

MAMP Student Meat Cutting Competition

Saturday, March 21st
Rivers Edge Convention Center, St. Cloud, MN
Terry Haws A Exhibit Hall
9:00 am - 11:00 am

The Minnesota Association of Meat Processors (MAMP) is proud to showcase the skill of young meat processors in training at the annual convention. 10 teams of up to 4 high school students will compete and showcase their meat cutting skills for a panel of MAMP judges. Teams will be evaluated for accuracy, efficiency and marketing skill as they prepare two wholesale meat primals (see evaluation sheet). The University of Minnesota Meat Lab has put together a video demonstration of both primals as an example of how to cut each cut that is required. The students will need to make their own decisions on how to best utilize each cut to its highest potential, while still accomplishing each cut on the evaluation sheet. The competition provides an opportunity for students to interact with potential employers in a practical and relevant atmosphere.

The 2026 inaugural competition will include the bone-in pork loin, and boneless beef shoulder clod.

Bone-in Pork Loin (IMPS #410) - [Video Demonstration](#)

The pork loin will be cut to include bone-in and boneless chops, back ribs, loin roast, tenderloin, and a minimum amount of trim.

Beef Shoulder Clod (IMPS #114) - [Video Demonstration](#)

The beef shoulder clod will be cut to include top blade steaks (Flat Iron Steaks), center steaks (Ranch Steaks), stir-fry, stew meat and a minimum amount of trim.

All materials and supplies will be provided by MAMP (meat, hand hook, knives, steel, frocks, hairnets, handsaws, cutting boards, gloves, safety equipment, display trays, etc.). Teams can simply arrive and will be outfitted for cutting on site.

Registration will be limited to the first 10 teams who register for the 2026 contest. Registration is free. To register, please visit

<https://www.mamponline.com/product/affiliate-convention-registration/>

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Judges' Evaluation Sheet

Team Name: _____

Bone-In Pork Loin (IMPS #410)

AT LEAST one of the following:

Bone-in Chops, 1" thick, $\frac{1}{8}$ " trim: _____(10pts)

Boneless Chops, 1" thick, $\frac{1}{8}$ " trim _____(10pts)

Back Ribs _____(10pts)

Boneless Loin Roast, 1lb. _____(10pts)

Tenderloin, 1" medallions _____(10pts)

Craftsmanship _____(10pts)
(Trimness and marketability of cuts)

Showmanship _____(10pts)
(Cleanliness and Presentation of Display)

Boneless Beef Shoulder Clod (IMPS #114)

AT LEAST one of the following:

Top Blade Steaks (Flat Iron Steaks), 6oz.: _____(10pts)

Center Steaks (Ranch Steaks), 6oz.: _____(10pts)

Stew Meat, 1" _____(10pts)

Stir-Fry Slices (uniform) _____(10pts)

Craftsmanship _____(10pts)
(Trimness and marketability of cuts)

Showmanship _____(10pts)
(Cleanliness and Presentation of Display)

TOTAL _____(120pts)