

Tennessee State Fair

Meats Evaluation and Technology

This event will take place on August 19, 2024 at 10:15 a.m. (check-in at 10:00) in the Q Barn. This event is an open contest and these rules are only for the Tennessee Wilson County/ Tennessee State Fair.

Event Rules

- Each team will be comprised of **two** members. All scores will be used to determine the total team score. *Each FFA chapter may only have 1 team.*
- No conversation will be allowed between participants after the individual activities begin. Conversation among participants constitutes a disqualification.
- **Clothing:** Official Dress is **not** required to be worn during the event.

Event Format

The event is comprised of the following activities:

- Individual activities may consist of retail meat cuts identification, evaluation classes, and ten questions.
- Equipment:
 - Each participant can bring No. 2 pencils and a clean clipboard.
 - Scan forms and blank paper will be provided by the committee.
 - Participants must not bring any blank paper, notes, USDA Beef Grading worksheets, any electronic communication items, purses or backpacks.
- Evaluation Classes:
 - Two to Four evaluation classes of placing:
 - Retail cuts (beef, pork, lamb)
 - Processed meats (cured/smoked center ham slices, sliced bacon, smoked sausage/frankfurter, smoked chops)
- Question Classes:
 - One or two of the evaluation classes will be selected for questions. A total of ten questions will be asked covering both classes; typically, there are five questions per class, but it could vary if needed to make the best possible questions. Participants will be able to observe the classes while answering the questions. Questions will be worth five points each.

Scoring

Activity	Individual Points	Team Points (Teams of 2)
Retail meat cuts identification (20-30 cuts)	140-210	280-420
Evaluation of 2-4 classes	100-200	200-400
5 Questions for 1 or 2 classes	25-50	50-100

Premiums for Winning Chapters:

1st Place-\$75

2nd Place-\$50

3rd Place-\$25