



South Coast Beef™ Steer Spectacular: - Judging Criteria

1. Led Steer judging specifications

Characteristic	Market Specifications	Market Specifications	Market specification
Category	Light weight Butcher Shop Trade	Medium weight Supermarket Steer	Heavy Weight Breaking Steer
Estimated Carcass weight (HSCW)	160-200kg	200.1 -240kg	240.1 – 300kg
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	8-13mm

Led steer points allocation for School Championship:

First Place	80 points
Second Place	78 points
Third Place	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 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 Butcher Shop Carcass	Medium Weight Supermarket Carcass	Heavy weight Breaking Carcass	Points
Carcass weight (HSCW)	160-200kg	200.1-240kg	240.1 – 300kg	❖ 20
Dentition	Milk teeth only			
Sex	No secondary sex characteristics			
P8 Rump Fat	5 – 8mm	6 – 10mm	8 – 13mm	10
TOTAL Market Specifications				30

❖ Carcasses which are more than 2kg outside the weight ranges for each 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- 40 points

Characteristic	Light Weight Butcher Shop Carcass	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	20
Rib Fat 10 th /11 th *	4 – 7mm	5 - 9mm	6 – 11mm	10
Calculated Retail Meat Yield	60 -- 62%	59 – 61%	58 – 60%	10
TOTAL Carcass Yield				40

Eating Quality for School Steer Spectacular- 30 points

➤ To receive Eating Quality points a carcass must have at least 3mm of rib fat and a pH of 5.3-5.7

Characteristic	Light Weight Butcher Shop Carcass	Medium Weight Supermarket carcass	Heavy weight Breaking Carcass	Points
Meat pH	5.30 – 5.70			10
Meat Colour and Texture	1B – 1C (AUS-MEAT)	1B – 2 (AUS-MEAT)	1B – 2 (AUS-MEAT)	5
Fat distribution	Adequate and even			15
Fat Colour & Texture	Light white (<3 AUS-MEAT)	Light white (<3 AUS-MEAT)	Light white (0 – 3 AUS-MEAT)	Penalty
TOTAL Eating Quality				30
Total Carcass Score				100

School Medal awards as follows provided a carcass attains the qualifying points for each category ie Market Specification, Carcass Yield and Eating Quality

Breeder's Medal Awards will not incur penalty points for carcasses outside the weight range but will still be required to attain minimum for each or the categories.

Carcass Awards	Points	Minimum Qualifying points		
		Market Specifications 30pts	Carcass Yield 40pts	Eating Quality 30pts
GOLD	≥90	≥27	≥36	≥27
SILVER	≥82	≥25	≥32	≥25
BRONZE	≥74	≥22	≥30	≥22

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 across all three (3) classes.

Grand Champion School	Points
Led Steer (Hoof)	80
Project Report	70
Carcass (Hook)	100
TOTAL	250