



**ICMJ**

**AUSTRALIAN INTERCOLLEGIATE  
MEAT JUDGING ASSOCIATION**

# **AUSTRALIAN INTERCOLLEGIATE MEAT JUDGING INC.**

**OFFICIAL OPERATIONS HANDBOOK**

**Australian ICMJ Technical Handbook Version 12.0 March 2017**

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## 1. Competition Class Overview

Note: This table is a guide to the possible classes to be included in the competition. The team managers will be notified of the actual classes at the team managers meeting, to be held the night prior to the competition.

Competition Class	Time/Class	Maximum Score
<b>Contest Day 1 (Friday) - Small stock</b>		
Retail cut identification 20 retail cuts	15 minutes	80
Lamb Carcase Class Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Lamb Carcase Class Placings and written reasons	15 minutes – chiller 15 minutes – exam room	50 50
Pork Carcase Class Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Pork Primal Class Placings and Questions*	10 minutes – placing 5 minutes – questions	50 50
<b>SUB – TOTAL</b>		<b>480</b>
<b>Contest Day 2 (Saturday) – Beef</b>		
Beef Primal Identification Class – 15 Primals	15 minutes	75
Beef pricing class 1 - Placing only	15 minutes	50
Beef Primal Class 1– Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Beef Primal Class 2– Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Beef Primal Class Placings and written reasons**	15 minutes– chiller 15 minutes – exam room	50 50
Beef Carcase Class 1 – Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Beef Carcase Class 2 – Placings and Questions	10 minutes – placing 5 minutes – questions	50 50
Beef Pricing Class 2 – Placing only	15 minutes	50

<b>Competition Class</b>	<b>Time/Class</b>	<b>Maximum Score</b>
Carcase eating quality evaluation	15 minutes-chiller 15 minutes - calculations	100 10 pts per carcass
<b>SUB – TOTAL</b>		<b>775</b>
<b>TOTAL</b>		<b>1255</b>

\*\* There will be 2 classes of written reasons, one on each day of competition.

- All questions will be asked at the end of the time allocated for placing the classes
- Additional classes may be included each day to allow for manageable group sizes.
- Finalist Class will be out of 150 points: Placing 25, Reason 50, Presentation 75.

## 2. Explanation of classes

### 2.1 Class timing

All classes will be allocated 15 minutes.

<b>Class Type</b>	<b>Stand back (minutes)</b>	<b>Time in (minutes)</b>	<b>Stand Back (minutes)</b>	<b>Questions (minutes)</b>	<b>Total Time (minutes)</b>
Placings & Questions	2	7	1	5	<b>15</b>
Placings & Reasons	2	12	1	-	<b>15</b>
Reasons	-	15 (warning at 7 and 13 mins)	-	-	<b>15</b>
Beef pricing class	-	15	-	-	<b>15</b>
Eating Quality Evaluation	-	15	-	-	<b>15</b>
Retail Cuts	-	15	-	-	<b>15</b>
Primal ID	-	15	-	-	<b>15</b>

All placing cards will be collected at the completion of each class.

Examples of the score cards are available for download in the team managers section of the website – [www.icmj.com.au](http://www.icmj.com.au) or in the Interactive Training Guide

### 2.2 Questions

Throughout the 15 minutes time allocation for evaluation and placings of the class, students are encouraged and permitted to make notes on their observations of the class. At the end of the 10 minutes judging time, students will be issued with a series of 10 questions on a sheet of paper. Students will have 5 minutes to answer these questions. The students CANNOT use their notes to answer the questions and will be required to mark their answers on their answer sheets and not the question sheet provided. The question sheet will be collected at the end of the 5 minutes.

There will be 10 questions for each placings and questions class, with each question worth 5 points.

### **2.3 Reasons Class**

Students will be given 15 minutes to evaluate and place the class. They will then be taken to an area outside of the chiller to write their short answers within another 15 minutes time allocation.

Students may use their notes during this time to write their reasons. A warning will be given 7 minutes after the commencement of writing reasons and 2 minutes from the end.

10 points will be allocated for each of the short answer questions to 50 total possible points for their written reasons.

### **2.4 Beef Classes**

1. Two Beef Carcase Classes– Placings and Questions
2. Two Beef Primal Classes\* – Placings and Questions
3. One Beef Primal Reasons Class - Primal Cut\*
4. Beef Pricing Class – Placing only
5. Beef eating quality evaluation class

\*Primal Cuts are selected from these options: Butts, Ribs, Rump and Loins or Shortloins.

