Douglas County Livestock Skill-A-Thon

Class 5 – <u>Meat Cut Identification</u> - The contestant must identify various retail cuts of meat from each species. Level III and IV should also identify and label the cut by species.

Level I and II should identify and label five (5) cuts of meat.

Points: Five (5) points per meat cut – 25 total points

Level III and IV should label five (5) cuts of retail meat and identify the species of cut.

Points: Five (5) points per meat cut/species – 25 total points

If level III or IV contestant misses the retail cut or species of cut, they will receive half credit.

(2.5 points)

<u>Possible Retail Meat Cuts may include, but not limited to:</u>

<u>Beef Retail Meat Cuts</u>	<u>Lamb Retail Meat Cuts</u>
Ribeye Steak	Sirloin Chop
Arm Steak	Rib Roast
T-bone Steak	Shoulder Square Cut
Flank Steak	

<u>Pork Retail Meat Cuts</u>

Fresh Ham Shank Portion

Loin Chop

Arm Picnic Roast

Blade Chop

** Go to https://aggiemeat.tamu.edu/ to assist in meat identification