

MEATS
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Stanley Stout Center
Sunday, May 3, 2026
Registration: 4:30 – 4:50 p.m.
Contest: 5:00 – 8:30 p.m.

***** Students may be dropped off outside the Stanley Stout Center starting at 3:30 PM to help accommodate for the multiple CDEs registering at the same time.**

*******2026 Update*******

With the KSU meat lab currently under renovations through October of 2026, there will be modifications to the classes used and contest for this year's contest. Since the contest will not be held under refrigeration, all meat products evaluated by students will be required to be discarded following the event. As a result, the contest format for 2026 will be as follows:

- 30 retail ID cuts will be evaluated on actual retail cuts (same as previous years)
- There will be 3 retail cut classes evaluated on actual meat products
- The remaining 3 classes will consist of simulated beef short loins, ribs, and pork loins. Each will include a class of simulated cuts, with pictures of both faces provided on foam/block so that the images will be as close to normal presentation of these cuts as possible.
- All beef yield and quality grading (6 head) will be from printed beef ribeye images
- Questions (5 / class) will be from one of the retail cut classes as well as one class of the simulated cuts.
- There will be no keep/cull class for 2026

Bring a clipboard, non-programmable calculator and #2 pencils.
No measuring devices will be allowed.

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	None for 2026
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:	680 points

Teams can consist of up to 4 students, with the top 3 individual scores counting towards the team total. **2040 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
