Judging Criteria

1. Led Steer Judging

Characteristic	Market Specifications	Market Specifications	Market specification
Category	Light weight Domestic Trade	Medium weight Supermarket Carcass	Heavy Weight Breaking Carcass
Estimated Carcass weight (HSCW)	160-200kg	200.1 -240kg	240.1 – 280kg
Dentition	Milk teeth only		
	Any other dentition will be disqualified		
Sex	Male castrate only No secondary sex characteristics		
P8 Rump Fat	5– 8mm	6 – 10mm	8-12mm

Led steer points allocation for School Championship (Section 1):

First	80 points
Second	78 points
Third	75 points
Highly Commended	70 points
Commended	65 points

2. Project Report Judging Criteria

An entrant's Project Report will be assessed on both delivery and content and must analyse both the science and economics as well as outline the experience of the team in preparing the steer. School Championship points will be allocated as follows:

Criteria		Points
Hard Copy (compulsory submission)		20
Oral Presentation		20
Content:	Science	10
	Agribusiness	10
	Animal management and welfare	10
Total		70

Medal Awards	GOLD	≥63.0 pts
	SILVER	≥57.5 pts
	BRONZE	≥52.0 pts
Award	Highly Commended	≥49.0 pts

3. Carcass Judging:

This competition uses a modified ABCAS system including limited MSA Specifications suitable for the Australian domestic market.

Market Specifications for School Steer Spectacular-   30 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket Carcass	Heavy weight Breaking Carcass	Points
Carcass weight (HSCW)	160-200kg	200.1-240kg	240.1 – 280kg	❖ 20
Dentition	Milk teeth only			
Sex	No secondary sex characteristics			
P8 Rump Fat	5 – 8mm	6 – 10mm	8 – 12mm	10
			TOTAL Market Specifications	**30**

❖ *Carcasses which are more than 2kg outside the weight ranges for the class will lose points at the rate of half a point (0.5) for each kilogram or part thereof outside of the respective range.*

Retail Meat Yield for School Steer Spectacular-   35 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket Carcass	Heavy weight Breaking Carcass	Points

Eye Muscle Area
      Min. EMA
      Min. EMA
	65sqcm @ 160kg
	72sqcm @ 200kg
		72sqcm @ 200kg
		78sqcm @ 240kg
			78sqcm @ 240kg
			85sqm @ 280kg
				15

Rib Fat 10th/11th	4 – 7mm	5 - 9mm	6 – 11mm	10
Calculated Retail Meat Yield	60 -- 62%	59 – 61%	58 – 60%	10
			TOTAL Carcass Yield	**35**

Eating Quality for School Steer Spectacular-   35 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket carcass	Heavy weight Breaking Carcass	Points
Ultimate Meat pH	5.30 – 5.70			10
Meat Colour and Texture	1B – 1C (AUS-MEAT)	1B – 1C (AUS-MEAT)	1B – 1C (AUS-MEAT)	5
Fat distribution	Meets minimum fat requirements with good even cover			15
Fat Colour & Texture	Light white (<3 AUS-MEAT)	Light white (<3 AUS-MEAT)	Light white (0 – 3 AUS-MEAT)	5
			TOTAL Eating Quality	**35**
TOTAL CARCASS SCORE				**100**

Medals will be awarded for carcasses which attain the minimum qualifying points for all categories ie Market Specification, Retail Meat Yield and Eating Quality as shown in the table below.

Breeder's Medals (for school entries in Sections 1 & 2 only) will be awarded for carcasses judged according to the market specifications for the <u>actual carcass weight</u>.

Carcass Awards	Points	Minimum Qualifying points		
		Market Specifications 30 pts	Carcass Yield 35 pts	Eating Quality 35 pts
GOLD	≥90	≥28	≥31	≥31
SILVER	≥82	≥26	≥28	≥28
BRONZE	≥74	≥24	≥25	≥25

4. South Coast Beef School Steer Spectacular - Grand Champion School:

This award will go to the school with the highest aggregate score for their best performing steer and carcass and the respective school's project report presentation.

Grand Champion School	Maximum Points
Class: 1 Led Steer	80
Class 2: Project Report	70
Class 3: Steer Carcass	100
TOTAL	**250**