Where product availability permits, there is likely to be classes specified as either export or domestic market.

#### **i) Beef carcase placing & question classes**

Beef Carcase placing and question classes require you to:

- Judge four carcasses
- Rank and place the carcasses from first to fourth considering the market suitability of the particular carcass
- Answer 10 questions

The carcass weight will be displayed on each carcass.

#### **ii) Beef primal cut classes**

##### **Placings and questions**

Both Beef Primal Cut classes require you to:

- Judge and place four primal cuts from first to fourth.
- Primals that may be used include butts, rump & loins, ribs, shortloins or rib sets.
- Answer 10 questions

#### **iii) Beef reasons class**

The Beef Reasons class requires you to:

- Judge a class consisting of four primals
- rank the primals from first to fourth considering the ultimate consumer use of the particular primal
- answer 5 short answer questions relating to why you ranked the primals in the order that you did

The class will be selected and nominated by the judges on the day before the competition.

#### **iv) Pricing class**

An example of the Pricing Class grid can be found within the ICMJ interactive training program. The same format will be used in the competition however \$ values will be different.

Price adjustments are in cents per kilogram.

The beef carcass pricing class has a class time of 15 minutes, including a 5 minute stand back.

Contestants will be provided with details of:

- Carcass weight
- P8 fat
- Dentition (teeth)
- Pricing sheet

Competitors are required to assign a **cents per kilogram value to each** of the four **carcasses presented based** upon the pricing sheet and their visual appraisal of the class.

The four carcasses are then ranked 1<sup>st</sup> to 4<sup>th</sup> based on the final price per kilogram calculated against the pricing grid. The 1<sup>st</sup> place carcass will be that with the highest \$/kg value. Class will be placed on price only.

Only the answer sheet will be collected from students and not the working sheets.

#### **v) Eating quality evaluation class**

The carcass eating quality evaluation class requires you to:

- Evaluate 10 beef carcasses for various attributes within 15 minutes
- Determine a MSA eating quality (CMQ4) score for each carcass
- Students are to write the MSA eating quality score on the answer sheet (NOT rank the carcasses).

Students are required to determine an eating quality score for each carcass through assessing required carcass attributes and applying positive and/or negative adjustments to an eating quality score using a provided grid.

Students will be provided an additional 15 minutes throughout the contest to finalise their calculations (eating quality adjustments/shaded sections of worksheet) and record their answers on the answer sheet. Students are required to assess carcasses and determine a value for:

- Sex
- Ossification
- MSA Marbling
- Rib fat (no rulers will be provided)
- Fat distribution
- Meat colour

Students will be provided with following information on the carcass ticket

- Tropical Breed Content (TBC)
- Hormonal Growth Promotant treatment
- Carcass weight
- pH

Students will be provided with a starting eating quality score (preliminary eating quality value). Based on their assessments and the eating quality grid provided, students must add or subtract from the preliminary value to determine a final score for each carcass.

A carcass that fails a MSA requirements (Meat colour, pH, ribfat or fat distribution) will be recorded as an **ungrade**, regardless of other attributes.

Each carcass will be worth 10 points. For every 1 point away from the correct answer, 1 point will be deducted. A maximum of 10 points per carcass will be deducted.

Only the answer sheet will be collected from students and not the working sheets.

**The eating quality grid and practice eating quality evaluation exercises can be found on the ICMJ Interactive training program.**

The eating quality evaluation class does not contribute to the beef judging score of an individual or team. It does however contribute to the overall individual and team score. The winning team and individual of this class is awarded separately.

### **2.5 Lamb carcass classes**

There are two lamb carcass classes included within the competition, they are:

1. Lamb carcass placing and reasons
2. Lamb carcass placing and questions

#### **Lamb reasons**

Requires student to:

- judge a class consisting of four lamb carcasses
- rank the carcasses from first to fourth considering the ultimate consumer use of the particular carcasses
- answer 5 short answer questions relating to why you ranked the carcasses in the order that you did

#### **Lamb placings and questions**

Requires student to:

- judge a class consisting of four lamb carcasses
- rank the carcasses from first to fourth considering the ultimate consumer use of the particular carcasses
- answer 10 observation questions

### **2.6 Retail cut identification class**

The retail cut identification class requires you to:

- identify by name the 20 retail cuts presented
- identify the carcass primal derivation
- nominate the species of the animal from which the cut was derived
- nominate the best cooking method (wet or dry) for each cut

Each retail cut will be awarded 4 points:

- 1 point for cut identification
- 1 point for primal identification
- 1 point for species identification
- 1 point for cooking method

There will be beef, lamb and pork retail cuts included.

