

State 4-H Meat Judging

GENERAL INFORMATION

The North Dakota 4-H Meat Judging Contest provides an opportunity for youth enrolled in 4-H Livestock projects to enhance their carcass evaluation and retail identification skills. Meat judging programs are currently the most effective tool for the recruitment and development of future meat science technologists in existence today. Meat judging is more than the determination of the quality and lean meat yield of a carcass or wholesale cut that affect the safety and taste of the products we consume; the North Dakota 4-H meat science project serves as a training tool to develop young leaders in the meat and livestock industries. Contestants step into a meat cooler (yes, it is cold!) where food safety is the first priority in this project area because there is a consumable, uncooked product being judged. Beyond the cold temperature, 4-H'ers move from table or carcasses hanging on a hook to evaluate the meat products.

This project area helps youth improve life skills such as decision-making, communication skills and confidence, but also provides an opportunity to gain a very practical skill they can utilize through life as they visit the grocery store or butcher shop. Youth gain the skills to examine a cut of meat and determine which is the highest quality with the most flavor. Whether they cook for themselves or others, they will gain a useful skill to perfect as they gain experience. Just as important, this contest advances a participant's knowledge of the livestock and meat industry. This contest provides an educational program for all project members, including those who may not own a project animal.

The winning 4-H senior meat judging team will represent North Dakota at the National 4-H Meat Evaluation & Identification Contest as part of the American Royal Livestock Show in Manhattan, Kansas, in October.

OBJECTIVES & OUTCOMES:

- Stimulate learning in animal science, agricultural industry and the meat industry;
- Youth develop positive interests and attitudes about meat evaluation, animal science and related careers;
- Youth gain a base understanding of cuts of meat, meat terminology, food safety, and meat selection;
- Youth will utilize skills and abilities to solve everyday situations;
- Youth gain valuable consumer experience for culinary skills impacting their future;
- Provide a competitive setting where attitudes of friendliness and fairness prevail;
- Participants will process information, analyze complex problems and make informed decisions regarding current meat industry decisions;
- Develop teamwork, self-confidence, public speaking and decision-making skills;
- Increased number of participants seek higher education opportunities and careers in animal science.

PRE-Registration Required

Register on JudgingCard.com with county numbers listed on the last page - Register early to avoid late charges

To register use your ND County 4-H number listed on the last page. Username and password are the same, simply put "ND" in front of your County number: i.e. 7777 = ND7777 for both password and username.

*****DO NOT CHANGE PASSWORDS*****

Is your team coming to practice?

Sending an email to the state 4-H Animal Science Specialist will guarantee you a **NDSU parking pass** to avoid paying for parking or receiving a parking ticket during a normal NDSU work week where parking restrictions apply. Parking will be for **Visitors Lot E**, which is directly east of Shepperd Arena. The entrance to the parking lot is off Albrecht Blvd, heading east on 14th Ave. N.

Lodging

The state 4-H Animal Science Specialist will do their best to secure a discount for lodging each year. Please watch for an email detailing specifics. If you are a coach and have not received any information, please reach out to your county Extension agent.

****Deadline for winning State 4-H Meat Judging Team to decide to go to Nationals: July 1****

Contestants & Eligibility

1. Contestants must be enrolled in North Dakota 4-H (4honline) as a full time member in the county they represent. Short-term 4-H members are not eligible to compete at the state level.
2. Counties may enter any number of participants in either age division. The high **three individual** scores will determine the team score.
3. All participants are eligible for individual awards.
4. **Counties may combine to form a team provided neither county has more than 2 participants.** Combination teams must pre-register together for the appropriate age group. A team of three (3) may not pick up a fourth or fifth member from another county.
 - a. **Both counties and coaches from the different teams must approve combining of individuals for a team.**
5. Contestants in the **senior** division: 14-18 years on Dec. 31, 2018; the **intermediate** division: 11 years of age to 13 on Dec. 31, 2018; the **junior** division: 8 years of age to 11 on Dec. 31, 2018.
6. FFA members judging in the FFA contest who are also 4-H members may participate in both contest. To do so, they must be pre-registered by their county extension agent. They will fill out ONE scantron that will be run for both contests. There may be more than one FFA chapter in your county, resulting in a combination of members from different FFA chapters or a mixture of FFA members and non-FFA members, 4-H membership requirements must be observed.
7. Individuals with disabilities are invited to request reasonable accommodations to participate in NDSU-sponsored programs and events. To request an accommodation(s), please contact Holly Halvorson at 701-231-7251 or Holly.Halvorson@ndsu.edu one week prior to contest to make arrangements.
8. 4-H members are not eligible for this contest if:
 - a. He/she has judged at a National 4-H Meat Judging Contest.
 - b. He/she has participated in official post-secondary (university, college, junior college or technical school) competitive events of a similar nature in the same subject matter area. Neither can he/she be a member of a post-secondary team undergoing training in preparation of an event.

