

2020 Texas State 4-H Meat Identification and Judging Contest Rules

The information included in this document has been in part adopted from the National 4-H Meat Judging Contest rules and regulations as put forth by the American Meat Science Association. All rules stated in the Texas 4-H Roundup Guide take precedent over rules stated in this document.

Eligibility

A. This contest is open to a team of four 4-H members to be selected and/or certified by the State and District 4-H leaders/Specialists. The three high scoring members of a team shall constitute the official team for each division and for the total contest. The fourth ranking member in each division and total contest shall automatically become the alternate in that division or total contest. All four members of each team are eligible for individual awards.

B. The Senior, Intermediate, and Junior contestant designation will be established by the State and District 4-H Leaders/Specialists.

C. All the members, including alternates, shall meet the eligibility requirements found in the Policies and Guidelines for National 4-H Competitive Events approved by ECOP and all State of Texas 4-H eligibility requirements.

Specifically, contestants:

- Must be 14-18 years old as of January 1 in the year they compete; Must be a 4-H member during the year they compete; Must not have participated in official post-secondary (university, college, junior college or technical school) competitive events of a similar nature in the same subject matter area, nor be a member of a post-secondary team undergoing training in preparation for such an event.

D. In addition to the Policies and Guidelines for National 4-H Competitive Events, contestant must be selected in the 12-month period prior to the contest date.

4H Contests Held During the Texas State Round-up

QUALIFYING MEAT JUDGING AND IDENTIFICATION - Team of 3 or 4 Qualifying National Contest Advancement Meat Judging and Identification is the evaluation and selection of meat cuts from beef, swine, and sheep species. The three high scoring members of a team shall constitute the official team for the contest, the fourth ranking automatically being the alternate. Contestants shall not have competed in an intercollegiate meats contest, or be currently enrolled in or completed a college level meats course.

INVITATIONAL MEAT JUDGING AND IDENTIFICATION - Team of 2. Limit of 3 teams per county. This contest will give youth the opportunity to further their knowledge and skills when evaluating meat through a practicum setting. The contest will be held simultaneously with the Qualifying Meat Judging and Identification contest. The contest consists of the evaluation and selection of meat cuts from beef, swine, and sheep species. Contestant in both the Senior and Intermediate level divisions for the retail cut identification portion of the contest, participants will be expected to know all the retail cuts on the Senior Retail ID list. County leader must specify the members of teams of two when registering or the State Office will assign the teams

Selection of Facilities, Products and Judges

A. The selection of facilities and product for the contest will be made by the Contest Superintendent (Dan Hale Extension Meat Specialist) or his designate.

B. The contest site will be "Off Limits" to all coaches, contestants and associated persons one week prior to the contest. Students participating in FFA contests simultaneously to 4H may have additional restrictions that will need to be adhered.

General Conduct of Contest

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

B. If possible, no two members of the same team will be in the same group.

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 group is working in an orderly arrangement.

D. Contestants will have 10 minutes to evaluate each class and identify each set of ten retail cuts. For each carcass and wholesale cut class, the contestant will have a 2-minute stand back time period at the beginning of the class and then a one-minute stand back time period at the end of each class. A one-minute warning will be given towards the end of class time period.

E. After all the classes have been evaluated each contestant will be given five minutes to review their scorecard to ensure that it has been filled out correctly. After this five-minute period scorecards will be picked up. Contestants should fill out their scorecards as they evaluate each class and as they are identifying each retail cut. There is not enough time to completely fill out their card during this five-minute review.

F. 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.

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

Scantron Card

A. Contestants will be provided a scantron in their packet, which must be used for the contest. The class and retail identification scores will be based off of the bubbled-in portions on the scantron. If the bubbles are blank the contestant will receive a zero for that item regardless if the answer is written on the card. If two items are bubbled in for the same class or retail cut code, then the contestant will receive a zero for that item.

