



October 2, 2018

MEMORANDUM

Center for Meat Safety & Quality
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To: 2019 4H and FFA Meat Team Coaches

From: Robert J. Delmore, Ph.D., Co-Superintendent, CSU Meat Science
John A. Scanga, Ph.D., Co-Superintendent, Meyer Natural Foods

Subject: 2019 Western National Roundup 4H and FFA Meat Judging Contest

The 2019 Western National Roundup 4-H and FFA Youth Meats Contest will be held on **Saturday, January 12, 2019** and we are planning on this being the inaugural event in the JBS Global Food Innovation Center in Honor of Gary and Kay Smith. While this facility is still under construction, we are optimistic that it will be ready to host the contest. The new facility is located at 350 West Pitkin, Fort Collins, CO 80523. We have secured the University Park Hilton (425 West Prospect Ave) as the headquarters hotel and it is in walking distance of the CSU campus and the Department of Animal Sciences. Additionally, we have arranged for the awards breakfast at the CSU Alumni Center located in the Canvas Stadium, also within walking distance of the University Park Hilton. As all events associated with the contest will be held in Fort Collins, we would encourage all teams to stay Friday and Saturday night at the University Park Hilton.

In past years, the University of Wyoming Meat Laboratory, located in Laramie, WY, has hosted a 4-H and FFA workout the day prior to the contest. If you wish to inquire about this opportunity in 2019, please contact them directly.

The **coaches meeting** will be Saturday, January 12, 2019 at **8:00 AM**. This meeting will occur immediately prior to the start of the 4-H division of the contest beginning and will be open to coaches only. Please note from the schedule that the FFA division starts 1 hour later than the 4H division, and FFA contestants are not required to be on site for the contest until 10:00 AM. The format for the 2019 contest will remain consistent with the posted rules for this contest. Each FFA contestant will be required to complete a formulation problem and yield and quality grade 4 beef carcasses, but there will be NO team activity for this contest. A copy of the rules, contest format and retail identification list is posted for both the 4-H and FFA formats. Contestants will utilize a Scantron form (4-H / FFA Meat Evaluation Form #480-4; see example in rules) for both the 4-H and FFA contests. Please see the enclosed example forms and ensure that your students are familiar with the reporting form and have a supply of #2 pencils. Teams must provide their own hardhats, clean frocks, long pants and close-toed shoes (safety toe are not required, closed athletic shoes are acceptable) for the contest. Please remind participants that jewelry (earrings, necklaces, etc.) are not permitted and please do not chew candy or gum.

All teams and contestants must be registered with the Western National Roundup. Teams that have not registered with the Western National Roundup will not be allowed to compete. All contest and registration information can be found at:
www.westernnationalroundup.org/

The **4-H contest** will consist of the following (750 points total):

- 1) 6 placing classes worth 300 total points
 - Beef carcasses
 - Pork carcasses
 - Pork wholesale cuts (Fresh Hams or Center Loins)
 - Beef wholesale cuts (Ribs, Short Loins, Full Loins, or Rounds)
 - 2 Beef or Pork retail cuts classes OR 1 retail cuts class and another Beef or Pork wholesale class
- 2) 3 sets of oral reasons worth 150 total points
- 3) 30 retail cuts for identification worth 300 total points

The **FFA contest** will consist of the following (719 points total)

- 1) 6 placing classes worth 300 total points
 - Pork carcasses
 - Pork wholesale cuts (Fresh Hams or Center Loins)
 - 2 Beef wholesale cuts (Ribs, Short Loins, Full Loins, or Rounds)
 - 2 Beef, Pork or Lamb retail cuts classes OR 1 retail cuts class and another Pork wholesale cuts class
- 2) 10 Questions on 2 separate placing classes designated for questions worth 50 total points
- 3) USDA Quality and Yield Grading of 4 Beef Carcasses worth 64 total points
 - Students will be expected to quality and yield grade the same carcasses during the same rotation (12 minutes)
- 4) Written Exam and Formulation Problem worth 125 total points
 - 25 question exam worth 75 points
 - 1 formulation problem worth 50 points
 - i. 8 questions pertaining to the formulation problem worth 5 points each
 - ii. 1 correct solution to the formulation worth 10 points
- 5) 30 retail cuts for identification worth 180 total points

If you have any questions concerning the contest itself, please feel free to contact Dr. Delmore at (970) 491-7093 or Robert.Delmore@ColoState.edu or Dr. Scanga at (970) 222-3340 or jascanga@gmail.com.

2019 NWSS Round-Up Meats Judging Contests Schedule

Location: Global Food Innovation Center in Honor of Gary and Kay Smith, 350 West Pitkin Street, Fort Collins, 80523

Saturday, January 12, 2018

8:00 – 8:30 AM 4H & FFA COACHES MEETING

Attention FFA Coaches, your students do not need to be present until 9:30 AM. They are more than welcome to come with you at 8 AM, but it is not required. Please plan breakfast accordingly, as the FFA contestants will have a late lunch.

4-H

8:30 AM Contest Instructions for Contestants and Welcome

8:45 AM Contestants Start Judging

11:00 AM Lunch and Reasons Warm-Up

11:45 AM Reasons Begin

1:30 PM Coaches meet for contest review

3:30 PM Buses returning to Western National Roundup Headquarters, Denver, CO

FFA

9:30 AM Contest Instructions for Contestants and Welcome

10:15 AM Written Test and Meat Formulation Problems

11:00 AM Contestants Start Judging

1:15 PM Questions

1:30 PM Lunch

1:30 PM Coaches meet for contest review

****Each team will be presented with an official packet of placings and reasons during the review. Coaches are encouraged to attend the review and ask questions of the official committee. The contest products will be available until 3:00 PM for teams to review, photograph, etc.**