

# MEAT JUDGING INFORMATION

2019 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 2019 season. We are excited to get this season underway and prepare two great teams to compete at the state contest at the end of 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 BOX DRIVE

[www.tinyurl.com/2019Meat](http://www.tinyurl.com/2019Meat)

4-H Judging Rules and Regulations

[www.meatscience.org](http://www.meatscience.org), search 4-H Meat Judging Rules

Ohio FFA Rules and Regulations

[ohioffa.org/cde/rules-registration/](http://ohioffa.org/cde/rules-registration/)

Retail ID- codes and pictures

[aggiemeat.tamu.edu/4-h-ffa-retail-identification-cuts/](http://aggiemeat.tamu.edu/4-h-ffa-retail-identification-cuts/)

Retail ID Quizzes

[www.quizlet.com](http://www.quizlet.com), search Meat Judging Retail ID

## **PRACTICES**

Our practices for the 2018 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 1.5 hours long on Tuesday 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

Tues	February 26	6:30-8 pm	Welcome! Practice, BC Ag Room
Tues	March 5	6:30-8 pm	Practice, BC Ag Room
Tues	March 12	6:30-8 pm	Practice, BC Ag Room
Tues	March 19	6:30-8 pm	Practice, BC Ag Room
Tues	March 26	6:30-8 pm	Practice, BC Ag Room
Tues	April 2	6:30-8 pm	Practice, BC Ag Room
Sat	April 6	8:30-10:30 am	Meat Lab Practice, OSU Animal Sciences Building
Tues	April 9	6-8 pm	Practice, BC Ag Room
Tues	April 16	6-8 pm	Practice, BC Ag Room
Tues	April 23	6-8 pm	Last Practice!! BC Ag Room
<b>Sat</b>	<b>April 27</b>	<b>9 am ~2 pm</b>	<b>State Contest!!! OSU Animal Sciences Building (\$10)</b>
Tues	April 30	6:30-8 pm	Potluck Celebration, BC Ag Room

## USEFUL ADDRESSES

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

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**OSU Animal Sciences Building**  
2029 Fyffe Road  
Columbus, Ohio 43210

*For the April 27th Contest  
Parking is paid at the meter (input your license plate #)*

## CONTESTS

We will be traveling to one contest for the 2019 season, the Ohio State Contest for both FFA and 4-H. This contest is located on The Ohio State University campus in Columbus. You are responsible for arranging transportation to and from the state 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.

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

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

**4-H Contest Layout-** A team consists of the top three individuals from a group of four members from the same county

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

### **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 food safety 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!