Welcome
  - Sherry Olsen – IMCA President

Tom Carr AMSA Mentor Fund Recognition
  - Keith Belk, AMSA Educational Foundation President
  - Dr. Carr’s fund currently has $32,000
  - Congratulations to Dr. Carr

Approval of 2015 Minutes
  - Stacy Zuelly moved to approve, Amanda McKeith seconded – Minutes approved

Financial Update
  - Thomas Powell
    - Gained two new meat judging supporters – Food Safety Net Services and Jack Links
    - Financials are in good shape
    - High Plains contest will no longer be solely Cargill sponsored

New Business
  - Director Elections:
    - Senior Division at Large Representative – Replacing Paula Alexander
      - Jessica Finck
      - Scott Howard
      - Marcia Reeves
      - Ian Shann
      - Derek Vote
    - Jimmy Wise
    - A Division Representative - Replacing Tanner Machado
      - Tate Corliss
    - President Elect
      - Clint Alexander

Proposed Handbook Changes
  - Proposal to provide KPH% for A-Division Contests – Clint Alexander
    - A Division voted at their mid-year meeting that they would like to have KPH provided
    - Senior division will continue to call and A Division will have it provided
  - Bruise Clarification Statement – Terry Houser
    - Dr. Houser and Dr. Miller put together attached amendment to handbook to clarify what constitutes a major bruise
    - Gretchen Mafi moves to accept changes, Stacy Zuelly Seconded – Motion Passed
• Proposed Specification Changes – Darrell Dowd
  • See attached proposed Spec changes
  • 17 Call removed from the following:
    112-A - Ribeye Roll
    170 - Gooseneck
    174 - Short Loin
    180 - Strip Loin
    184 - Top Butt
    412 - Pork Loin
  Gretchen Mafi Moves to Remove. Leslie Frenzel Seconded. Motion Passes to remove 17 call.
  • The straight cut call from 204 was approved, although there will still be an 11 call for measurement.
  • Fat call on 184 Tabled to Mid-Year Meeting
  • Removing straight cut
  • Addition of Pork loin and Beef tenderloin tabled to mid-year meeting
  • Gregg Rentfrow Moves to begin these changes in 2017. Gretchen Mafi Seconded. Motion Passes
• AMSA GMP “Code of Conduct” – Terry Houser
  • Proposed to have students sign the attached form along with the Code of Conduct to hold them accountable to actions in the plant
  • Food safety is upmost importance and we need to stress that to the students.
  • Terry Houser moves to adapt this form. Rob Maddock Seconds. Motion Passes
• Endowment Funds Discussion & Proposal – Tanner Machado/IMCA Board
  • The attached application was discussed to offer everyone a chance to utilize the general Meat Judging Endowment Funds
  • The IMCA Board would have to approve and pass on to the AMSA Board and AMSA Foundation for final approval
  • The submission date would be Feb. 1
  • Terry Houser moves to accept proposal. Kyle Mendes Seconded. Motion passes
  • The application will be available on the AMSA website
• A Division Task Force – Casey Mabry
  • Casey proposed the attached A Division Task force be assembled to address how to add more schools to A Division
  • Casey Mabry will Chair the Task force – Will provide an updated at the High Plains Contest – and also give a report at 2017 RMC
  • Task Force includes:
    • Tate Corliss
    • Clint Alexander
    • Mark Miller
    • Amanda McKeith
    • Kyle Mendes
    • Eddie Behrends
• California Contest Proposal – Dr. Miller
  • The AMSA Board supports a program on the west coast, however they do not think a traditional meat judging contest is the program we need to offer
  • Discussed making this an A Division contest
Added this program to the A division task force

Other Business:
Terry Houser asked that every team follows the rules and code of conduct. He had team members complain about other teams being mean and unsportsmanlike. Reminded everyone to be respectful to keep this a great student event.

Rachel Adams – reminds everyone about the online communities are available to post information.

Sherry turned meeting over to Terry – Thanks to Sherry for serving as President the past year.

Meeting Adjourned.

2015 – 2016 Contest Dates:
Hormel National Barrow Show – September 10
Eastern National – October 1
Elanco Animal Health American Royal – October 16
High Plains – October 30
International – November 13
National Western – January
Southwestern – January 29
Bruise Clarification

Changes to IMCA Officials Handbook
Currently reads on page 46, under heading of Bruising

Definition:

Bruises are classified and discounted as major or minor bruises depending on anatomical location and/or severity. For contest purposes, the following definitions apply:

Bruises
a. Any major trim loss/bruise located in the wholesale round, full loin, rib or chuck that damages the major muscle groups and results in a significant product value loss will be considered a major defect.