Contest age divisions

Each age division is considered a separate contest and youth may enter one of the following divisions.

- ✿ Junior 4-H division: Youth ages 8 to 11 years old and enrolled in North Dakota 4-H as a full time 4-H member (not a short-term member) as of December 31, 2018.
- ✿ Intermediate 4-H division: Youth ages 11 to 13 years old and enrolled in North Dakota 4-H as a full time 4-H member (not a short-term member) as of December 31, 2018.
 - ✓ Members who are currently 14 but did not turn 14 before January 1 should judge in the intermediate division as they are not eligible for the national contest.
- ✿ Senior 4-H division: Youth age 14 to 18 on December 31, 2018 and enrolled in North Dakota 4-H as a full time 4-H member (not a short-term member).
 - ✓ 14-year-old members who have not turned 14 by January 1 are considered an intermediate, as they are ineligible for the national contest.
- ✿ *County agents and coaches are responsible for determining the age and member eligibility of participants in the State 4-H Meat Judging Contest from their respective clubs.*

Dress code

Come prepared to work in a cold storage room for two hours. Individuals are expected to wear protective clothing including hard hats and white frocks, which will be provided. Individuals will be provided with hairnets to be worn with hair up if they are not already wearing a ball cap.

Participants shall follow the 4-H Dress Code under cold gear: 4-H members must be dressed neatly and wear a solid white, yellow, gray, or green shirt with 4-H emblem on the front. **County names or other affiliation should not be worn at the state contest in order to avoid bias.** The clover may be imprinted, screened, or attached with an adhesive (if clovers are pinned to the shirt, use multiple pins and place pins discreetly underneath the chevron). Failure to comply will result in the deduction of 50 points from the individual or team score. 4-H members are asked to stay in official dress until completion of awards.

Facilities, product and judges

- The selection of facilities and product for the contest will be made by the Contest Superintendent.
- The selection of official judges will be made by the Contest Superintendent
- Effort will be made to keep contest conditions fair to all contestants. Due to the limited pre-contest practices opportunities, the Contest Host and Superintended may permit pre-contest practices at the contest side.
 - **Workout:** will be scheduled prior to the contest with 1 h increments for each team. Please make sure you send an email to the 4-H Animal Science Specialist indicating your arrival and preferred time.

Contest Guidelines

National 4-H Contest rules apply. Local managers may modify rules and procedures as needed to conduct the event in the allowed time.

1. There is a **\$2** registration fee.
2. Registration is done on JudgingCard.com.
3. No electronic devices (phones, tablets, computers, etc.) will be allowed during the contest.
4. Scantrons will be used for the entire contest. An example scantron for practice has been provided on our 4-H website:
https://www.ndsu.edu/4h/member_information/programs_events/state_4_h_contests/meats_judging/
5. Contestants must bring their own #2 pencils for scantrons. Clipboards are encouraged, but must be clean and free of markings.
6. It is the individual's responsibility to ensure their scantron is filled out properly if it is utilized for the contest. This includes:
 - a. Erased bubbles on the scantron are erased well so the scanner does not pick up a double marked answer.
 - b. Scantron bubbles are filled in neatly and dark enough for the scanner to read the bubble correctly.
 - c. Scantrons will **NOT** be evaluated or checked for inaccuracy do to the error of the contestant.
 - d. Please make sure to **DOUBLE CHECK** scantrons before they are handed in. Once they are handed in, they will **NOT** be returned for any reason.
7. Clean paper – free of notes – will be allowed during the contest.
8. Individuals and official judges are to make their placings and identifications without handling the meat.
9. While the contest is in progress, there shall be **NO** conferring between contestants or anyone else other than the Contest Superintendents, Group Leaders or their representative. **50 points** will be deducted from the total score for each talking infraction reported.
10. Participants shall not use any mechanical or instructional aid, such as a tape measure, ruler, light grid, gauge, chart, etc. In arriving at a decision.
11. As few members as possible of the same team will be in the same group.
12. The NDSU Meat Science department will make their best attempts to meet the contest demands.
13. Retail cuts for seniors 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 available from the [American Meat Science Association](#) under 4-H Retail Cuts. Junior and Intermediate participants have different lists on the ND [4-H Meat Judging](#) Webpage.

