2022 Kansas 4-H Meat Judging and Identification Contest

1. Each County Extension Unit may enter one team of three or four enrolled 4-H members. Each District Extension Unit may enter teams of three or four enrolled 4-H members equal to the number of counties comprising the extension district (Kansas 4-H Policy 13.5.2). The three contestants with the highest scores will make up the team total for each category and overall scores. The contestant with the lowest score is still eligible for individual awards.

2. **The deadline to enter is August 1, which is the deadline for all Kansas 4-H Livestock Sweepstakes contests.** Youth must be entered through their extension unit. Refer to the Livestock Sweepstakes Guidelines and rules for entry details and instructions.

3. No alternates will be listed on a team. Up to 5 individuals from each county (who are not already on a meat judging team) are allowed to compete in the individual meat judging competition. ***Therefore, a county may enter up to 9 total youth (team of 4, plus 5 individuals) in each age division for the state 4-H meat judging contest.***

4. Members must be 9, but not yet 19, before January 1 of the current year. Contestants in National 4-H Competitive Events cannot have reached their 19th birthday as of January 1 of the current year. **If a team has one or more members who are under 14 years of age, that team will be ineligible to qualify for any national competition.**

5. There are two age divisions for the Kansas State 4-H Meat Judging Contest. Coaches are encouraged to enter their members in the appropriate age division, unless a contestant wishes to be included in the individual Livestock Sweepstakes competition. Then, that member MUST participate in the Open (Senior) Division to be eligible for the individual Sweepstakes awards. The Intermediate Division is for 4-H members 9-13 years old before January 1. The Open (Senior) Division is for 4-H members 14-18 years old before January 1 <u>***OR***</u> a 4-H member of any age who would like to be considered for the individual Livestock Sweepstakes awards.

6. **Individuals who have judged as an official team member at the designated National 4-H Meat Judging Contest at the American Royal (held in Manhattan, KS) are not eligible to compete as a team member.** They may participate as an individual contestant but will not be eligible for awards. Their score will, however, be counted towards individual sweepstakes awards. If an individual served as an alternate for the National 4-H Contest but did not actually participate in the contest, they retain their eligibility for the state contest.

7. In keeping with National 4-H rules, contestants who have participated in **any** post-secondary (university, college, junior college or technical school) course work or training for post-secondary competition in the subject area of this contest are not eligible to compete.

8. We are excited to offer a new opportunity to meat judging participants in the senior division! Kansas will be represented by an All-Star Team at the national contest. This opportunity began in 2021 and will continue in the foreseeable future. Members will be selected based on their performance in the state contest, as well as additional educational work-outs with the K-State Meat Judging Team coaches and team. The process will be similar to the current procedure for the livestock judging All-Star Team. Please refer to the approved program proposal, available with the other livestock sweepstakes resources, or contact Dr. Travis O'Quinn for further details.

DIVISIONS

Open (Senior) Division (age 14-18 before Jan. 1): Competition to represent Kansas at the recognized National 4-H Meat Judging Contest (American Royal*/*KSU) or the other national meat judging opportunity, National Western Roundup (Denver/CSU). A team will consist of 3-4 members following National 4-H Meat Evaluation and Identification Guidelines (www.meatjudging.org). The three high scoring members of a team shall constitute the official team for each division and for the total contest. All individuals are eligible for individual award recognition. *Alternates and individuals from extension units with insufficient entrants to make up a team may judge for individual honors.* *All members who wish to be included in the Kansas 4-H Livestock Sweepstakes contest must compete in the Open division, regardless of age.*

Classes will consist of 30 retail cut identification; 3 classes of pork wholesale/primal-subprimal/retail cuts; 3 classes of beef wholesale/primal-subprimal/retail cuts; and 3 sets of oral reasons.

Intermediate Division (age 9-13 before Jan. 1): A team will consist of 3-4 members. The three high scoring members of a team shall constitute the official team for each category and for the total contest. All individuals are eligible for individual award recognition. *Alternates and individuals from extension units with insufficient entrants to make up a team may judge for individual honors.*

Classes will consist of 30 retail cut identification; 3 classes of pork wholesale/primal-subprimal/retail cuts; 3 classes of beef wholesale/primal-subprimal/retail cuts; and 2 sets of 5 questions (5 points each).

GENERAL CONDUCT OF CONTEST

A. Contestants will move from exhibit to exhibit during the contest in five or more separate groups.

B. Members from the same team will be assigned to different groups.

C. 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/her group is working in an orderly arrangement.

D. 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.

SELECTION OF CLASSES

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

A. 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.)

B. 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 2 inches thick or more. Efforts will be made to avoid borderline calls. When possible, cuts 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.

