differences in composition and quality; unacceptable quality (pse) can significantly impact degree of difficulty
Pork

• Loins and Hams
  – Differences in composition; all similar quality
  – Differences in composition; differences in quality, but all acceptable
  – Similar composition; major differences in quality with at least one unacceptable
Lamb

• Carcasses
  – Unribbed – Differences in both fat and muscling with at least low Choice quality
    • Could have an all muscling class or trimness class
    • The Challenge – insert a very light muscled, very trim carcass that grades Good⁺
  – Ribbed – Differences in composition; can make some extremely tight pairs with fat and muscling differences at the ribeye
Classes I will never forget

• 1967 International – Fresh Hams – Ken Knight
• 2005 International – Beef Carcasses – Duane Wolf
• 2009 International – Lamb Carcasses – Jodie Pitcock
• 1995 High Plains – Pork Carcasses – Gordon Davis
• 2000 High Plains – Pork Loins – Jeff Landsdell
• 2004 Eastern – Rounds – Dwain Johnson
• 2008 American Royal – Short Loins – Tom Carr
• 2006 American Royal – Ribs – Jodie Pitcock