

## **WYOMING STATE 4-H MEAT JUDGING CONTEST**

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

The committee of contest officials will be chaired by McKensie Phillips, UW Meat Judging Team Coordinator. This committee will consist of current UW Meat Judging team members, recent alum of the UW Meat Judging team, or qualified meat science/evaluation professionals.

If you are part of the Meat Judging Advisory Committee, coaches, parents, or spectators you will not be allowed in the Score/State Office Room or the Contest Coolers during the time of the contest.

The Contest Coordinators will be the WY State 4-H Office. All questions regarding registration should be sent to Rylie Ogden and rules questions should be sent to Amber Comer.

### **TENTATIVE SCHEDULE -**

Saturday, April 18, 2026

- 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 Food will be available for youth who are 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.

Counties will designate the individuals that will make up teams consisting of 3- 4 contestants. Junior team designations can be from junior and/or intermediate age divisions, while senior teams must be in the senior age division. The top three scoring members of a team shall constitute the official team for each division and total contest. The fourth-ranking member in each division and total contest shall automatically become the alternate in that division or total contest.

Youth will compete in the appropriate age division based on their 4-H age eligibility:

Seniors: age 14 – 18 (as of January 1 of current year)

Intermediates: age 11 – 13 (as of January 1 of current year)

Juniors: age 8 – 10 (as of January 1 of current year)

### **CLASSES**

Six Classes will be evaluated. All classes will be selected from the following possibilities:

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Carcass Classes	Beef, Pork, and Lamb
Wholesale Classes	Beef Ribs Beef Rounds Beef Short Loins Pork Fresh Hams Pork Loins, Center Cut
Retail Classes	Beef Rib, Rib Steak, Lip-on Beef Rib, Ribeye Steak Beef Loin, T-Bone/Porterhouse Steak Beef Loin, Top Loin Steak (bone-in or 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 Pork Ham, smoked center slice

Selected classes will be announced during contest orientation. Coaches/parents are encouraged to be present during orientation to ensure their contestants are comfortable knowing how classes are designated to class numbers, which classes are designated as questions and/or reasons classes, and how to appropriately fill in their scantrons.

## **CONTEST MATERIALS**

Contestants may only bring a blank clipboard and writing utensil(s) into the contest. Notes will not be permitted.

The contest committee will provide blank paper for note taking and an official scantron. The scantron will be provided at check-in while the blank paper will be provided at the start of the contest.

Anyone wishing to view product in the coolers (contestants during contest, coaches/parents after the completion of the contest) will need to wear a hard hat, hair and beard net (if appropriate), and clean white frock.

## **CONTEST TIMING**

Contestants will be given 10 minutes at the beginning of the contest to write down anything they wish on the provided blank paper. This time will be allowed during contest orientation after coaches and parents have left their students (i.e. students will work independently during these 10 minutes).

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All contestants will be allowed 10 minutes to evaluate each class and each set of 10 retail ID cuts.

The following applies only for carcass and wholesale classes:

- There will be no standback period at the beginning of each class; contestants may move in for close inspection to evaluate exhibits when time is called in.
- There will be a one-minute standback period at the end of each class.

The following applies for retail cut classes and retail ID:

- Contestants may use the entire 10 minutes to evaluate exhibits with no standback period at the end of each 10-minute period

Contestants giving oral reasons will be given at least 15 minutes to prepare for each set of reasons.

## **RETAIL CUT IDENTIFICATION**

Contestants will identify species, wholesale, and retail cut name 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>).

The contest will include 30 cuts for Senior contestants.

The contest will include 20 cuts for Junior and Intermediate contestants.

See the attached Appendix for a list of retail cut options for each division.

Contestants will identify 10 cuts per rotation during the contest.

## **QUESTIONS & REASONS**

Reasons and question classes will be determined by the official committee and announced at the beginning of the contest during orientation.

Contestants will give reasons and/or answer questions on specific classes based on their age division. There will be 5 questions asked per class designated as a questions class.

Juniors: 2 sets of questions with use of notes, 1 set of oral reasons with use of notes

Intermediates: 2 sets of questions with use of notes, 1 set of oral reasons with use of notes

Seniors: 3 sets of oral reasons (no notes)

An automatic 5-point penalty will be assigned for senior contestants who elect to use their notes for oral reasons. This penalty will be assigned to each class where notes are used.

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Questions will be printed on a sheet of paper. Each question will be associated with a number that corresponds to the scantron sheet. Contestants will answer all questions (for every class) at once.

### **SCORING**

The contest will be scored by scantron by the Contest Coordinators. Please see the example scantron that is posted to the WY 4-H Meat Judging website for an example.

<https://www.uwyo.edu/4-h/opportunities/state-contests/meat-judging.html>

	<b>Possible Score</b>
Placings (6 @ 50 points each)	
All contestants	300
Reasons (50 points each)	
seniors	150
intermediates	50
juniors	50
Questions (50 points/class)	
intermediates	100
juniors	100
Retail ID (10 points each):	
- Name of species (3 points)	
- Name of primal cut (3 points)	
- Name of retail cut (4 points)	
seniors	300
intermediates	200
juniors	200

### **General Rules:**

- Cheating will not be tolerated; contestants may be disqualified for cheating. From the time the contest begins to the time the contest is officially complete, there will be no conferring between contestants. Cell phones, smart watches, and other smart devices are prohibited. All supplies the student brings must be blank.
- Coaches will not be allowed in the coolers or reasons room while the contest is taking place.

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## **CONTEST AWARDS**

Awards will be provided in the following categories for individuals (Jr. Int. Sr.):

- Placings
- Reasons/Questions
- Retail ID
- Overall

Team awards will be provided in the following categories (Jr. and Sr Teams):

- Overall

Ties in the Placings category will be broken by the individual total Reasons/Questions score (the higher total Reasons/Questions score will earn the higher Placings ranking) followed by total contest Overall score (the higher the total contest Overall score will earn the higher Placings ranking). Ties in the Reasons category will be broken by the individual total contest Overall score (the higher total contest Overall score will earn the higher Reasons ranking) followed by the lower Placings score (the lower Placings score will earn the higher Reasons ranking). Ties in the Retail ID category will be broken by the individual total contest Overall score (the higher total contest Overall score will earn the higher Retail ID ranking) followed by the Placings score (the higher Placings score will earn the higher Retail ID ranking). Ties in the total contest Overall category will be broken by the individual Retail ID (the higher Retail ID score will earn the higher total contest Overall ranking) score followed by the Reasons score (the higher Reasons score will earn the higher total contest Overall ranking).

The 1<sup>st</sup> place Senior Team will earn the choice of one of the following trips:

- National 4-H Meat Judging Contest, Kansas City, MO (November 2026)
- Western National Roundup, Denver, CO (January 2027)

The 2<sup>nd</sup> place Senior Team will win the remaining trip, if eligible.

If the 1<sup>st</sup> place senior individual is not on the 1<sup>st</sup> or 2<sup>nd</sup> 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](mailto:smack@uwyo.edu)**

## **RESOURCES**

## **WYOMING STATE 4-H MEAT JUDGING CONTEST**

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](http://www.Wyoming4H.org).

The UW Extension program has developed a 4-H Meat Fabrication video series to help youth learn Retail ID. It is a free, online resource that can be found at:  
<https://extension.catalog.instructure.com/courses/4-h-meat-fabrication>