**MEATS**
**Drs. Terry Houser and Travis O'Quinn - Coordinators**
**(785) 532-1253 or 532-3469**
**houser@ksu.edu or travisoquinn@ksu.edu**
**Room 123, Weber Hall**
**Sunday, April 29, 2018**
**Registration: 4:30 – 4:50 p.m.**
**Contest: 5:00 – 8:30 p.m.**
<span style="color:red">**\*\*\* Students may be dropped off in Weber 123 starting at 3:30 PM to help accommodate for the multiple CDEs registering at the same time.**</span>

\*\*ALL CONTESTANTS <u>MUST</u> WEAR HAIRNETS. SHORTS, SANDALS/FLIP FLOPS, AND CAPS WILL NOT BE ALLOWED\*\*
    (Helmets are acceptable; hairnets will be made available)

4 person team. Top 3 scores count towards team score.

Bring a clipboard, non-programmable calculator and #2 pencils.
No measuring devices will be allowed.
All contestants will need to wear clean clothing and footwear adequate to remain in coolers for 2 1/2 hours (approximately 35° F). Clean, white frocks are recommended.

The contest will consist of the following:
1. Beef Quality and Yield Grading (4-6 hd.) – 120 pts. maximum
2. Placing Classes including value based pricing (4-6 classes) – 450 pts. maximum
3. Ten questions will be asked on 2 judging classes that will be designated just prior to the event – 50 pts.
4. Thirty retail cuts of meat will be identified with cookery method - 180 pts.
5. One keep/cull class – maximum 100 pts.
6. Twenty beef quality grades will be assessed worth 2 pts/each - 40 pts.

Contestants will be allowed 9 minutes for placing each judging class. They will be allowed 4 periods of 9 minutes each for retail cut identification, 2 periods of 9 minutes (1 period/3 carcasses) for quality and yield grading, and 2 periods of 9 minutes to review notes and answer questions.

***NATIONAL FFA SCANTRON FORMS WILL BE USED from Judgingcard.com***

***Note: For retail ID, <u>two</u> bubbles (one or two can be 0) must be bubbled in for each retail cut.***

Event will start promptly at 5:00 p.m. Late participants will not be able to participate.

When product is not available to make acceptable classes, substitute classes will be provided.

Practice classes can be viewed at www.meatscience.org