

WESTERN NATIONAL ROUNDUP

Meats ID Contest Rules for 4-H

Superintendents

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Eligibility

This contest is open to a team of four 4-H members from a state to be selected and/or certified by the State 4-H Leader. The three high scoring members of a team shall constitute the official team for each division and for total contest. The fourth ranking member in each division and total contest shall automatically become the alternate in that division or total contest.

Please review the Western National Roundup Eligibility Requirements at www.westernnationalroundup.org/eligibility/ for further details on eligibility.

Selection of Facilities, Products and Judges

1. The selection of facilities and product for the contest will be made by the Contest Superintendent or his designate.
2. The selection of three Judges will be made by the Colorado State University and the Contest Superintendent. The Judges will be competent and well qualified in the field of meat judging and will have competed at an American Meat Science Association contest.
3. Every effort will be made to keep contest conditions fair to all contestants. Due to limited pre-contest practice opportunities, the Contest Host and Contest Superintendent may decide to permit pre-contest practices at the contest site. The decision will be made no later than two weeks prior to the contest. There must be sufficient product available and adequate security measures taken to prevent unfair advantage to teams using the practice session. The contest site will be "Off Limits" to all coaches, contestants and associated persons 60 hours prior to the contest.

General Conduct of Contest

1. Contestants will move from exhibit to exhibit during the contest in five or more separate groups.
2. No two members of the same team will be in the same group.
3. Where possible, a Group Leader will be provided for each group of contestants whose duty shall be to enforce the rules of the contest and to keep the exhibits of the class on which his group is working in an orderly arrangement.
4. Contestant will not be permitted to:
 1. Handle or touch cuts or lean cut surfaces under any condition;
 2. Use any mechanical aid, such as a measuring device, light, etc.;
 3. Talk to fellow contestants at any time during the contest;
 4. Monopolize any one exhibit for any unreasonable length of time;
 5. Separate themselves from the class on which their group is working;
 6. In any way willfully obstruct the work of any other contestant.

Walk-By – The walk by will apply only to the reasons classes where quality has a major impact on the placing (beef carcasses or “quality” cuts). Contestants will be informed at the pre-contest briefing how many walk-by classes there will be. Following the initial start for the class, the group leader will instruct the group to line up for a walk-by. Contestants will proceed past the exhibits starting with exhibit number one through exhibit number four. After contestants have viewed each exhibit, they will return to the “stand back” area, and will remain there until the time for close inspection of the class.

Team members and coaches will be given the official placings and reasons by the Judges after the contest is completed.

FFA Contest

The **FFA contest** will consist of the following (749 points total)

- 1) 6 placing classes worth 300 total points
 - Pork carcasses
 - Pork wholesale cuts (Fresh Hams or Center Loins)
 - 2 Beef wholesale cuts (Ribs, Short Loins, Full Loins, or Rounds)
 - 2 Beef, Pork or Lamb retail cuts classes OR 1 retail cuts class and another Pork wholesale cuts class

- 2) 10 Questions on 2 separate placing classes (5 questions per class) designated for questions worth 50 total points
- 3) USDA Quality and Yield Grading of 4 Beef Carcasses worth 64 total points
 - Students will be expected to quality and yield grade the same carcasses during the same rotation (12 minutes)
- 4) Written Exam and Formulation Problem worth 125 total points (individual activity, **NOT** team activity.)
 - 25 question exam worth 75 points
 - 1 formulation problem worth 50 points
 - i. 8 questions pertaining to the formulation problem worth 5 points each
 - ii. 1 correct solution to the formulation worth 10 points
- 5) 30 retail cuts for identification worth 210 total points

****NO team activity for this contest**

****Both 4-H and FFA teams will be eligible to mark four team members, with the top three highest team member scores counting for total contest. All four team members will be eligible for individual awards.**

Selection of Classes

The Judging Committee will give special consideration to the following items:

1. General
 1. All exhibits in the judging classes are to be selected from the top four grades;
 2. The Judging Committee shall be the final authority in how the cuts are trimmed. The contestants will not be expected to make allowances for faulty workmanship or differences in trim;
 3. An effort will be made to select classes that will hold their characteristics for the duration of the contest;
 4. All exhibits within one class will be of about the same weight, so that the size of the exhibit is not a major factor in determining the placing;
 5. A special effort will be made to avoid unusual conditions in the contest area which would tend to change the appearance of the exhibits during the contest;
 6. A check will be made to see that all hanging exhibits in one class are on about the same length hooks and at a height for best observation;
 7. A check will be made to see that marks of identification, such as plant or official federal grades, tags, or other common marks of identification are removed from every exhibit prior

to the start of the contest.

(Exceptions to the above—or other unusual cooler area or exhibit conditions—will be carefully explained to coaches and contestants prior to commencement of the contest.)