Proposed changes

Bruises are classified and discounted (delete major and minor bruises) depending on anatomical location and/or severity. For contest purposes, the following definitions apply:

Bruises
a. Any major trim loss/bruise located in the wholesale round, full loin, rib or chuck that damages the major muscle groups and results in a significant product value loss consistent with the amount discounted will be considered a defect. For instance, any bruising causing the rib or short loin to be discounted to #2 product (ex. cutting into the longissimus) would be considered a defect due to the significant loss in value incurred. However, bruises located in the sirloin, round or chuck area would have to be of significantly larger size (hard hat size) to result in product loss of the magnitude to incur a $10/cwt discount.
Proposed Specification Changes

Remove 17 call from:
112-A - Ribeye Roll
170 - Gooseneck
174 - Short Loin
Strip Loin
184 - Top Butt
412 - Pork Loin

Gretchen Mafi moves to remove 17 calls, Leslie Frenzel seconded – motion passes

184 - Top Sirloin Butt

1. The short loin separation shall be a reasonably straight cut parallel to the round end (17).

2. The short loin separation shall be anterior to, but no more than 1 inch from the inner most point of the hip pocket (11). [The short loin separation shall not be posterior to the hip pocket (the \textit{gluteus medius} shall not run the entire length of short loin separation) area.]

3. On the round end, the \textit{gluteus medius} shall be equal to or smaller than the \textit{biceps femoris} (15).

4. The bottom sirloin side shall be removed by a cut starting at the natural seam between the \textit{rectus femoris} and the \textit{vastus lateralis} (14). [A portion of the \textit{vastus lateralis} and \textit{tensor fascia latae} may remain on the top sirloin.] The \textit{gluteus medius} may not be cut into on the ventral side (14).

5. All bones, cartilage (1) and exposed lymph glands (13) shall be removed.

6. ***ADD*** - Fat depth call (<1/4 inch)

\textit{Display:} fat side down.

204 - Rib Rack

1. Eight full ribs shall be present on each half (20).

2. Blade end shall be a straight cut perpendicular to the backbone (table; 17).

3. ***REMOVE*** A straight cut is made across the ribs on each half of the rack from a point on the loin end which is not more than 4 inches from the outer tip of the \textit{longissimus dorsi} (11) through a point on the blade end which is not more than 4 inches from the outer tip of the \textit{longissimus dorsi} (11). [All measurements are independent.]

4. Diaphragm and hanging tender shall be removed (5).

\textit{Display:} bone side up.

\textbf{Add specifications:}

\begin{itemize}
  \item Pork Loin (full)
  \item Beef Tenderloin
\end{itemize}
Intercollegiate Meat Judging Good Manufacturing Practices

The Intercollegiate Meat Coaches Association (IMCA) has established the policy that all contestants will provide and wear hairnets (and beard nets, when appropriate), earplugs, and clean, protective footwear (no tennis shoes) at all contests. All contestants will wear hardhats (no bumpcaps), clean frocks and gloves at each contest and when required by the host plant, safety glasses. Chewing gum, eating, or the use of tobacco products is forbidden in USDA inspected facilities. No jewelry, with the exception of wedding bands or medical alert bracelets/necklaces is permitted (jewelry includes: rings, necklaces, bracelets, earings/nose rings). Frocks should not be worn outside the plant or into restroom facilities. It will be the responsibility of the team to assure that all members are prepared to comply with this policy when they arrive at the plant the morning of the contest. Failure to comply may result in refusal of entrance to the contest area by plant management, and, in turn, contestant disqualification. Furthermore, the IMCA has established the policy that any contestants, coaches, officials or others team or contest personnel that have been present in an “active disease” country or region with the past 5 days shall not enter a packing plant for a contest or work-out. In the event violations do occur, these will be reported to the Executive Committee of the Intercollegiate Meat Coaches Association for review and action. Such violations could result in loss of eligibility for individuals and/or institutions.

I have read and agree to abide by the above “Good Manufacturing Practices” at all times when representing my institution at all Intercollegiate Meat Judging Contests.

