

**MEATS**

**Dr. Travis O'Quinn - Coordinator**

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**Room 123, Weber Hall**

**Sunday, April 28, 2024**

**Registration: 4:30 – 4:50 p.m.**

**Contest: 5:00 – 8:30 p.m.**

**\*\*\* 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.**

**\*\*ALL CONTESTANTS MUST WEAR HAIRNETS. SHORTS ,SANDALS/FLIP FLOPS, AND CAPS WILL NOT BE ALLOWED.\*\***

(Helmets are acceptable; hairnets will be made available)

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.)
2. Placing Classes (4-6 classes)
3. Ten questions will be asked on 2 judging classes that will be designated just prior to the event
4. Thirty retail cuts of meat will be identified with cookery method
5. One keep/cull class

<b>Contest Part</b>	<b>Total Points Possible / Student</b>
<b>Beef Quality and Yield Grading</b> Scored as follows YG = 1 point off for every 0.1 YG QG = 2 points off for 1/3 grade; 5 points for 2/3 QG; 10 points for full QG	<b>120 points</b> (10 points for each YG and each QG)
<b>Placing Classes</b>	<b>300 points</b> (50 / class)
<b>Questions</b>	<b>50 points</b> (5 / question)
<b>Keep / Cull class</b>	<b>50 points</b>
<b>Retail ID</b> Scored according to National FFA Rules: (species = 1 point; primal = 2 points; cookery = 1 point; retail name = 3 points)	<b>210 points</b> (7 points / cut)
<b>Contest Total Per Student:</b>	<b>730 points</b>

Teams can consist of up to 4 students, with the top 3 individual scores counting towards the team total. **2190 total teams points possible**

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, two bubbles (one or two can be 0) must be bubbled in for each retail cut.***

***\*\*\*No corrections will be made to student scantron bubbles. Students failing to correctly bubble responses will receive no credit for that response***

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](http://www.meatscience.org)

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