Douglas County Livestock Skill-A-Thon

**Class 5 – Meat Cut Identification** - 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)

**Possible Retail Meat Cuts may include, but not limited to:**

- **Beef Retail Meat Cuts**
  - Ribeye Steak
  - Arm Steak
  - T-bone Steak
  - Flank Steak

- **Lamb Retail Meat Cuts**
  - Sirloin Chop
  - Rib Roast
  - Shoulder Square Cut

- **Pork Retail Meat Cuts**
  - Fresh Ham Shank Portion
  - Loin Chop
  - Arm Picnic Roast
  - Blade Chop

**Go to** [https://aggiemeat.tamu.edu/](https://aggiemeat.tamu.edu/) **to assist in meat identification**