



Merchandising Beef Sub Primal Scoring Rubric- 40 Maximum Points

Contestants will have 45 minutes for the beef cutting portion of this contest and an additional 2 minutes per contestant will be granted for the consumer sales pitch.

Contestant Name	<u>Technique/Accuracy - 10 points</u>	<u>Price - 10 Points</u>	<u>Presentation - 10 points</u>	<u>Consumer Sales Pitch BEEF - 10 points</u>
Points Earned	<p>Technique Knife skills/efficiency of movement, safety technique, portioning, denuding, trimming.</p> <p>Technical Score_____/5</p> <p>Accuracy How accurately did they fabricate the desired innovative beef cuts? Take into consideration any incorrect cuts or errors to the final product?</p> <p>Accuracy Score_____/5</p>	<p>How accurately did they price out each cut.</p> <p>Price score_____/10</p>	<p>Visual appeal How well did they visually merchandise, label and display their cuts for the consumer?</p> <p>Visual score_____/10</p>	<p>Consumer Sales Pitch How well did the contestant deliver a concise, factual, appealing and persuasive sales pitch for the BVC they were 'selling' to the customer?</p> <p>Sales Pitch Score_____/5</p> <p>Value How well did the contestant explain how the value of the salable cuts influence their cutting decision?</p> <p>Value score ____/5</p>
Judges Notes				



Pork Precision Cutting Scoring Rubric- 40 Maximum Points

Contestants will have 45 minutes for the pork cutting portion of this contest and an additional 2 minutes per contestant will be granted for the consumer sales pitch.

Contestant Name:			Yield Scoring Contestant with the highest percent of total for the weight of the salable cuts, and trim cuts will receive the full 20 points. Points breakdown will be as follows: Circle their placing on yield portion. 1. (Highest % of total)- 20 points 2. 18 points 3. 16 points 4. 14 points 5. 12 points 6. 10 points 7. 8 points 8. 6 points 9. 4 points 10. 2 points *If there are ties, both contestants will get the full number of points for the place they earned.
Pork Subprimal:			
	Weight (lbs.)	% of Total	
Pork Subprimal Starting Weight (whole piece)		100	
Bag and purge			
Breakdown			
			Consumer Sales Pitch PORK: Sales Pitch Score____/10 PRESENTATION: Visual appeal How well did they visually merchandise, label and display their cuts for the consumer? Visual score____/10
Salable trim - grind (if needed)			
Inedible (Fat and Bone)			
			Placing:
Totals			Points Earned: /40





Retail Meat Cut Identification Scoring Rubric- 15 Maximum Points

Note: This was part of the contestant's application

Contestant Name:	Score (to be completed by the judge)
<i>Please write the name of the cut of beef or pork that corresponds with each number.</i>	Contestant will earn 1 point for each beef and pork cuts correctly identified.
1.	Ground Pork
2.	Pork Belly
3.	Ham
4.	Pork Chops
5.	Pork Rib Roast
6.	Pork Tenderloin
7.	Pork Sausage
8.	Chuck Tender Steak
9.	Flat Iron Steak
10.	Sirloin Tip Roast (Trimmed)
11.	Bone-In Tomahawk Steak (Rib Steak – Frenched)
12.	Sirloin Bavette
13.	Hanger Steak
14.	Strip Loin Roast
15.	Ribeye Roast (Lip-On)
	Total Score: /15



Contestant Application Scoring Rubric- Total Points- 5

Question	Contestant Name: Response Provided on Application	Point Value	Points Earned
1. If a vegan or vegetarian consumer asked why you are a butcher, what would you tell them?		0.5	
2. If a consumer was on the fence about eating meat, what would you tell them to encourage them to include meat in their diet?		0.5	
3. What is the purpose of aging meat? What are the differences between the two types of aging?		0.5	
4. The rump bone, found at the floor of the pelvis in cattle is also commonly referred to WHAT bone?		0.5	
5. How do you determine carcass shrink?		0.5	
6. What are dark cutters and what are they caused by?		0.5	
7. Which nutrient supplied by beef and pork is most likely to be missing from American diets?		0.5	
8. What are the three factors that determine quality grade?		0.5	

9. What is the USDA recommended safe cooking temperature for internal pork cuts?		0.5	
10. What is the USDA recommended safe cooking temperature for Ground Beef?		0.5	
Total		5	/5

CONTESTANT OVERALL SCORE

Total Score per Contestant	Contestant Score
Merchandising Beef Sub Primal Breakdown Score: Maximum Points - 40	/40 points
Pork Precision Cutting Score: Maximum Points - 40	/40 points
Retail Meat Cut Identification Score: Maximum Points- 15	/15 points
Contestant Application Score: Maximum Points- 5	/5 points
Total Score	/100 total points