Selection of Classes

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

A. General - Judging Classes

1. The Officials 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;
2. An effort will be made to select classes that will hold their characteristics for the duration of the contest;
3. 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. The Contestant should assume that all carcasses and cuts are of the same weight.
4. 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.
5. 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;
6. 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. Retail Identification

1. 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 2017) available from the American Meat Science Association
https://meatscience.org/docs/default-source/Student/Meat-Judging-Program/National-4-H-Meat-Judging/4-h-retail-cuts-beginning-2017.pdf?sfvrsn=2c3eb8b3_2
2. 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. Cuts may or may not be packaged and packaging materials are at the discretion of the contest officials. 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. The following web address is the official Texas A&M University site for Retail ID pictures <https://aggiemeat.tamu.edu/meat-%20identification-pictures/4-h-senior-division-and-ffa-meat-cde/>

C. Retail Cut Class List

1. 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 Loin Steak, Bone-in
- Beef Loin, Top Sirloin Steak, Boneless
- Beef Round, Round Steak (Bone-In or Boneless)

2. 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, Fresh Center Slice, Smoked Center Slice

3. Lamb retail cut placing/reason classes shall be selected from among the following:

- Lamb Rack, Rib Chop, Double Rib Chop, rib roast
- Lamb Shoulder, Blade chop, Arm Chop
- Lamb Loin, Loin Chop, Double Loin Chop, Loin Roast
- Lamb Leg, Leg Slice

D. Wholesale/Primal-Subprimal Judging Class list.

Different numbered options are listed because of regional or market availability preferences. * Denotes the preferred choices, if available.

- Beef Ribs (103/107*/109/112A)
- Beef Rounds (158*/160)
- Beef Loin (172)
- 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*/413 or a derivation of one of these)

E. **SENIOR** - Classes and scoring for a Standard Contest for Senior Contestants

Judging Classes **Possible Score**

Retail Classes (2) **100**

Classes Selected from list in Part C: one beef, one pork, or one lamb

Carcass and/or Wholesale/Primal/Subprimal Classes (4) **200**

Beef—2 Classes Carcasses and/or Cuts Wholesale/Primal/Subprimal and

Pork—2 Classes Carcasses and/or Wholesale/Primal/Subprimal Cuts is preferred; however, this may need to be altered based on the availability of product at the host institution. Having up to two classes in the same category is allowed if necessary because of product availability issues. Additionally, based on product availability, a third retail, beef, and/or pork class may be used.

Lastly, a lamb carcass class may replace one of the four carcass or wholesale/primal/subprimal cut classes.

Oral Reasons (3) **150**

Reasons will be given on three of the above classes at 50 points each

Total Judging Score Possible **450**

Retail Identification

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**

F. **INTERMEDIATE** - Classes and scoring for a Standard Contest for Intermediate Contestants

Judging Classes **Possible Score**

Retail Classes (2) **100**

Classes Selected from list in Part C, one beef, one pork, or one lamb

Carcass and/or Wholesale/Primal/Subprimal Classes (4) **200**

Beef—2 Classes Carcasses and/or Cuts Wholesale/Primal/Subprimal and

Pork—2 Classes Carcasses and/or Wholesale/Primal/Subprimal Cuts is preferred; however, this may need to be altered based on the availability of product at the host institution. Having up to two classes in the same category is allowed if necessary because of product availability issues. Additionally, based on product availability, a third retail, beef, and/or pork class may be used.

Lastly, a lamb carcass class may replace one of the four carcass or wholesale/primal/subprimal cut classes.

Questions (2) **100**

Questions will be answered on two of the above classes. These questions will be answered at a designated time during the contest. Both sets of questions will be answered at the same time without notes at 50 points each

Total Judging Score Possible **400**

Retail Identification

There is an abbreviated list of retail cuts that Intermediate contestant will need to learn. They will do 30 cuts and answer all four categories for each cut (Species, Primal Cut, Retail Cut and Cookery). This is a major change over previous year.

