

IMCA RMC Meeting June 14, 2015

Call to Order – Tanner Machado

No minutes from last year

Financial Report – Thomas Powell

- Judging program is in good financial shape
- Last year netted \$27,000
- \$160,000 in donations – Cargill & Elanco largest donors
- Reserve is lower due to new website launch
- Some expenses will change throughout the year

Old Business

- Updates to approved Official Committee members list
- Please send any names to Rachel

New Business

- Elections
 - Vote for A- Division Representative - Clint Alexander
 - A Division At large – Casey Mabry
 - Senior Division Representative – Terry Houser
- Hormel Contest
 - New all pork contest to be held at Hormel during National Barrow Show
 - Will include processed meats
 - Will be an invitational contest for the first year
 - Please send any suggestions to Rachel
- **Suggested changes to Handbook:**
 1. Section II. Selection of Judges - *Faculty members who are actively engaged in coaching/coordinating Meats Judging activities for their respective school shall not serve as an official for the International contest unless no other approved officials can be found or in the event that their team is not competing that year.*
 - Discussion:
 - Dale Woerner – Should stick to list and keep it updated
 - Discussion – What is active coaching defined as?
 - If you are reading and teaching reasons you should not be on committee
 - Should be a judgement call for that faculty member
 - Vote: 9 against – 6 for - **Motion Fails**
 2. Section IV. Selection of Classes. New version: *Pork carcasses (Two classes) Two pork carcass classes will be evaluated, the morning reasons class and afternoon carcass cutout class should fall within the same weight range. Use of one side only is encouraged, unless the committee feels the display of both sides will result in a more desirable class. If both sides are displayed, each half will be hung on a*

separate swivel hook and arranged so that the contestant will have a view of the skin surface as well as the inside or loin eye of each carcass, while at standback. The Committee is encouraged to display pork carcasses ribbed (between the 10th and 11th ribs), but the final decision on ribbing (if permitted) will be at the discretion of the Committee, to permit the best overall class presentation as part of the entire contest. Coaches will be informed no later than at the Coaches meeting the evening before the contest as to the ribbing status of pork carcasses. The second afternoon carcass class will be evaluated with the aid of Carcass Cutout Values contained in the most current USDA AMS National Daily Hog and Pork Summary Report available. Students will be provided with the USDA National Daily Hog and Pork Summary Report and instructed to place the carcasses in order of the highest to lowest cut-out value.

▪ Discussion

- Dr. Miller – too soon to have motion – need to think about before adding as a rule
- Paula – will they be ribbed? Depending on where they come from they couldn't be sent back to packer ribbed
- Dr. Miller – could be ribbed at Denver, High Plains, Eastern
- Dr. Woerner – Needs some wordsmithing before voting to a rule.
- Dr. Maddock – motion to committee selected by president. Work on wording and bring to mid-year meeting. – Dr. Woerner second
- Gretchen – could there be reports provided during classes during fall contests for practice
- Harp - why can't AMSA buy the pork carcasses so they could be ribbed
- **Vote passes to move to committee**

3. Section IV. Selection of Classes. Proposed version reads: *Fresh Pork Cuts (one class) One class of fresh pork will be evaluated with written reasons and will consist of either fresh hams or 412 pork loins. One class of fresh hams, of similar size, from light to medium weight butcher hogs should be selected. Particular attention should be given to the trim and also to the handling of the exhibits prior to the contest avoid unnatural discolorations such as those caused by contact with metal, salt, etc. Hams shall be displayed with the aitchbone facing up. The classes should be placeable, although fairly close. All cuts should be made at such a time as to have cut surfaces at their best during the contest judges will display the noted cuts in the following manner:*

Hams: with the aitchbone facing up

412 Loins: Inside down, rib end cut facing contestants

Fresh and Processed Pork Cuts (one class)

One class of fresh and or processed pork will be evaluated in the afternoon placing class consisting of fresh hams, 412 pork loins, loin chops, rib chops, cured, cooked, center cut ham slices or bacon, sliced, center cut (IMPS 538A). Chop classes should include product with differences in muscle size, external and intermuscular fat, and quality attributes such as marbling, color, texture and

firmness of lean, etc. Processed meats classes should include product with differences in external and internal color along with differences in compositional characteristics (lean, fat, and bone).

Judges will display the noted cuts in the following manner:

Hams: with the aitchbone facing up

412 Loins: Inside down, rib end cut facing contestants

Fresh Retail Cuts: Displayed with the tails down and in packages with appropriate overwrap when possible.

Ham slices and sliced bacon: Must be displayed in vacuum packaging to prevent color fading.

