

Competition Class Overview

Note: This table is a guide to the possible classes to be included in the competition. The coaches will be notified of the actual classes at the coaches meeting, to be held the night prior to the competition.

Competition Class	Time/Class	Max Score
Contest Day 1 (Thursday morning) - Small stock		
Retail cut identification 25 retail cuts	15 minutes	75
Lamb Carcase Class - Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Lamb Primal - Placings and Questions**	10 minutes – placings 5 minutes – questions	50 50
Pork Carcase Class Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Pork Primal Class Placings and Questions*	10 minutes – placing 5 minutes – questions	50 50
*Pork primal cuts are selected from these options: Fresh hams or loins		
** Lamb primal cuts will be selected from these options: Racks or loins		
Contest Day 2 (Saturday) – Beef		
Beef Saleable Items Identification Class – 25 Items	15 minutes	75
Beef Pricing Class 1 - Placing only	15 minutes	50
Beef Pricing Class 2 - Placing only	15 minutes	50
Beef Primal Class 1 – Placings and Questions*	10 minutes – placing 5 minutes – questions	50 50
Beef Primal Class 2- – Placings and Questions*	10 minutes – placing 5 minutes – questions	50 50
Beef Primal Class 3- Placings and Questions*	10 minutes– placing 5 minutes – questions	50 50
Beef Carcase Class 1 – Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Beef Carcase Class 2 – Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Beef eating quality evaluation	15 minutes-chiller 15 minutes - calculations	100 10 pts per carcase

*Beef Primal Cuts are selected from these options: Butts, Ribs, Rump and Loins or Shortloins

- All questions will be answered in the chillers at the end of the time allocated for placing the classes.