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 **700**

G. **JUNIOR** - Classes and scoring for a Standard Contest for Junior Contestants.

Judging Classes	Possible Score
<u>Retail Classes (2)</u> Classes Selected from list in Part C, one beef, one pork, or one lamb	100
<u>Carcass and/or Wholesale/Primal/Subprimal Classes (4)</u> Beef—2 Classes Carcasses and/or Cuts Wholesale/Primal/Subprimal and Pork—2 Classes Carcasses and/or Wholesale/Primal/Subprimal Cuts is preferred; however, this may need to be altered based on the availability of product at the host institution. Having up to two classes in the same category is allowed if necessary because of product availability issues. Additionally, based on product availability, a third retail, beef, and/or pork class may be used. Lastly, a lamb carcass class may replace one of the four carcass or wholesale/ primal/subprimal cut classes.	200
Total Judging Score Possible	300
TOTAL CONTEST SCORE POSSIBLE	300

Oral Reasons/ Written Questions

- A. 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 Officials and announced to the contestants at when they begin a reason/question class. The contestant may not use notes while giving reasons or answering questions, but will be provided note cards during the contest to be used for review and preparation for the oral reasons.
- B. Reasons should be given to the Officials, in the order of the contestant's placing. Major comparisons, criticisms and grants should be used, where appropriate.
- C. For questions contestants will be given 10 minutes to review their notes on both question classes. Following the review period contestants will put their notes away and then be given written questions. Participants will be given 10 minutes to answer the 5 questions per class for both classes.

Contest Time and Materials

- A. Ten minutes will be allowed in the cooler per placing each judging class and taking notes for reasons.
- B. Contestants will stand back two minutes for reviewing judging class. Seven minutes will be allowed for close inspection of each class and one minute will be allowed for stand back and filling out placing cards.
- C. Three 10-minute periods will be allowed for identifying the 30 retail cuts, with no stand back.
- D. The Officials will decide all official placings and cuts for the contest.
- E. Immediately preceding the start of oral reasons, there will be a warm-up period of at least 15 minutes for contestants to study notes for their oral reasons.
- F. Oral reasons may not exceed two minutes for any one class.
- G. All forms, placing cards, note cards for reasons, etc. shall be provided by the contest administration.
- H. Clipboards, pens, pencils, clean frocks, cooler coats and hard hats shall be provided by the contestant.
- I. Cards with bubbles on the scantron not marked will be scored as a zero. Any written information in the blanks on the scantron will be disregarded.

Awards

- A. Suitable trophies or awards will be given the high individuals and teams in appropriate contest divisions and in total contest.
- B. All individuals participating, including alternates shall be eligible for individual awards.
- C. Ties for the contest will be broken on the following bases:
 - Judging Divisions (Beef, Pork, Retail cuts) will be based on first reason/questions scores in that division, second total reason/questions scores, third the highest placing score in a selected class within that division.
 - Reason/Questions first lowest placing score for the classes that reasons or questions were given.

- Total Contest will be based on first total reason/question scores, second Retail ID score, and third Total Placing score.
- Retail ID first total reasons or questions and second highest total placing.
- If ties persist then ties will be broken at the discretion of the Contest Coordinator using other elements within the contest.

Study Material

Retail cuts and names shall be among those found in the Uniform Meat Identity Standards 2009 Edition

https://www.beefresearch.org/CMDocs/BeefResearch/PE/GuideToID_MeatCuts.pdf

Main Texas A&M AgriLife Extension 4H Meat Judging Site

<https://agrilife.org/4hmeat/>

Texas A&M Site to Study Retail ID and Meat Judging Example Classes

<https://aggiemeat.tamu.edu/>

Nebraska Site to Study Retail ID

<https://animalscience.unl.edu/meat-id>

Nebraska Site to Example Classes

<https://animalscience.unl.edu/pase-and-cde-meats-contest>

Pictures, PowerPoint's from the Collegiate Coaches

<http://www.meatscience.org/students/meat-judging-program/meat-judging-resources/rmc-2010-meat-judging-resources>

Official Meat Judging Collegiate Handbook – Has pictures with terminology and example questions [http://www.meatscience.org/docs/default-source/Student/Meat-Judging-Program/Intercollegiate-Contest-Materials/2017-officials-handbook-\(revised-november\)8eb6e8711b766618a3fcff0000a508da.pdf?sfvrsn=0](http://www.meatscience.org/docs/default-source/Student/Meat-Judging-Program/Intercollegiate-Contest-Materials/2017-officials-handbook-(revised-november)8eb6e8711b766618a3fcff0000a508da.pdf?sfvrsn=0)

Questions relating to the contest should be directed to: Dan Hale Extension Meat Specialist, Texas AgriLife Extension Service, dhale@tamu.edu, 979-587-9245