▪ Discussion

- Dr. Houser - We have talked about processed meat for a long time. Need to add center cut ham slices and sliced bacon
- Dr. Griffin – Thought we were going to have a whole processed meat contest. Adding more to current contest will cloud the water.
- Katy Shircliff – Processed meats are a huge part of our industry – finding the time to teach it is not hard. It is easy to teach students. ISU contest is student’s favorite contest. It is different and new and needs to be added
- Dr. Miller – Processed Meat contest at RMC would be a good idea. Have no problem adding as a class option
- Casey Mabry – makes motion for amendment to add slab bacon as an option for amendment – Zeb Gray seconded
 - Discussion – no written criteria for slab bacon yet
 - Leslie – will there be pictures and criteria be provided?
 - Vote – Motion passes – add slab bacon to motion
- Vote – added cured meats – 17 pro – 3 opposed – **Motion passes**

4. Section IV. Selection of Classes. *Proposed version reads: Beef Carcass Quality Grading (15 Carcasses) When available, the beef carcasses chosen for grading will the contestants’ knowledge over the entire range of grades from USDA Utility to USDA Prime, with no section of this range overemphasized.*

There should be no borderline cases involving questionable maturity (USDA Commercial vs. USDA Standard, for example) included in the contest, insofar as possible. As a result, carcasses with B50 to C50 skeletal maturity shall not be used.

▪ Discussion

- Zeb Gray – Talking with Darrell – He likes to use borderline maturity, and it’s discouraging to students when they miss those borderline calls
- Dr. Braden – eliminating 100 degrees of maturity is not the answer to this problem
- Scanga – but did they learn anything?
- It’s a judgement call – We need to make them every day in industry and you can’t just eliminate them.

- Tanner Machado – this is putting a bandaid on the problem
- Gretchen – the problem is with the way it is scored. Darrell doesn't understand that it costs the student 10 points.
- Dr. Woerner – beef carcass standards are up for revision and that making this change it could only be short term depending on what USDA changes in the standard
- Vote – 1 for - 12 opposed – **motion fails**

5. Section VIII. Scoring of the Specifications. Proposed version reads: *In specifications scoring, a total of ten points will be the maximum for each of the exhibits. The score is to be determined as follows:*
- If judged correctly: 10 pts.*
- One incorrect rejection: 7 pts.*
- Two incorrect rejections: 3 pts.*
- Three incorrect rejections: 0 pts.*
- If rejected when it should have been accepted, point deductions should occur according to how many incorrect rejections the participant marked (see above). If accepted when it should have been rejected, point deductions should occur according to how many official rejections occurred (see above).*
- In addition, an automatic score of 0 pts. will be given if the student does not mark an answer for the exhibit (leaves the column blank).*

▪ Discussion

- Dr. Carr – scoring was established to reinforce that defects should be obvious and straightforward and if you miss it, then you are punished. To water it down seems wrong
- Paula Alexander – committee should keep grader in line and question specs if they do not agree
- Dr. Miller – not a grader problem – system is good, train chairs of committee and committee members so that they can put classes and spec rails together that are appropriate and objective
- Houser – scoring should be similar to grading rail –
- Casey Mabry – in industry if you miss your spec it is a “10” point call because there is no severity of how bad of a mistake you made, it is wrong or right
- Vote – **motion fails**

Other Motions:

- Dr. Miller – motion to start processed meat contest at RMC – Dr. Houser second
 - Discussion
 - Miller – contest could be on Friday – 6-8 pm. IMCA in charge of and ran. Following by student social. Undergrad and grad student divisions. Mixed teams from multiple universities.
 - Tanner Machado – Asked Jonathan talk about AAMP contest
 - Jonathan – university contest at AAMP. 6 universities participated this year. Pick one product type for students to

make. Teams are anywhere from 1 to 4 students can be from different schools. This proposal is different as the AAMP class is product development and not meant to compete with RMC

- Davey – this contest could incorporate our industry partners and they could bring classes and expose students to industry
- Tanner – could this replace Iron Chef?
- Amanda McKeith– It costs a lot to bring students here. I can't afford to go to AAMP. Iron Chef is a way to bring students together and meet other students. It's more about comradery than competition.
- Kirk Braden– Proposing something the Friday evening is a good idea because a lot of those students are already here.
- Vote – **Motion Passes**
- Dr. Chad Carr– suggests a new committee to be able to come up with a guideline in regards to a branded beef meat – second
 - Discussion:
 - No discussion
 - Vote – **motion passes** - Sherry will be in charge of forming committee

Other New Business:

- Gretchen – a committee needs to be in place to put together processed meat contest at RMC next year –

New president elect will be Terry Houser

Tanner – passing on leadership responsibilities to Sherry Olson.

Sherry – Thanks to Tanner.

Terry – move to dismiss

Seconded.

Thank you to everyone.