



MEAT JUDGING CLINIC

SATURDAY, MARCH 25, 2023 // 8:00 AM

ROSENTHAL MEAT SCIENCE AND TECHNOLOGY CENTER // COLLEGE STATION, TX

All classes including grading and retail ID will be available for viewing in various locations throughout the RMSTC. The classes and retail ID are designed for on-your-own evaluation by students and coaches, i.e., there will not be groups assigned or students led through the classes as in a typical contest. One key per club/chapter will be available beginning at approximately 10:45 AM. Everyone entering the facility must wear a hard hat, hair net (beard net if any facial hair), clean frock, long pants and close-toed shoes. Under no circumstances should exhibits be moved or handled without prior permission from clinic officials.

WORKSHOPS HOSTED BY THE 2023 TEXAS A&M MEAT JUDGING TEAM MEMBERS, MEAT SCIENCE FACULTY AND STAFF.

- **8:00 am** – Welcome & Instructions
- **8:30 am** – Introduction to Meat Judging, Pork Carcass & Wholesale Cut (Fresh Hams and Pork Loins)/Evaluation-Questions/Reasons
- **9:00 am** – Grading & Evaluating Beef Carcasses-Questions/Reasons
- **9:40 am** – Evaluation of Beef Wholesale Cuts-Questions/Reasons
- **10:15 am** – Lamb Carcass Evaluation-Questions/Reasons
- **10:45 am** – Retail Cut Evaluation-Questions
- **11:00 am** – Adjourn to exhibits & retail ID

Important Notes:

>>All mini-clinics will be in Room 100 of the RMSTC. The clinics include logic in evaluation of classes and give instructions and insight into taking notes for questions and reasons.

>>Thank you to Mr. Ray Riley and the staff at the RMSTC for cutting much of the product and the behind-the-scenes activities that allow these events to take place.

>>Please plan your workout to conclude by 12:45 PM.

\$14/CONTESTANT // REGISTER AT JUDGINGCARD.COM

VIEW MORE AT TX.AG/MEATJUDGINGCLINIC