Judging Meat Goats

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Steps to Judging Meat Goats

1. Evaluate goats from the ground up and from the rump (rear) forward.
2. Rank the traits for their importance.
3. Evaluate the most important traits first.
4. Eliminate any easy placings in the class.
5. Place the class based on the volume of the important traits.
Ranking of Traits for Meat Goats

1. Degree of muscling
2. Structural correctness
3. Degree of finish (fat cover)
4. Capacity
5. Balance
6. Style
7. Freshness
Degree of muscling in meat goats is best determined by evaluating:

1. Thickness through the center of the leg

2. Width between rear feet when the goat stands or walks

3. Width, thickness, and length of the loin
Evaluating Degree of Muscling

Also compare length of hind saddle to that of front saddle

Hind saddle should be at least as long as front saddle
Evaluating Degree of Muscling
Evaluating Structural Correctness

Excellent Structure

- Level topped
- Straight knee
- 160 degree hock angle
- Strong pasterns
Meat goats should be trim and lean, but should also have bloom.
Evaluating Capacity

Capacity in meat goats refers to the combined volume of:
1. Body width (open rib shape, base width)
2. Body depth
3. Body length
Evaluating Capacity

- Narrow width (flat ribbed)
- Wide and open ribbed
Evaluating Capacity

Shallow Bodied

Deep Bodied
Evaluating Capacity

Short Bodied

Long Bodied
Evaluating Balance

Balance in meat goats refers to having the correct proportions of:

1. Body width
2. Body depth
3. Body length
Evaluating Balance

Unbalanced Alert

Narrow body width
Shallow body depth
Short bodied
Evaluating Balance

Nicely Balanced

Good body width

Good depth of body

Good length of body
A meat goat with style will exhibit the following:

1. A long, level top line
2. A long neck that sits high on the shoulders
3. A clean breast
4. A smooth, neat shoulder that blends smoothly from the neck to forerib
Evaluating Style

Excellent Style

Long, level top line
Long neck sitting high on shoulders
Clean breast

Smooth shoulder blending nicely from neck to foreribs
Evaluating Freshness

Freshness in meat goats refers to having:

1. An appearance of being healthy (not unthrifty)
2. A smooth, slick haircoat
Evaluating Freshness

I'm not very fresh appearing
Evaluating Freshness

Fresh is my middle name
Example Meat Goat Judging Class
Official Placing: 1 - 2 - 3 - 4
Cuts: 2 - 4 - 6