

2022 Texas A&M University Meat Judging Camp

TENTATIVE

July 21-23, 2022

Thursday, July 21st

12-12:30pm Check in at Rosenthal Meat Science & Technology Center (Eat lunch before arrival)
1:00pm Welcome and Overview of Camp – Jennifer Wyle, Meat Judging Coordinator
1:30pm Basics of Meat Judging and Evaluation
2:00pm Pork Carcass, Hams, and Loins Placing, Evaluation, Terms and Questions
3:00pm Pork Judging Practice in Groups
4:00pm Break
4:15pm Retail ID: Pork
5:30pm Lamb Carcass Placing, Evaluation, Terms and Questions
6:15pm Retail Cut Classes, Placing Evaluation, Terms & Questions
6:45pm Lamb Carcass and Retail Cut Judging Practice in Groups
7:30pm Dinner
8:30pm Travel to Hotel
10:00pm Lights Out

Friday, July 22nd

7:00am Breakfast at hotel
7:30am Depart hotel
8:00am Announcements
8:30am Walk to Tour Kyle Field
9:00am Tour of Kyle Field
10:00am Return to Rosenthal/Break
10:30am Beef Quality Grading
11:30am Beef Quality Grading Practice
12:15pm Lunch
1:00pm Beef Yield Grading
2:00pm Beef Yield Grading Practice
3:00pm Break
3:15pm Beef Carcass, Ribs, Loins, Short Loins, and Rounds Placing, Evaluation, Terms and Questions
4:30pm Beef Judging Practice
5:30pm Retail ID: Beef & Lamb
7:30pm Rosenthal Tailgate Dinner
8:30pm Return to Hotel
10:00pm Lights Out

Saturday, July 23rd

7:00am Breakfast at hotel
7:30am Depart hotel with baggage
8:00am Meats Contest
11:00am Results and Contest Review
12:00pm Awards and Head Home