

**Intercollegiate Meat Coaches Association  
Annual Business Meeting Minutes  
Kansas City, MO  
June 24, 2018 at 2:00pm**

- Welcome
  - Clint Alexander – IMCA President
  
- Approval of 2017 Minutes
  - Keith Underwood moved to approve, Eddie Behrends seconded – Minutes approved
  
- Financial Update
  - Thomas Powell
    - Elanco will not be sponsoring the American Royal this year
    - There is a Board Task Force working to increase sponsorship for 2018
  
- New Business
  1. Director Elections:
    - A Division Representative – Replacing Tate Corliss
      - Brandi Terry – Cisco College
      - Tanner Machado – Texas A&M University-Kingsville
    - Senior Division Representative - Replacing Terry Houser
      - Gretchen Mafi- Oklahoma State University
      - Mark Miller-Texas Tech University
    - Senior Division At Large – Replacing Jimmy Wise
      - Wendy Woerner – Producer’s Feedlot
      - Dustin Mohrhauser – Smithfield Foods
      - Travis O’Quinn – Kansas State University
    - President Elect
      - Gretchen Mafi
  
  2. A Division IMCA Board Position – By laws amendment – See attached page for suggested change
    - Motion Moved and seconded.
    - Discussion - The proposed change will give more flexibility for the board until we are able to gain more teams in A Division.
    - **Motion Passes**
  
  3. Meat Judging Fundraising Update – Rhonda Miller
    - Meat Judging Endowment – We are starting a fundraising effort to fill the meat judging endowment. An estimated \$5 million is needed to fully fund the endowment and ensure meat judging will exist for many generations to come.
    - Celia Miller Memorial. – A memorial fund has been started for Celia Miller.  
<http://www.meatscience.org/amsa-foundation/memorial-funds/celia-miller-memorial-fund>
  
  4. USDA Grading Standards Suggested Changes – Clint Alexander
    - Motion Moved and Seconded
    - Discussion – There was a lot of discussion for and against these changes. The biggest consensus is that we need to follow the standards and be as industry

relevant as possible. We will plan to have a short demonstration with Darrell in the fall after the High Plains/International if the motion passes.

- **Motion passes** – will go into effect Spring 2019
- 5. AMSA Fall Meat Judging Intern – Deadline Extended to July 9
  - <http://careers.meatscience.org/jobs/11073761/amsa-youth-programs-internship>
- Welcome Keith Underwood as 2018-19 President
- Meeting moved to adjourn. Second. Meeting Adjourned

**2018 – 2019 Contest Dates:**

Hormel National Barrow Show – September 8

Eastern National – September 29

American Royal – October 14

Cargill High Plains – October 28

International – November 11

National Western – January 20

Southwestern – February 3

Iowa State – February 9

MAEC – March 31 – April 2

## Suggested By Law Amendment

### Article III(Executive Committee

- Board of Directors
  - The Executive Committee will consist of seven Directors including two active coaches from the A Division, three active coaches from the Senior Division and one At-Large Director from each of the two Divisions. Each Director of the Executive Committee must be a member in good standing of the American Meat Science Association.

### Suggested Change

- Board of Directors
  - The Executive Committee will consist of seven Directors including **one active coach and one active coach and/or At-Large Director** from the A Division, three active coaches from the Senior Division and one At-Large Director from each of the two Divisions. Each Director of the Executive Committee must be a member in good standing of the American Meat Science Association.

## Proposal for USDA Quality Grading Changes

The ICMA coaches board wanted to bring information to the coaches at the 2018 RMC ICMA meeting about the most recent changes to the USDA Quality Grading scheme utilized for beef carcasses. This proposal, for the coaches to evaluate as a group, is based solely on a document from the USDA that summarizes grading of cattle in the US was changed in late 2017 due to stakeholder input and data from research about cattle. This change went into effect in December of 2017. This is directly from that document:

### **USDA QUALITY GRADING:**

The maturity of the carcass is determined through one of three methods:

(1) Dentition as monitored by the Food Safety and Inspection Service (FSIS). Carcasses determined to be less than 30 months of age (MOA) will be classified as A maturity, and with the exception of dark cutting lean characteristics, the final quality grade will be determined by the degree of marbling. Any carcasses under 30 MOA exhibiting advanced skeletal maturity traits (as described for D- and E maturity) will not be eligible for the Prime, Choice, Select, or Standard grades and will be graded according to their skeletal, lean, and marbling traits accordingly;

(2) Documentation of age as verified through USDA-approved programs and by FSIS at the slaughter facility. Carcasses determined to be less than 30 MOA by age verification will be classified as A-maturity and, with the exception of dark cutting lean characteristics, the final quality grade will be determined by the degree of marbling. Any carcasses under 30 MOA exhibiting advanced skeletal maturity traits (as described for D- and E-maturity) will not be eligible for the Prime, Choice, Select, or Standard grades and will be graded according to their skeletal, lean, and marbling traits accordingly; or

(3) Through evaluation of the size, shape, and ossification of the bones and cartilages, especially the split chine bones, and the color and texture of the lean flesh. Carcasses determined to be greater than 30 MOA will be eligible for all quality grade classifications with the final quality grade being determined by the evaluation of the degree of marbling and any adjustment factors based on advanced skeletal maturity characteristics. In the split chine bones, ossification changes occur at an earlier stage of maturity in the posterior portion of the vertebral column (sacral vertebrae) and at progressively later stages of maturity in the lumbar and thoracic vertebrae. The ossification changes that occur in the cartilages on the ends of the split thoracic vertebrae are especially useful in evaluating maturity and these vertebrae are referred to frequently in the standards. Unless otherwise specified in the standards, whenever reference is made to the ossification of cartilages on the thoracic vertebrae, this shall be construed to refer to mature beef whose ribs will be very wide and flat.

