

MEATS

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Room 123, Weber Hall

Sunday, May 4 2025

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

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

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