Format of contest:

1. **Juniors** – 450 total possible points
 - a. Will judge **6 meat classes (300 points)**
 - i. Retail – 2 classes (one beef and one pork) – 50 points each
 - ii. Beef – 2 classes (carcass and/or wholesale/primal/subprimal cuts) – 50 points each
 - iii. Pork – 2 classes (carcass and/or wholesale/primal/subprimal cuts) – 50 points each
 - iv. Scantron will be utilized
 - v. **Ten minutes** will be allowed to place each class
 - b. **Ten (10) meat class questions (50 points)**
 - i. Questions classes will be chosen by the judges based on the 6 meat classes above.
 - ii. Questions are worth **five (5) points** each for a total of 50 points
 - iii. *Sample question: Which beef carcass had the highest % kidney, pelvic and heart fat (KPH)? Youth will then place carcasses one (1) through four (4) based on their decision.*
 - c. **Ten (10) retail meat Cut ID (100 points)**
 - i. The junior contest includes the list of 20 retail cuts titled “[Junior Retail ID](#)” on the 4-H Meat Judging website.
 - ii. **Fifteen (15) minutes** will be given to identify the cuts according to the Meat Identification Card.
 - iii. The Species, Primal Cut, Retail Cuts, and Cookery Method for each sample must be identified using the numerical system on the scantron Identification Card
 - iv. Youth will be given points for the correct answer:
 1. Name of Species – 2 points (20 points total)
 2. Name of Primal Cut – 3 points (30 points total)
 3. Name of Retail Cut – 4 points (40 points total)
 4. Recommended Cookery Method – 1 point (10 points total)
2. **Intermediates** – 550 total possible points
 - a. Will judge **6 meat classes (300 points)**
 - i. Retail – 2 classes (one beef and one pork) – 50 points each
 - ii. Beef – 2 classes (carcass and/or wholesale/primal/subprimal cuts) – 50 points each
 - iii. Pork – 2 classes (carcass and/or wholesale/primal/subprimal cuts) – 50 points each
 - iv. Scantron will be utilized
 - v. **Ten minutes** will be allowed to place each class
 - b. **Ten (10) meat class questions (50 points)**
 - i. Questions classes will be chosen by the judges based on the 6 meat classes above.
 - ii. Questions are worth **five (5) points** each for a total of 50 points
 - iii. *Sample question: Which beef carcass had the highest % kidney, pelvic and heart fat (KPH)? Youth will then place carcasses one (1) through four (4) based on their decision.*
 - c. **Twenty (20) retail meat Cut ID (200 points)**
 - i. The intermediate contest includes the list of 60 retail cuts titled “[Intermediate Retail ID](#)” on the 4-H Meat Judging website.
 - ii. **Thirty (30) minutes** will be given to identify the cuts according to the Meat Identification Card.
 - iii. The Species, Primal Cut, Retail Cuts, and Cookery Method for each sample must be identified using the numerical system on the scantron Identification Card
 - iv. Youth will be given points for the correct answer:
 1. Name of Species – 2 points (40 points total)
 2. Name of Primal Cut – 3 points (60 points total)
 3. Name of Retail Cut – 4 points (80 points total)
 4. Recommended Cookery Method – 1 point (20 points total)

