

MEAT JUDGING INFORMATION

2018 Season

Hello!

James Maynard and I would like to welcome you to either the Fairfield County 4-H Meats Judging Team or the Bloom-Carroll FFA Meats Judging Team. We will be coaching both teams for the 2018 season. We are excited to get this season underway and prepare two great teams to compete at the state contest in April. This document will highlight some facts about the contest, our practice and contest calendar, and will introduce some information regarding the resources we have included to help you advance as a team member.

Unlike livestock judging, meats judging is fairly black and white. We have compiled some information in the form of PDF pages of a “resource book”, informational PowerPoint slides, and slides with Retail ID and practice classes. We will also include links to good websites to go to for practice. If you cannot make it to practices, but would still like to participate at contests, this will be a great toolbox for you to self-teach yourself.

We are excited! Please let us know if you have any questions!

Caitlyn Black & James Maynard

CONTACT INFORMATION

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Feel free to email or call us with questions!

USEFUL LINKS

Remind App/Text Alerts

FFA: Text “@bcmeat” to 81010

4-H: Text “@gdc8da” to 81010

THE GOOGLE DRIVE

www.tinyurl.com/drivemeats

4-H Judging Rules and Regulations

www.meatscience.org , search 4-H Meat Judging Rules

Ohio FFA Rules and Regulations

ohioffa.org/cde/rules-registration/

Retail ID- codes and pictures

aggiemeat.tamu.edu/4-h-ffa-retail-identification-cuts/

Retail ID Quizzes

www.quizlet.com , search Meat Judging Retail ID

PRACTICES

Our practices for the 2017 season will be held at Bloom-Carroll High School in the agricultural education classroom. Bloom-Carroll is our alma mater and Christi Bachman has graciously allowed us to utilize that space for practices. The majority of our practices are two hours long on Sunday evenings. See the full calendar for details.

Bloom-Carroll High School
5240 Plum Road
Carroll, Ohio 43112

Park out back by the sports fields. The external door to the Ag room that has the FFA Emblem on it- knock and come on in!

CALENDAR

Sun	January 21	6-8 pm	Welcome! Practice, BC Ag Room
Sun	January 28	6-8 pm	Practice, BC Ag Room
Sun	February 4	6-8 pm	Practice, BC Ag Room
Sat	February 10	9 am~2 pm	Buckeye Invitational Contest, OSU Animal Sciences Building (\$10)
Sun	February 11	6-8 pm	Practice, BC Ag Room
Sun	February 18	6-8 pm	Practice, BC Ag Room
Sun	February 25	6-8 pm	Practice, BC Ag Room
Sun	March 4	6-8 pm	Practice, BC Ag Room
Sun	March 11	6-8 pm	Practice, BC Ag Room
Sat	March 17	10 am~3 pm	Ashland Invitational Contest, Turk Brothers Meats- Ashland, OH (\$10)
Sun	March 18	6-8 pm	Practice, BC Ag Room
Sun	March 25	6-8 pm	Practice, BC Ag Room
Sun	April 1	-----	NO PRACTICE- Easter
Sun	April 8	6-8 pm	Practice, BC Ag Room
Thurs	April 12	6-8 pm	<i>Potential Practice at OSU Meat Lab- TBD</i>
Fri	April 13	6-8 pm	<i>Potential Practice at OSU Meat Lab- TBD</i>
Sun	April 15	6-8 pm	Practice, BC Ag Room
Sun	April 22	6-8 pm	Last Practice!!, BC Ag Room
Sat	April 28	9 am ~2 pm	State Contest!!! OSU Animal Sciences Building (\$10)

USEFUL ADDRESSES

Bloom-Carroll High School
5240 Plum Road
Carroll, Ohio 43112

Park out back by the sports fields. There is an external door to the Ag room that has the FFA Emblem on it.

Ashland High School
1440 King Road
Ashland, Ohio 44805

Turk Brothers Custom Meats *For the March 17th Contest*
1903 Orange Street
Ashland, OH 44805

OSU Animal Sciences Building
2029 Fyffe Road
Columbus, Ohio 43210

*For the February 10th and April 28th Contests
Parking is paid at the meter (input your license plate #)*

CONTESTS

We will be traveling to three contests during the 2018 season. Two are located on The Ohio State University campus and the other is located in Ashland, OH. You are responsible for arranging transportation to and from each contest. We will let you know if other arrangements are available to you (ie: bus or riding with a coach). Each contest typically has a \$10 registration fee. The potential registration fee total if you are to go to all of the contests is a \$30 commitment.

Please reference the *Contest Information* on the Google Drive folder to read the rules for each contest. We will go over these rules in practices to make sure everything is clear.

The main difference between 4-H and FFA contests is that the 4-H'ers must give oral reasons on (3) of the classes that they judge and will be graded on those reasons as part of the contest. As coaches, we believe that it is important to understand not only how to place a class, but why you placed it that way. We have encouraged the presentation of reasons for **both** our 4-H and FFA participants to further their education on meats judging.

FFA Contest Layout

40 Retail ID		
- (species, primal, cut, and cookery) (7 pts x 40 IDs)		280 pts
6 Placing Classes		
- (Beef, Pork, and Lamb Carcass, retail cuts class, wholesale beef and pork)		300 pts
2 Question Sets		
- Total of 10 questions covering two classes		100 pts
Online Exam		
- 25 questions		50 pts
Meat Formulation Problem and Questions		
- 8 questions and 1 formulation solution		50 pts
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	INDIVIDUAL TOTAL	780 points
	TEAM TOTAL	2340 points

A team consists of the top three individuals registered for a chapter

4-H Contest Layout

30 Retail ID (10 pts each)		
- Species, primal, cut, and cookery		300 pts
6 Placing Classes (50 pts each)		
- 2 retail classes, 2 beef (carcass & wholesale), 2 pork (carcass & wholesale)		300 pts
3 sets of Oral Reasons (50 pts each)		
- Reasons will be given on three of the placing classes above		150 pts
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	INDIVIDUAL TOTAL	750 points
	TEAM TOTAL	2250 points

A team consists of the top three individuals from a group of four members from the same county

Attire and Tools

Meat judging doesn't require too many fancy tools. For contests you will need to bring a clipboard, a few pencils, and (FFA only) calculator. All worksheets and scantrons will be provided for you at the contests.

What you wear to contests is important! You will be judging in coolers for extended periods of time. The product you will be judging will be going into the food system, so we also need to adhere to safety standards. You should do the following:

- Wear warm clothing that you are comfortable in. It will be around 35-45°F in the coolers during the contest. You will be in there for a few hours. Typically 2-3 layers and a warm coat will do the job.
- Wear closed toe, clean shoes. Preferably shoes that are non-slip. The floors can/will be wet and you are in a food facility. DON'T wear your barn boots! :)
- Take off all jewelry including earrings, rings, and necklaces. These can fall off and cause issues.
- Tie hair back and wear hair nets! (Both genders!)
- Give your phone to one of the coaches or leave it at home! You won't be able to take it or use it during the contest.
- The only things you'll be able to take into the contest are clipboards and pencils.

GOALS!

Your coaches have some high goals for your teams this year! We believe that if you are focused, work hard, and try your best, that we can do really well at the state contest. "Really well" is defined as Top 5 in either (both) contests! We will do our best to help you achieve this success!