

2017 NACTA MEAT JUDGING CONTEST
KANSAS STATE UNIVERSITY
8:00 am, April 8th, 2017
Weber Hall - Meat Science Laboratory

General Contest Outline:

1. Contest will be held at the Kansas State University Meat Science Laboratory (on campus). Contestants must wear hair nets (which will be provided).
2. Each team will consist of four (4) students who are enrolled as full-time students in an agricultural degree or certificate granting program at the institution which they are representing. All 4 scores will compose the team total.
3. Each institution will be limited to one (1) official team. Alternates may compete as individuals for individual awards. There is no limit on the number of alternates that can compete from each school. The four official team members must be designated in advance.
4. A competing individual may not compete in this contest if he/she has participated as a scored, official contestant in a national NACTA Meat Judging Contest in any previous year in the same division. If he/she previously competed in the two-year college division, he/she may compete once more in the four-year college division.
5. The contest format will be the same for both 2 and 4 year schools. Separate awards will be made for both team and overall individuals in each division.
6. The contest will consist of the following:
 - 6 Classes (50 pts each) (4 classes will have questions; 5 questions / class, 5 pts each):
 - Beef Carcass
 - Pork Carcass
 - Lamb Carcass
 - Hams
 - Pork Loins
 - Retail Cuts
 - 30 Retail I.D. [Selected from the Official 4-H and FFA Retail ID List available from the American Meat Science Association (www.meatjudging.org)]. A total of 300 pts (4 pts for retail name, 3 pts for primal, 2 pts for species, 1 pt for cookery method)
 - 6 Beef Carcasses for Quality and Yield grading (20 pts / carcass)

For Questions Contact the Coordinator: Dr. Travis O'Quinn; travisquinn@ksu.edu