

WESTERN NATIONAL ROUNDUP

Meat Judging Evaluation Contest

Superintendents

Brenna Guimaraes at (970) 491- 6780 or brenna.guimaraes@colostate.edu

Robert Delmore at (970) 491-7093 or robert.delmore@colostate.edu

Eligibility

Two divisions of the contest will be held: 4H and FFA. This contest is open to a team of four 4-H/FFA 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.

***New to 2023: No alternates beyond the 4 team members will be able to judge, all alternates beyond the 4 team members will only be allowed in the cooler after the contest ends.**

Please review the Western National Roundup Eligibility Requirements at <https://co4h.colostate.edu/national-western-roundup/> for further details on eligibility.

Selection of Facilities, Products and Judges

- The selection of facilities and product for the contest will be made by the Contest Superintendent or their designate.
- The selection of judges will be made by 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 at a collegiate level. 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. Good Manufacturing Practices shall be followed at all times including no gum, food, jewelry, clean shoes, and wearing PPE (personal protective equipment) .
2. Participants must come prepared to work in a cold storage facility (approximately 0° C). Each participant will be required to wear a hard hat, hair net, warm clothing and footwear and a clean white frock. Participants who arrive without these requirements will not be allowed to participate.
3. Each participant must bring two sharpened No. 2 pencils, a clipboard, and an electronic calculator (FFA Only). Calculators used in the event should be battery powered, non-programmable and silent. Participants must not bring any blank paper, notes, training aids other electronic items, purses, or backpacks. Students with special needs must contact the event superintendent prior to the event.
4. Contestants will move from exhibit to exhibit during the contest in five or more separate groups. No two members of the same team will be in the same group.
5. 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.
6. Contestant will not be permitted to:
 - Handle or touch cuts or lean cut surfaces under any condition
 - Use any mechanical aid, such as a measuring device, light, etc.
 - Talk to fellow contestants at any time during the contest
 - Monopolize any one exhibit for any unreasonable length of time
 - Separate themselves from the class on which their group is working
 - In any way willfully obstruct the work of any other contestant.
7. 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.

Selection of Classes

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

1. General

- All exhibits in the judging classes are to be selected from the top four grades;
- 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;
- An effort will be made to select classes that will hold their characteristics for the duration of the contest;
- 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;
- 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;
- 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;
- 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.meatscience.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*)

Event Scoring

Activity	4H Contest Possible Score per team member	FFA Contest Possible Score per team member
Retail Placings—2 Classes Selected from list in Part C, one beef, one pork	100	100 *Note FFA may have an additional retail class in leu of a beef carcass class
Beef Placings - 2 Classes Carcass and/or Wholesale/Primal/Subprimal Cuts	100	100
Pork Placings- 2 Classes Carcass and/or Wholesale/Primal/Subprimal Cuts	100	100
Reasons (4H Only) Oral reasons will be given on 3 above classes at 50 points per class	150	NA
Questions (FFA Only) 10 questions from 2 classes at 5 points each	NA	50
Yield and Quality Grading (FFA Only) 4 beef carcasses at 20 points each	NA	80
Written Exam (FFA Only) 30 questions at 3 points each	NA	90
Meat Formulation Problem Solving (FFA Only) 1 solution @ 10 points and 8 follow up questions @ 5 points each	NA	50
Retail Meats Cuts Identification Beef, Pork, and Lamb (Fresh, Processed or Variety)	300	210
Total Contest Score Possible	750	780

*Note: No team activity will take place for FFA

Oral Reasons (4H Only)

- 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. Note cards will be provided during the contest to be used for review and preparation for the oral reasons. It is at the discretion of the contestants to use notes while giving reasons, but judges may choose to score accordingly.
- 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.
- 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.
- Oral reasons may not exceed two minutes for any one class.

Beef Yield and Quality Grading (FFA Only)

Quality Grading

- Using Training Aid II (located at the end of Meats Evaluation section), the student may give the carcass a maturity score and marbling score based on USDA standards and then determine the quality grade. The student should complete the section of answers for quality grading on the computerized scorecard.
- Ten points are awarded for each correct grade. Each will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0.
- However, in the case of "B" Maturity, Select High and Select Low will be awarded zero points

Yield Grading

- Using Training Aid II, students may write in the carcass weight, which is given for each carcass, give the carcass a preliminary yield grade based on USDA Standards, and then adjust the preliminary yield grade using "Ribeye Area" and "% Kidney, Pelvic and Heart Fat". After completing these steps, the student may write in the final "Yield Grade". The student should complete the section of answers for yield grading on the computerized scorecard.
- Kidney, Pelvic and heart fat will be given on the tag as a percentage weight of the carcass
- Full points will be earned for every tenth (0.10) above or below official yield grade. A two-point deduction will be made for 2/10ths to 5/10ths (0.2 to 0.5) above or below the official yield grade. A five-point deduction will be made for 6/10ths to 9/10ths (0.6 to 0.9) above or below official yield grade. Zero points will be awarded for answers one yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 to 5.9. SCORING EXAMPLE: Official Yield Grade (FYG Official) = 2.2 FYG 2.1–2.3 = full points (10) FYG 1.7–2.0 or 2.4–2.7 = minus 2 points FYG 1.3–1.6 or 2.8–3.1 = minus 5 points. Zero points for any FYG a full yield grade above or below official FYG.

Meat Formulation Problem Solving (FFA Only)

Students will complete a meat formulation problem solving exercise. An example is at the end of this section. Nine questions are to be answered using the computerized scorecard. The one solution to the meat formulation problem will be worth 10 points. The other 8 questions based on the correct formulation will be valued at 5 points each. All answers to be rounded to the hundredths (2 decimal) places.

Written Exam (FFA Only)

Each participant will be given a written exam relating to meat storage and handling, cookery, nutrition, food safety (HACCP principles, biosecurity and personal safety), animal welfare and animal identification systems. The 30 questions worth 3 points each could include multiple choice, true/false or situation based questions. The maximum points possible on the exam are 90 points. All questions will be based on materials taken from the "Meat Science and Food Safety" DVD available through CEV Multimedia.

Contest Time and Materials

- Twelve minutes will be allowed in the cooler per rotation including all placings, reasons/questions classes, retail ID (3 rotations), and beef grading (FFA).
- Contestants will stand back the first two minutes for reviewing judging class general characteristics except those classes designated as walk-by classes (exceptions of retail ID, retail classes and beef grading (FFA)). Nine minutes will be allowed for close inspection of each class and one minute will be allowed for stand back and filling out placing cards.
- Three 12-minute periods will be allowed for identifying the 30 retail cuts, with no stand back time.
- The Judges will decide all official placings and cuts for the contest.
- 4H: 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.
- FFA: Immediately following the cooler portion of the contest participants will start the questions portion of the contest. Participants will be given a short time period to study their notes before answering questions. Participants will not be able to use their notes when answering questions.
- All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration
- Cards not marked will be scored as a zero. Cards that have written officials but not bubbled will be scored as a zero.

Awards

- Awards will be broken into 4H and FFA categories.
- Suitable trophies or awards will be given the high individuals and teams in appropriate contest divisions and in total contest.
- All individuals participating, including alternates, shall be eligible for individual awards.
- 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

- Retail cuts and names shall be among those found in the Uniform Meat Identity Standards (1996 Edition).
- The “Meat Evaluation Handbook” (2001 Edition) will be used by the Judges as a guide in selecting and placing the various classes.
- Study materials are available from several sources. For the latest suggested list, contact:
 - American Meat Science Association
Phone: (800) 517-AMSA
(meatscience.org)