______________________________        ______________________________
Name (Print)                                                                                        Institution

______________________________
Signature                                                                                             Date
AMSA Intercollegiate Coaches Association
Competitive Educational Funding Application

Background
The American Meat Science Association (AMSA) established a Competitive Education Fund (Meat Judging Program) endowment to help support competitive judging events. The association recognized that the meat judging program is an integral part of the history of AMSA. They established the endowment to ensure the future success of this important educational activity and to allow development of new innovative educational programs.
A portion of the available endowment funds is eligible to be allocated to applicants as part of a competitive application process for which the applicants will utilize the funding to fulfill the purpose of the endowment.
Only proposals that focus on ensuring the future success of meat judging and development of new innovative educational programs will be considered for funding. It is expected that the money will be utilized for growing the impact of meat judging, enhancing the educational value of students in the field of meat science, or develop innovative educational programs.

Submission
Application Deadline: February 1, 2017
Funding Amount: Up to $1,500 (note: this amount would be what the association votes on, and if they vote to have this as a means of utilizing the endowment money)

Applications must be emailed to Rachel Adams (radams@meatscience.org). Following the deadline, all applications will be reviewed by the Intercollegiate Meat Coaches Association’s Board of Directors and a recipient or recipients, depending on the funding level requested, will be selected by the board.

Application

<table>
<thead>
<tr>
<th>Applicant Contact Information</th>
</tr>
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<tbody>
<tr>
<td>Institution</td>
</tr>
<tr>
<td>Contact Person</td>
</tr>
<tr>
<td>Email</td>
</tr>
<tr>
<td>Phone</td>
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</tbody>
</table>
**Type of Application** (place an X that best describes the type of applicant)

<table>
<thead>
<tr>
<th>New applicant</th>
<th>Past applicant</th>
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<tbody>
<tr>
<td>A new applicant is an application for which the institution requesting funding has never before received funding from the Competitive Educational Funding program.</td>
<td>A past applicant is an applicant for which the institution requesting funding has received funding from the Competitive Education Funding program.</td>
</tr>
</tbody>
</table>

If you are a past applicant please specify the year(s) and the amount of previous funding. You can contact Rachel Adams if you are unsure of your application status or the year(s) and amount of previous funding.

**Past Applicant Information**

<table>
<thead>
<tr>
<th>Year(s)</th>
<th>Amount(s)</th>
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**Funding Type** (place an X that best describes the type of funding)

<table>
<thead>
<tr>
<th>Funding to be used to participate in AMSA sponsored intercollegiate meat judging competitions.</th>
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</thead>
<tbody>
<tr>
<td>Funding to be used to participate in meat judging competitions not sponsored by AMSA.</td>
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<tr>
<td>Other</td>
</tr>
</tbody>
</table>

**Funding Amount**

<table>
<thead>
<tr>
<th>Total Amount Requested</th>
<th>$</th>
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Proposal Summary

Provide a summary of what the funds will be utilized for. The summary should include:

- **Purpose:** What is the purpose for the funding?
- **Impact of funding:** Who will be impacted and how?
- **Activity:** Discuss how the funding specifically supports the proposed activity or activities
### Proposal Cost-Effectiveness

Show how the funding maximizes the use of limited resources, optimizes educational value for the dollar, or leverages additional funds.

<table>
<thead>
<tr>
<th>Number of students that will benefit from the funding</th>
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<tbody>
<tr>
<td>How Many</td>
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A-Division Task Force
Casey Mabry

I propose that we put together a task force for no more than 3-4 people to develop a plan of evaluating the long term sustainability of A division. Evaluate the validity of the contest and look for ways to increase competition and participation. I believe that we may need to use some of the funds in order to hire interns to support outreach and marketing to get this thing moving forward.
West Coast Meat Judging Proposal
Dr. Mark Miller

The creation of a AMSA IMCA sponsored educational weekend for youth of FFA and 4H and Intercollegiate teams.

1. Educational programs will be conducted for contestants on Saturday and a meat judging contest will be held on Sunday at Central Valley Meats Hanford California.

2. Industry and Academia from AMSA IMCA will conduct and educational leadership training event on Saturday from 8 AM to 9 PM.

3. A Intercollegiate Meat Judging Contest both A and B divisions will be held on Sunday beginning at 5 AM followed by a 4 H and FFA contest and ending at 8 PM

4. Awards and Sponsorship will be from West coast support.

5. Local supports are James Henderson and Ryan Person.

6. Time of year is middle of March.