C. Beef retail cut placing/reason classes shall be selected from among the following:
    Beef Chuck, Arm Roast
    Beef Chuck, Blade Steak
    Beef Rib, Rib Steak, Lip-on
    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 Roast Pork Loin, Rib Chop
    Pork Loin, Loin Chop
    Pork Ham, Smoked Center Slice

D. Wholesale/Primal-Subprimal Judging Class list. *Different numbered options are listed because of regional or market availability preferences.* *Preferred choices, if available.
   a. Beef Ribs (103/107*/109/112A)
   b. Beef Rounds (158*/160)
   c. Beef Short Loins, Short-Cut (174*)
   d. Beef Strip Loins, Bnls (180)
   e. Pork Fresh Hams (401*/401A)
   f. Pork Shoulder Boston Butts, Bone-In (406)
   g. Pork Loins (410*/411/41)

E. Classes and scoring for Contest

**Efforts will be made to have a total of 3 retail/carcass/wholesale classes from both pork and beef, but based on product availability and quality, a greater number of classes may be from either species

	Senior	Intermediate
Retail—2 Classes (50 points each)		
Retail	100	100
Carcass/wholesale/primal—4 Classes (50 points each)		
Carcasses/Wholesale/Primal/Subprimal Cuts	200	200
Reasons		
Oral reasons will be given on three of the above classes at 50 points each (Senior)	150	
Questions		
Five questions will be given on two of the above classes at 25 points each (Intermediate)		50
Identify 30 retail Cuts—Beef, Pork, and Lamb		
(A) Name of Species at 2 points each	60	60
(B) Name of Primal Cut at 3 points each	90	90
(C) Name of Retail Cut at 4 points each	120	120
(D) Recommended Cookery Method at 1 point	30	30
TOTAL CONTEST SCORE POSSIBLE	**750**	**650**

ORAL REASONS/QUESTIONS

A. Open (Senior) Division: 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. 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.*

B. Intermediate Division: There will be two question classes selected from beef, pork and retail classes. Each contestant will answer five questions for each class. The question 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 answering questions, but will be provided note cards during the contest to be used for review and preparation for questions. Questions will be designed to identify a characteristic or compare characteristics of two or more exhibits in the class. All answers will be numerical identifying the exhibit.

CONTEST TIME & MATERIALS

A. Twelve minutes will be allowed in the cooler per placing each judging class and taking notes for reasons/questions.
B. 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.
C. Two 12-minute periods will be allowed for identifying the 30 retail cuts, with no standback.
D. The Judges will decide all official placings and cuts for the contest.
E. Immediately preceding the start of oral reasons/questions, there will be a warm-up period of at least 15 minutes for contestants to study notes for their oral reasons/questions.
F. Oral reasons may not exceed two minutes for any one class.
G. Scan form, Retail ID list, placing cards, note cards, etc. shall be provided by the contest administration.
H. Clipboards, No. 2 pencils, clean warm clothing suitable for 32-45 F shall be provided by the contestant.
I. Hairnets must be worn and will be provided by the contest.
J. Bubbles not properly marked on the scan form will be scored as a zero.

AWARDS

A. Suitable awards will be given to the high individuals and teams in appropriate contest divisions and in total contest. The three senior divisions will include Placings, Reasons, and Identification. The three intermediate divisions will include Placings, Questions, and Identification.

B. All individuals participating, including alternates, shall be eligible for individual awards.

C. Ties in placings category shall be broken by reasons/questions followed by total contest scores. Ties in reasons will be broken using the low placing score. Ties in identification shall be broken by total contest scores. Ties in total contest will be broken by reasons/questions followed by identification.

D. The state representation at the National Contest hosted by the American Royal in Manhattan, KS will be comprised of the All-Star Team. The Champion senior team (if qualified) will have the option to compete in the National Western (Denver, CO). If declined, the Reserve Champion team will be offered opportunity, and so forth through the senior team placings until Kansas is represented at national contests available to youth.

STUDY MATERIAL

Study materials are available from several sources. For the latest suggested list, contact:

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American Meat Science Association
AMSA www.meatjudging.org

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Other Information:
A scan form for machine grading will be used in the contest. See 4-H score card. 4-H Meat Judging *&* Identification reference materials and information can be found at www.meatjudging.org under 4-H Meat Judging. Contact Travis O'Quinn (785-532-3469 or travisoquinn@ksu.edu) for other information about the contest.

American Royal National Meat Judging and Identification Contest
October 18, 2022
Kansas State University Meat Laboratory