



TEXAS TECH UNIVERSITY

## College of Agricultural Sciences & Natural Resources

Department of Animal and Food Sciences

### NACTA 2013 Meat Judging

**Date:** April 5, 2013

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**Rules:**

1. Contest will be held at the Gordon W. Davis Meat Science Laboratory (on campus), contestants must wear frocks, hair nets and hard hats.
2. Each team will consist of four (4) students who are enrolled as full-time students in an agricultural degree or certificate granting program at the institution which they are representing.
3. Each institution will be limited to two (2) teams. Alternates may compete as individuals for individual awards.
4. All 4 scores will compose team total.
5. The contest will consist of the following:
  - 6 Classes (4 will be questions):
    - Beef Carcass
    - Pork Carcass
    - Lamb Carcass
    - Hams
    - Beef Ribs
    - Retail Cut T-Bone Steaks
  - 30 Retail I.D.
  - 3 Beef Carcasses for Quality and Yield grade