Practice Classes with Officials

Texas Tech University
Class 1: Beef Carcasses
Class 1: Beef Carcasses
Class 1: Beef Carcasses
Class 1: Beef Carcasses
Class 2: Beef Carcasses
Class 2: Beef Carcasses
Class 2: Beef Carcasses
Class 3: Beef Carcasses
Class 3: Beef Carcasses
Class 3: Beef Carcasses
Class 1: Pork Carcasses
Class 1: Pork Carcasses
Class 1: Pork Carcasses
Class 2: Pork Carcasses
Class 2: Pork Carcasses
Class 2: Pork Carcasses
Class 3: Pork Carcasses
Class 3: Pork Carcasses
Class 1: Lamb Carcasses
Class 2: Lamb Carcasses
Class 3: Lamb Carcasses
Class 1: Pork Hams
Class 1: Pork Hams
Class 1: Pork Hams
Class 2: Pork Hams
Class 2: Pork Hams
Class 2: Pork Hams
Class 2: Pork Hams
Class 1: Short Loins
Class 1: Short Loins
Class 1: Short Loins
Class 1: Short Loins
Class 1: Short Loins
Class 2: Short Loins
Class 2: Short Loins
Class 2: Short Loins
Class 2: Short Loins
Class 2: Short Loins
Class 1: Pork Loin Chops
Class 2: Lamb Loin Chops
Class 3: Pork Loin Chops
OFFICIALS

• Class 1: Beef Carcasses 3-2-4-1 6-5-3
• Class 2: Beef Carcasses 3-2-1-4 6-2-6
• Class 3: Beef Carcasses 3-1-4-2 2-6-2
• Class 1: Pork Carcasses 4-2-1-3 3-7-2
• Class 2: Pork Carcasses 1-3-2-4 3-7-2
• Class 3: Pork Carcasses 1-3-2-4 4-2-7
• Class 1: Lamb Carcasses 3-1-2-4 5-2-7
• Class 2: Lamb Carcasses 2-1-3-4 3-7-2
• Class 3: Lamb Carcasses 2-1-4-3 2-5-7
<table>
<thead>
<tr>
<th>Class</th>
<th>Placings</th>
<th>Cuts</th>
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<tr>
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<td>1-3-4-2</td>
<td>3-7-3</td>
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<tr>
<td>Class 2: Hams</td>
<td>2-1-4-3</td>
<td>7-5-3</td>
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<tr>
<td>Class 1: Short Loins</td>
<td>2-3-1-4</td>
<td>6-3-5</td>
</tr>
<tr>
<td>Class 2: Short Loins</td>
<td>4-3-2-1</td>
<td>6-2-7</td>
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<tr>
<td>Class 1: Retail Cut – Pork Loin Chops</td>
<td>3-1-2-4</td>
<td>4-7-2</td>
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<tr>
<td>Class 2: Retail Cut – Lamb Loin Chops</td>
<td>1-4-3-2</td>
<td>4-4-7</td>
</tr>
<tr>
<td>Class 3: Retail Cut – Pork Loin Chops</td>
<td>2-3-4-1</td>
<td>6-5-3</td>
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