Within the ICMA Rules and Regulations, **Section IV, Letter J**, we would propose the following additions (underlined):

#### J. Beef Carcass Quality Grading (15 Carcasses)

When available, the beef carcasses chosen for grading will test the contestants' knowledge over the entire range of grades from USDA Utility to USDA Prime, with no section of this range overemphasized.

Committee members should following current USDA regulations regarding grading of Beef Carcasses with the following criteria for maturity:

1. Carcasses deemed to be less than 30 months of age, by dentition, with skeletal maturity of less than D00, are eligible for USDA Prime, Choice, Select and Standard Grades.
  - a. Any carcass less than D00 skeletal maturity shall be treated as an A maturity carcass, with the exception of dark cutting lean characteristics.
  - b. Carcasses that have D00 skeletal maturity or higher shall be eligible for only grades USDA Commercial and USDA Utility.
2. Carcasses that are deemed to be over 30 months of age by dentition, will be classified using the skeletal, lean and overall maturity to determine a quality grade.
  - a. These carcasses will be eligible for all USDA Quality Grades from USDA Prime to USDA Utility.
  - b. These carcasses will be marked with blue/purple ink down the spinal column or have a tag that indicates they are greater than 30 months of age during competition.

There should be no borderline cases involving questionable maturity (USDA Commercial vs. USDA Standard, for example) included in the contest, insofar as possible.

The proposal to change the Intercollegiate Meat Judging Standards would be as follows:

#### **BEEF CARCASS CLASSES:**

Within the Rules and Regulations, **Section IV, Letter E**, these changes below are proposed for beef carcass classes and Value Based Pricing (additions underlined):

#### E. Beef Carcasses (Two Classes—Reasons and Pricing)

The carcasses chosen for judging may be from either heifers or steers. It is desirable that carcasses in a class fall within the same weight range. A single average weight shall be posted for the judging class. All carcasses will be ribbed on the same side between the 12th and 13th ribs at a uniform time prior to the contest. Where not feasible to display both sides of the carcass, display of one side will be permitted. USDA Quality Grades will be determined using the rules set forth in Section IV, Letter J, for any beef carcass or value based pricing class.

A Value-based beef carcass pricing class consisting of four beef carcasses, which are priced individually and placed according to resulting differences in carcass value. The four beef carcasses included in a value-based pricing class often exhibit extreme variation in weight,

Quality Grade, and Yield Grade and may possess a variety of carcass defects. All of these characteristics are assessed and factored in the final price for each carcass.

A single pricing sheet will be prepared and used for all Spring and all Fall contests by the Program Director shortly before the start of each, and distributed to all coaches. The pricing sheet(s) will be provided to each contestant at the start of each contest.

*These changes can be effective immediately or for Spring of 2019 depending on the vote of acceptance of the ICMA coaches.*

## **American Meat Science Association**

### **AMSA Youth Programs Internship**

AMSA is an individual membership organization of meat scientists representing major university research and teaching institutions and meat processing companies in the United States and internationally. Our members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

AMSA is currently seeking one student that meets our qualifications (see below) to complete a 3-month internship. The deadline for all applications is June 1, 2018.

**Position:** Youth Programs, Meat Judging Internship

**Location:** Remote position, however the student will be required to travel to the contests listed below.

**Time Period:** September-November, 2018

**Scholarship:** \$500/month or partial assistantship reimbursement provided to the University department where the student is enrolled. All travel expenses will be covered.

#### **Intern General Responsibilities:**

- Student will assist AMSA staff with fall meat judging tasks including but not limited to: traveling to all fall contests, interacting with official committees and plant personnel, and assist with contest setup and operations.
- Student will engage in social media to promote AMSA meat judging.
- Student will update AMSA website with contest results.
- Develop marketing materials to engage sponsors and potential schools
- Work with staff on other assignments as needed.

The student will be expected to travel to all fall meat judging contests including:

Hormel National Barrow Show – Austin, MN – September 7 - 10

Eastern National – Wyalusing, Pennsylvania – September 27 – September 30

American Royal – Omaha, Nebraska – October 11 - 15

National 4H – Manhattan, KS – October 15 - 17

Cargill High Plains – Friona, Texas - October 25 - 29

International – Dakota City, Nebraska - November 8 - 12

This AMSA internship will provide an excellent opportunity to network with people throughout the meat industry.

#### **Qualifications:**

- Must be an AMSA member with meat judging experience – coaching experience preferred
- Excellent interpersonal and communication skills
- Must have own computer for assignments
- Proficiency with Microsoft Office, internet, social media platforms, and email.
- College student at an accredited university at time of application
- Ability to prioritize and handle a variety of assignments simultaneously
- Minimum 3.0 GPA

**To Apply:**

- Complete the application questions below and include with your cover letter
- Resume including references
- Reference letter from major professor/advisor
- College transcripts (must be emailed with application, official or unofficial transcript accepted)
- All application materials must be submitted online at: <http://careers.meatscience.org/>
- **Application Questions to include and answer in your cover letter**
  - Please list any activities relevant to the youth programs internship for which you are applying for.
  - Why are you interested in the AMSA internship?
  - Please describe what tasks have you completed that required you to work independently?
  - Describe your long-term career goals.