3. **Seniors** – 675 total possible points
 - a. Will judge **6 meat classes (300 points)**
 - i. Retail – 2 classes (one beef and one pork) – 50 points each
 - ii. Beef – 2 classes (carcass and/or wholesale/primal/subprimal cuts) – 50 points each
 - iii. Pork – 2 classes (carcass and/or wholesale/primal/subprimal cuts) – 50 points each
 - iv. Scantron will be utilized
 - v. **Ten minutes** will be allowed to place each class
 - b. **Fifteen (15) meat class questions (75 points)**
 - i. Questions classes will be chosen by the judges based on the 6 meat classes above.
 - ii. **Three** classes will be chosen for questions.
 - iii. **Five** questions per class at **five** points each for a total of 75 points
 - iv. *Sample question: Which beef carcass had the highest % kidney, pelvic and heart fat (KPH)? Youth will then place carcasses one (1) through four (4) based on their decision.*
 - c. **Thirty (30) retail meat Cut ID (300 points)**
 - i. Entire retail cut list of beef, pork, and lamb; fresh, processed or variety
 - ii. **Thirty (30) minutes** will be given to identify the cuts according to the Meat Identification Card.
 - iii. The Species, Primal Cut, Retail Cuts, and Cookery Method for each sample must be identified using the numerical system on the scantron Identification Card
 - iv. Youth will be given points for the correct answer:
 1. Name of Species – 2 points (60 points total)
 2. Name of Primal Cut – 3 points (90 points total)
 3. Name of Retail Cut – 4 points (120 points total)
 4. Recommended Cookery Method – 1 point (30 points total)

Tie-Breaking

All ties overall, individual and team, will be broken using the following sequence:

1. Questions scores overall
2. Judging scores overall
3. Meat classes will be ranked prior to the start of the contest to serve as the final tiebreaker

Awards

1. Fulltime enrolled North Dakota 4-H participants are eligible for:
 - a. Individual ribbon awards for the top five individuals in each division
 - b. Top three teams overall in each division
2. Senior 4-H division first place team (top three scores plus first alternate) will be eligible to represent North Dakota 4-H at the National Contest.

Ribbon awards are sponsored by the North Dakota 4-H Foundation.

- ✓ **To request funding for the National 4-H Meat Judging contest:** The county Extension agent of the representative team will need to write a formal letter to the ND 4-H Foundation Director, Penny Dale, requesting funds (\$1,000) for travel (penny.dale@ndsu.edu). Please include
- Who the 4-H Foundation should make the check out to
 - Where to mail the check
 - The names of those competing on the team
 - The name and date of the National event
 - Please CC Animal Science Specialist too: LeighAnn.Skurupey@ndsu.edu

Results:

JudgingCard.com

Officials:

In order to provide a rewarding experience for our youth, volunteers are key to the successful operation and efficiency of each contest. If you would like to serve as an official during the State 4-H Meat Judging Contest, please send an email to LeighAnn.Skurupey@ndsu.edu.

1. **Superintendent(s):** Oversees all aspects of the contest, assists contestants and other officials. Arrange for qualified Judge(s). Publicize contest. Ensure rules are updated. Arrange for and select animals for classes. Secure other officials, supplies, and paperwork to efficiently run the contest. Establish contest on Judgingcard.com and develop contest within the system. Introduces the contest and ensures the PA system is working. Works to ensure results, reasons, and classes are being conducted in a professional and timely manner. Assists in presenting awards and posting awards results.
2. **Moderator(s):** The moderator should be knowledgeable in meat judging procedures, guidelines, and regulations. The moderator assumes complete direction of the contest (may also be the superintendent), calls rotation of the animals and rotation of the participants during the judging phase. Gathers the official placings and cuts for tabulation.
3. **Judge(s):** A judge can be anyone with a strong background in meat judging. The judge(s) will make informed decisions on the official placing for each class. Along with the moderator, they will come to an agreement on official cuts based on the difficulty or ease of placing each class. The judge(s) will develop questions required from classes.
4. **Time Keeper:** The timekeeper will monitor elapsed time for each timed rotation for each class to be judged, giving adequate time for each rotation to settle in prior to starting the time clock after each rotation.
5. **Group leaders:** Volunteers, coaches, chaperones, agents that assist with leading each group of contestants during the rotation of classes. They are responsible for collecting cards when the class is complete from each participant, if needed. They are the only individual that participants are allowed to talk to during the judging portion of the contest. Group leaders help to ensure participants are not talking amongst themselves and report illegal behavior (cell phones, talking, cheating, etc.) to the superintendent or moderator.
6. **Butcher:** Prepares carcasses and cuts or meat; puts together retail identification tables.
7. **Tabulators:** Collecting reasons cards and scantrons. Helping to input reasons scores into the JudgingCard.com system. Double-checking the top ten individuals for each category.