2. The retail cuts to be used for the identification portion of the contest will be selected from the latest approved national 4-H Meat Identification Cut Master List (Retail Cut Identification Codes *Updated January 2012) available from the American Meat Science Association (www.meatjudging.org). Steaks or chops will not exceed 1-1/4 inches thick. Roasts will be 1-1/2 inches thick or more. Efforts will be made to avoid borderline calls. Each cut will be packaged in a tray with a clear wrapping cover and the most identifiable side displayed. Contestants may not touch retail cuts at any time. Retail cuts and names shall be among those found in the Uniform Retail Meat Identity Standards approved list, and the Guide to Identifying Meat Cuts.
3. Beef retail cut placing/reason classes shall be selected from among the following:
 - Beef Chuck, Arm Roast
 - Beef Rib, Rib Steak, Lip-on
 - Beef Rib, Ribeye Steak
 - Beef Loin, T-Bone/Porterhouse Steak
 - Beef Loin, Top Loin Steak, Boneless
 - Beef Loin, Top Sirloin Steak, Boneless
 - Beef Round, Round Steak (Bone-In or Boneless)

Pork retail cut placing/reason classes shall be selected from among the following:

- Pork Shoulder, Blade Boston Roast
- Pork Shoulder, Blade Steak
- Pork Loin, Blade Chop
- Pork Loin, Blade Roast
- Pork Loin, Rib Chop

- Pork Loin, Loin Chop
- Pork Ham, Smoked Center Slice

4. Wholesale/Primal-Subprimal Judging Class list.

Different numbered options are listed because of regional or market availability preferences.

*Preferred choices, if available.

- Beef Ribs (103/107*/109/112A)
- Beef Rounds (158*/160)
- Beef Short Loins, Short-Cut (174*)
- Beef Strip Loins, Bnls (180)
- Pork Fresh Hams (401*/401A)
- Pork Shoulder Boston Butts, Bone-In (406)
- Pork Loins (410/411/412*)

5. Classes and scoring for a Standard Contest

	Possible Score
Retail—2 Classes	
Selected from list in Part C, one beef, one pork	100
Beef—2 Classes	
Carcasses and/or	50
Wholesale/Primal/Subprimal Cuts	50
Pork—2 Classes	
Carcasses and/or	50
Wholesale/Primal/Subprimal Cuts	50
Reasons	
Oral reasons will be given on three of	
The above classes at 50 points each	150
Total Judging Score Possible	450
Identify 30 retail Cuts—Beef, Pork, and Lamb	
Fresh, Processed or Variety	
(A) Name of Species at 2 points each	60
(B) Name of Primal Cut at 3 points each	90
(C) Name of Retail Cut at 4 points each	120
(D) Recommended Cookery Method at 1 point each	30
Total Identification Score Possible	300
TOTAL CONTEST SCORE POSSIBLE	750

Oral Reasons

1. There will be three reasons classes selected from beef, pork and retail classes. Each contestant will give three sets of oral reasons. The reasons classes will be chosen by the Judges and announced to the contestants at the start of the contest. The contestant may not use notes while giving reasons, but will be provided note cards during the contest to be used for review and preparation for the oral reasons.
2. Reasons should be given to the Judges, in the order of the contestant's placing. Major comparisons, criticisms and grants should be used, where appropriate.
3. Contestants giving their reasons on a different placing than what they recorded on their placing card will automatically be penalized 5 points from their reasons scores.

Contest Time and Materials

1. Twelve minutes will be allowed in the cooler per placing each judging class and taking notes for reasons.
2. Contestants will stand back two minutes for reviewing judging class general characteristics except those classes designated as walk-by classes. Nine minutes will be allowed for close inspection of each class and one minute will be allowed for standback and filling out placing cards.
3. Two 12-minute periods will be allowed for identifying the 30 retail cuts, with no standback.
4. The Judges will decide all official placings and cuts for the contest.
5. Immediately preceding the start of oral reasons, there will be a warm-up period of at least 45 minutes for contestants to study notes for their oral reasons.
6. Oral reasons may not exceed two minutes for any one class.
7. All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration
8. Clipboards, pens, pencils, clean frocks, cooler coats, and hard hat shall be provided by the contestant.
9. Cards not marked will be scored as a zero.
10. Good Manufacturing Practices shall be followed at all times including no gum, food, jewelry, clean shoes, and wearing PPE.

Awards

1. Suitable trophies or awards will be given the high individuals and teams in appropriate contest divisions and in total contest.
2. All individuals participating, including alternates, shall be eligible for individual awards.

3. Ties in judging categories shall be broken by reasons and/or total contest scores. Ties in identification shall be broken by total contest scores.

Study Material

1. Retail cuts and names shall be among those found in the Uniform Meat Identity Standards (1996 Edition).
2. The "Meat Evaluation Handbook" (2001 Edition) will be used by the Judges as a guide in selecting and placing the various classes.
3. Study materials are available from several sources. For the latest suggested list, contact:

American Meat Science Association

Phone: (800) 517-AMSA

www.meatjudging.org