

WYOMING STATE 4-H MEAT JUDGING CONTEST

This Contest is held at the Animal Science Meat Lab on the University of Wyoming Campus in Laramie, Wyoming.

TENTATIVE SCHEDULE –

Saturday, April 20, 2024

- | | |
|----------|--|
| 8:00 am | Check-in and get county judging packet |
| 8:30 am | Orientation immediately followed by start of contest for ALL contestants.
(Juniors, Intermediates, and Seniors) |
| 11:30 am | Upon completion of judging lunch will be offered while youth give reasons. |
| LUNCH | Lunch will be provided to contestants and other guests who have registered. |
| 2:00 pm | Awards Presentations (approximate time) |

CONTESTANT ELIGIBILITY

Youth entries are submitted by either the family or County 4-H Educator and will be verified using zSuites. Youth will compete as individuals. Counties can enter an unlimited number of youth in each age division. Counties will designate the individuals that will make up teams. Junior team designations can be from junior or intermediate age divisions, while senior teams must be in the senior age division.

CLASSES

All classes will be selected from the following possibilities:

Carcass Classes	Beef, Pork and Lamb
Wholesale Classes	Beef Ribs Beef Rounds Beef Short Loins, Short-Cut Pork Fresh Hams Pork Loins, Center Cut
Retail Class of either	Beef Rib, Rib Steak, Lip-on Beef Rib, Ribeye Steak Beef Loin, T-Bone/Porterhouse Steak Beef Loin, Top Loin Steak, Boneless Beef Loin, Top Sirloin Steak, Boneless Pork Shoulder, Blade Boston Roast Pork Shoulder, Blade Steak Pork Loin, Blade Chop Pork Loin, Blade Roast Pork Loin, Rib Chop Pork Loin, Loin Chop

All contestants will be allowed 12 minutes per class

WYOMING STATE 4-H MEAT JUDGING CONTEST

RETAIL CUT IDENTIFICATION

Contestants will identify species, wholesale, and retail cuts as outlined below:

Seniors – 30 cuts

Juniors & Intermediates – 20 cuts

The retail cuts 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 (<https://meatscience.org/students/meat-judging-program/national-4-h-meat-judging>).

QUESTIONS & REASONS

Contestants will give reasons and/or answer questions on specific classes based on their age division.

Juniors: 4 sets of questions with use of notes, or 3 sets of questions and 1 set of reasons

Intermediates: 2 sets of questions with use of notes, 2 set of oral reasons

Seniors: 4 sets of oral reasons

Reasons and questions classes will be determined by the Official Committee.

RESOURCES

Helpful information can be found on the American Meat Science Association's web site.

<https://www.uwyo.edu/4-h/opportunities/state-contests/files/meat-judging/retail-cuts.pdf>

<https://extension.catalog.instructure.com/courses/4-h-meat-fabrication>

The following pages provide examples of placings and questions cards as well as a Retail Identification Score Sheet that will be used at the contest. Blank forms can be found online at www.Wyoming4H.org.

SCORING

The 2024 State Contest will be scored with Scantrons. We understand this is a big change from past years, so please reach out with questions. Please see the example scantron that is posted to our website for your youth to get familiar with the scantron and practice before the contest.

Judging participants will be provided blank note paper to take their own personal notes, but there will be no judging cards for this contest.

WYOMING STATE 4-H MEAT JUDGING CONTEST

CONTEST AWARDS

1st place Senior Team – Choice of the following trips:

- National 4-H Meats Judging Contest, Kansas City, MO (November 2024)
- Western National Roundup, Denver, CO (January 2025)

2nd place Senior Team will win the remaining trip if eligible.

Various items will be awarded for Junior and Senior teams and individuals.

If the 1st place senior individual is not on the 1st or 2nd place team they will be offered a \$500 scholarship to participate in a 4-H leadership experience.

*** If you are interested in supporting the Wyoming 4-H Program, please contact:

Steve Mack, Director

1000 E. University Ave., Dept. 3354

Laramie, WY 82071

Phone: 307.766.5170

Email: smack@uwyo.edu