Other Resources

Meat judging resources:

- American Meat Science Association: <https://meatscience.org/students/meat-judging-program/meat-judging-resources>

OSU Extension Youth Judging Materials

- Notes and oral reasons examples: <https://u.osu.edu/livestockjudging/notes-and-reasons/>

YouTube

- Texas Tech University
 - What is meat judging? <https://www.youtube.com/watch?v=N2Ryuy3u9yg>
- Meat judging practice
 - <https://www.youtube.com/watch?v=zzNxfVYJkds>
- Beef Grading
 - <https://www.youtube.com/watch?v=fn4upP79j2c>
- Meat evaluation and Technology CDE – FFA
 - <https://www.ffa.org/participate/cdes/meats-evaluation-and-technology/>
- Wisconsin Youth Meat Judging Resources
 - <https://fyi.extension.wisc.edu/youthlivestock/resources/meat-judging/>
- Meat judging – Quality Grading
 - <https://www.youtube.com/watch?v=L9Hzrs75-zU>
- Taking notes and giving reasons with a carcass class
 - <https://www.youtube.com/watch?v=0JTBCFjYJ78>
- Evaluating Muscling, Trimness and Quality
 - https://www.youtube.com/watch?v=6lyW_9JdBxE
- Basic Meat Cuts & Grades
 - <https://www.youtube.com/watch?v=ks83UksLbmg>
- Evaluating Beef Loins
 - <https://www.youtube.com/watch?v=koM1aXidLuk>
- Meat Judging classes and retail cuts from 2015
 - <https://www.youtube.com/watch?v=4zYKXFh7H-c>
- 2015 state 4-H Meat Judging Contest – Wisconsin
 - <https://www.youtube.com/watch?v=vRHZ9h0KFyM>
- Pork Carcass Judging – Australia
 - <https://www.youtube.com/watch?v=Jmn7AU7OCEg>
- Beef Carcass Evaluation
 - https://www.youtube.com/watch?v=H_zkJtx3aXA
- Pork Cuts Evaluation
 - <https://www.youtube.com/watch?v=z6KkilKqPmc>
- PSE Hams – How to evaluate
 - <https://www.youtube.com/watch?v=3UcXrOSnEZc>
- Fresh Ham Evaluation
 - https://www.youtube.com/watch?v=qJjkin_Y-3A

Other resources from Texas A&M: <https://agrillife.org/4hmeat/academics/meat-science/4h/resources/>

Judging class cuts calculator

- <https://www.judgingcard.com/resources/hormel.aspx>

ND 4-H County Numbers			
4001	Adams	4030	Morton
4002	Barnes	4031	Mountrail
4003	Benson	4032	Nelson
4004	Ft. Berthold	4033	Oliver
4005	Bottineau	4034	Pembina
4006	Bowman	4035	Pierce
4007	Burke	4036	Ramsey
4008	Burleigh	4037	Ransom
4009	Cass	4038	Renville
4010	Cavalier	4039	Richland
4011	Dickey	4040	Rolette
4012	Divide	4041	Sargent
4013	Dunn	4042	Sheridan
4014	Eddy	4043	Sioux
4015	Emmons	4044	Slope
4016	Foster	4045	Stark-Billings
4017	Golden Valley	4046	Steele
4018	Grand Forks	4047	Stutsman
4019	Grant	4048	Towner
4020	Griggs	4049	Trail
4021	Hettinger	4050	Walsh
4022	Kidder	4051	Ward
4023	LaMoure	4052	Wells
4024	Logan	4053	Williams
4025	McHenry		
4026	McIntosh		
4027	McKenzie		
4028	McLean		
4029	Mercer		



www.ndsu.edu/4h/

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EXTENSION

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