

TENATIVE SCHEDULE

FRIDAY, MARCH 17TH CLINIC

7:30 am	Registration	Ensminger Pavilion
8:30 am	Welcome	Ensminger Pavilion
8:45 am	Split into Rotation Groups by Age Group (Junior and Senior)	Ensminger Pavilion
9:00 am	Student Rotations (e.g., placing classes)	Meat Lab
9:00 am	Coaches' Clinic (e.g., educational resources, team preparation)	Ensminger Pavilion
12:00 pm	Lunch (provided by WSU Meat Judging Team)	Ensminger Pavilion
1:00 pm	Clinic Sessions (coaches and students are together)	Meat Lab/Ensminger
	Example content: Retail Cut ID, Note Taking, Questions, Reasons, Grading	
3:00 pm	Break	Meat Lab
5:00 pm	Dismiss from Clinic	
6:00 pm	Dinner and Evening Activities (included with clinic registration)	Ensminger Pavilion

SATURDAY, MARCH 18TH CONTEST

7:30 am	Contest Registration	Ensminger Pavilion
8:30 am	Welcome & Contest Organization	Ensminger Pavilion
9:00 am	Contest Begins	Meat Lab
~ 12:30 pm	Lunch (immediately after contest concludes)	Ensminger Pavilion
~ 2:00 pm	Awards Presentation (approximately 1.5 hours after contest concludes)	Ensminger Pavilion

CONTEST RULES

1. The contest is open to all youth 18 years of age and younger.
2. Students 14 to 18 years of age as of January 1, 2023 will compete in the Senior division. Students 13 years of age or younger as of January 1, 2023 will compete in the Junior division. All students are eligible for individual awards within a division, regardless of their affiliation with a team.
3. All students and teams within an age division will compete together, regardless of their affiliation with 4-H, FFA, or other organization.
4. A team will consist of up to 4 students with common membership to an organization (e.g, county 4-H team, local 4-H club, FFA chapter). The 3 highest scores on a team will count towards a team's overall score. There is no limit to the number of teams or students that may compete from an individual organization.
5. Students are expected to do their own work and compete with the highest level of integrity. Cheating will result in disqualification from the contest.
6. Students will be allowed 10 minutes per rotation (e.g., placing a class, grading 3 carcasses, answering questions).
7. Only students in the Junior Division may use their notes when answering questions. Students in the Senior Division will be allowed 10 minutes to study their notes before answering questions.
8. Refer to the National FFA Meats Evaluation and Technology CDE Handbook (<https://www.ffa.org/participate/cdes/meats-evaluation-and-technology/>) for the approved retail cut list.

REGISTRATION

Registration fees help offset the costs of meals, hairnets, scantrons, awards, contest materials, and product. Registration deadline is March 10th. Add \$25 for registration after March 10th.

Students:	Clinic & Contest	\$75 per person
	Clinic Only	\$50 per person
	Contest Only	\$50 per person
Coach/Parent:	Clinic & Contest	\$20 per person
	Clinic Only	\$15 per person
	Contest Only	\$15 per person

Register at <https://www.judgingcard.com/Registration/Info.aspx?ID=16212>.

CONTEST DETAILS

Senior Division (705 total points possible):

Placing 6 Classes.....	300 points
(e.g., beef/pork carcasses, beef/pork primals, retail cuts; 50 points per class)	
Questions on 3 Classes.....	75 points
(5 questions per class, 5 points per question)	
Yield Grading of 6 Beef Carcasses	60 points
(10 points per carcass, scored like the National FFA Contest)	
Quality Grading of 6 Beef Carcasses	60 points
(10 points per carcass, scored like the National FFA Contest)	
Identification of 30 Retail Cuts	210 points
(species, 1 point; primal, 2 points; cut, 3 points; cookery, 1 point)	

Junior Division (530 total points possible):

Placing 6 Classes.....	300 points
(e.g., beef/pork carcasses, beef/pork primals, retail cuts; 50 points per class)	
Questions on 2 Classes.....	50 points
(5 questions per class, 5 points per question)	
Identification of 30 Retail Cuts	180 points
(species, 2 points; cut, 4 points)	

WHAT TO BRING

- Clipboard
- No. 2 pencils
- Scratch paper/notepad (for clinic only)
- Calculator (for grading in Senior division only)
- Warm clothes (34 °F coolers)
- Clean, closed-toe shoes and long pants
- Camera for taking photos of classes/retail ID cuts

AWARDS

\$1000 WSU Scholarship for the Senior Division High Individual

\$500 WSU Scholarship for Each Member of the Senior Division Champion Team

Additional awards for the Top 10 Individuals and Top 5 Teams in the Junior and Senior Divisions

CONTACT INFORMATION

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