

**Directions and Answer Sheet
for
NAILE Meat and Carcass Team Skillathon Activity**

Directions: This activity consists of three tasks. Task 1 is to determine some pork carcass merit traits on the pictures provided. Task 2 is to answer questions about the pork carcass data provided on sheet. Task 3 involves selling your market hogs based on carcass value.

	Answer	Score												
Task 1: A) Fat Thickness measurement (5 points) (to nearest .05; Ex. .20, .25, .30)	_____	_____												
B) Loin Muscle Area measurement (5 points) (to nearest .1sq. in; Ex. 4.5, 6.8, 10.3, etc)	_____	_____												
C) Lean Color Score determination (5 points) (to nearest 0.5 score; Ex. 1.0, 1.5, 2.0, etc)	_____	_____												
D) Lean Marbling Score determination (5 points) (to nearest 0.5 score; Ex. 1.0, 1.5, 2.0, etc)	_____	_____												
E) Percent Muscle (Lean) determination (5 points) Use the following carcass data to determine the Percent Muscle (% Lean); (show your work on the back)	_____	_____												
<table border="0" style="width: 100%;"> <tr> <td>Live Wt. = 260 lbs</td> <td>Loin Muscle Area = 7.5 sq. in.</td> </tr> <tr> <td>Hot Carcass Wt. = 190 lbs</td> <td>Muscle Score = 3</td> </tr> <tr> <td>Last Lumbar Fat = 0.80 in.</td> <td>Lean Color Score = 2</td> </tr> <tr> <td>Last Rib Fat = 0.90 in.</td> <td>Lean Marbling Score = 2</td> </tr> <tr> <td>10th Rib Fat = 0.80 in.</td> <td>Lean Firmness Score = 2</td> </tr> <tr> <td>First Rib Fat = 1.35 in.</td> <td></td> </tr> </table>	Live Wt. = 260 lbs	Loin Muscle Area = 7.5 sq. in.	Hot Carcass Wt. = 190 lbs	Muscle Score = 3	Last Lumbar Fat = 0.80 in.	Lean Color Score = 2	Last Rib Fat = 0.90 in.	Lean Marbling Score = 2	10 th Rib Fat = 0.80 in.	Lean Firmness Score = 2	First Rib Fat = 1.35 in.			
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Task 2: Answer the following questions using the carcass data presented on the provided card. Place the carcass number in the blank (5 points each)

- | | | |
|---|-------|-------|
| 1. Which carcass is the fattest? | _____ | _____ |
| 2. Which carcass is the heaviest muscled? | _____ | _____ |
| 3. Which carcass is the most desirable in lean quality? | _____ | _____ |
| 4. Which carcass will have the best % muscle? | _____ | _____ |
| 5. Which carcass best fits the ideal market hog? | _____ | _____ |

Task 3: Marketing Hogs Based on Carcass Value (25 points)

For this task, allow a minimum of 5 minutes for your oral presentation and related questions. You may come as a team to the official to let them know when you are ready, or they will call you at the end of either 5 minutes or 15 minutes into the class.

Situation: You are a swine producer trying to determine the most profitable market for your hogs. You have previous records that provide you accurate information on how the carcasses from your hogs cut, in terms of fat and muscling measurements. Using the information provided, decide which packer you would sell each group of hogs to and explain why.

Factor	Group 1	Group 2
Description	White barrows	Hamp barrows
Number in group	165	170
Avg Live weight	273	258
Carcass weight	203	195
Dressing percent	74%	76%
10 th rib fat	.9	.5
Last rib fat	1.15	.75
Loin eye area (sq in)	7.2	7.8
% muscle	51.7%	57.3%
Quality	97% RFN Avg Marbling score = 5	85% RFN Avg Marbling score = 2

Total Score for Task 1: _____

Total Score for Task 2: _____

Total Score for Task 3: _____

Total Score for Meat/Carcass Activity _____