2020 Kansas 4-H Virtual Meat Judging and Identification Contest

1. **Entries must be submitted through Cvent by the local extension unit and are due August 15, 2020.** 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 J3). 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. 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 as an individual in the 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.

3. 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 national competition.

4. 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 OR a 4-H member of any age who would like to be considered for the individual Livestock Sweepstakes awards.

5. **Individuals who have judged as an official team member or as an alternate 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 at the National 4-H Contest but did not actually participate in the contest, they retain their eligibility for the state contest.

6. 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.

*Plans are being made to transition to an All-Star Team representing Kansas at the National 4-H Meat Judging Contest beginning in 2021. This will be discussed during the coaches meeting on Sunday morning, August 23 at 10:00am, after the participants are dismissed and the contest begins.*
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](http://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 2 sets of 5 questions (5 points each). *Due to the virtual nature of the contest this year, there will be NO ORAL REASONS for 2020.*

**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. The Kansas 4-H Meat Judging Contest will be tentatively hosted virtually on Sunday, August 23 at 9:00am.

B. Rules and format of the contest are tentative and may be altered to provide the best experience for participants. Any changes will be communicated to coaches and local extension units prior to the contest.

C. Contest will be hosted through iCEV and scorecards will be made available using the e-scansheet option at Judgingcard.com.

D. There will be a virtual orientation for coaches and participants before the contest begins, hosted via Zoom at on Sunday, August 23 at 8:30am.

E. Retail ID, classes, and questions will only be available to be viewed by contestants for a specified amount of time. Thus, all participants must complete the contest during the scheduled contest time.

F. Final details regarding contest schedule, site log-in information, and final detailed procedures will be emailed to coaches/extension units the week prior to the event.

G. Team members and coaches will be given the official placings and reasons by the judges via Zoom approximately 30 minutes 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.

(Except 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**

<table>
<thead>
<tr>
<th>Retail—2 Classes (50 points each)</th>
<th>Senior</th>
<th>Intermediate</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>100</td>
<td>100</td>
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<thead>
<tr>
<th>Carcass/wholesale/primal—4 Classes (50 points each)</th>
<th>Senior</th>
<th>Intermediate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carcasses/Wholesale/Primal/Subprimal Cuts</td>
<td>200</td>
<td>200</td>
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<table>
<thead>
<tr>
<th>Reasons</th>
<th>Senior</th>
<th>Intermediate</th>
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<tbody>
<tr>
<td>Oral reasons will be given on three of the above classes at 50 points each (Senior)</td>
<td>0</td>
<td>0</td>
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<thead>
<tr>
<th>Questions</th>
<th>Senior</th>
<th>Intermediate</th>
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<tbody>
<tr>
<td>Five questions will be given on two of the above classes at 25 points each (Intermediate)</td>
<td>50</td>
<td>50</td>
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<table>
<thead>
<tr>
<th>Identify 30 retail Cuts—Beef, Pork, and Lamb</th>
<th>Senior</th>
<th>Intermediate</th>
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<tbody>
<tr>
<td>(A) Name of Species at 2 points each</td>
<td>60</td>
<td>60</td>
</tr>
<tr>
<td>(B) Name of Primal Cut at 3 points each</td>
<td>90</td>
<td>90</td>
</tr>
<tr>
<td>(C) Name of Retail Cut at 4 points each</td>
<td>120</td>
<td>120</td>
</tr>
<tr>
<td>(D) Recommended Cookery Method at 1 point</td>
<td>30</td>
<td>30</td>
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</tbody>
</table>

TOTAL CONTEST SCORE POSSIBLE 650 650

**ORAL REASONS/QUESTIONS**

A. Senior and 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.

**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, Questions, 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 Champion senior team (if qualified) will have the option to compete at the American Royal (hosted in Manhattan, KS). The National Western (Denver, CO) has recently announced they will not be hosting their in-person event in 2021. The Reserve Champion team will be offered the national contest if the Champion team does not accept, and so forth through the senior team placings until Kansas is represented.

STUDY MATERIAL

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

American Meat Science Association
AMSA www.meatjudging.org

Other Information:
A scan form for machine grading will be used in the contest. See 4-H score card. It will be imperative that members complete their scantron fully and accurately, using the team number and instructions given by contest officials. 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 20, 2020
Kansas State University Meat Laboratory