## **2.7 Beef Primal Identification Class**

Identify by name of the 10 primal cuts displayed

Each primal cut will be awarded 5 points for correct identification.

## **2.8 Pork classes**

There are two pork classes included within the competition:

1. Pork Carcase Class- Placings and Questions
2. Pork primal class – Placings and Questions
  - a. Primals that may be used include fresh hams or loins.

### **Pork placing & question class**

The pork placing and questions classes require you to:

- judge and rank a class consisting of four pork carcasses or primals
- answer 10 observation questions

## **2.9 Finalist 'oral reasons' class**

At the completion of all judging the 15 individuals with the highest overall scores from Australian teams will be selected to participate in the finalist oral reasons class. In addition, the top individual from each international team will also be given the opportunity to participate. This finalist class does not influence overall individual or team scores and it used to determine the 10 finalists for the Australian team selection training week.

This class will require the finalists to judge a set of four primals (will be selected from Butts, Ribs, Rump and Loins or Shortloins) in a 15 minute period. The competitors will be permitted to make notes on the primals.

Each finalist will be required to justify their placings through oral presentation to the student group and judging panel. Pictures of the class will be made available on a projector screen to aid in explanation. Other finalists will kept separate from the presentation area prior to giving their oral reasonings.

The competitors are not permitted to use their notes during the oral presentation.

Observers are not eligible for this selection. Competitors that have not submitted a resume or membership form will also be ineligible.

## **2.10 Scoring**

Section 1 - Competition Class Overview outlines the scores for each class within the contest for an individual.

**Team points** - The team from each institution will consist of the 4 highest scoring individuals from that institution over all the classes. It is not necessary for an institution to nominate 'teams' prior to the contest.



### **Tiebreak rule**

In the event that the result of an award outcome is tied, the following tiebreak rules apply:

1. Individual Overall Champion

Individual Overall Reasons breaks tie. If still tied then Individual Overall Questions breaks tie.

2. Individual Questions and Reasons

Individual Overall Score breaks tie.

3. Individual Placing or individual category

Individual Overall Score breaks tie. If still tied, then Individual Overall Reasons breaks tie. If still tied, then Individual Overall Questions breaks tie.

4. Team Overall Rank

Team Overall Reasons breaks tie. If still tied then Team Overall Questions breaks tie.

5. Team Questions and Reason

Team Overall Score breaks tie.

6. Team Placing or team category

Team Overall Score breaks tie. If still tied, then Team Overall Reasons breaks tie. If still tied, then Team Overall Questions breaks tie.

## **3. Prizes**

### **3.1 MSA and industry training – finalist training week**

Ten competitors will be selected to attend up to one week of official industry training, which will include MSA training. These students will be decided upon by the official judging party.

This decision will be made at the conclusion of the oral finalist class and be based on:

- Final class placing
- Oral reason accuracy
- Presentation during oral presentation
- General conduct and presentation over the duration of the workshop and contest
- Content of resume

The score given for the finalist class does not add to the individual contest score. The judging party will maintain the right to alter their decision (ie: based on merit), if in their view an individual is not appropriate

International students are not eligible for selection for the finalist training week.

### **3.2 Overseas trip**

The five competitors selected to make up the Australian Intercollegiate Meat Judging Team will be decided by at the industry training week. The judging party will maintain the right to alter their decision (ie: based on merit), if in their view an individual is not appropriate.

International students are not eligible for selection for the Australian National Team.

### **3.3 College Team Trophy**

Each year the winning TEAM is awarded the custody of a perpetual trophy and ribbons. Individuals within the winning team will be recognized with awards.

### 3.4 Individual

High scoring individuals in each competition class will be awarded certificates and prizes.

**Certificates will be issued to all students who satisfactorily complete the ICMJ workshop and contest.**

## 4. Eligibility

- Names of contestants and the College or University for which they are to compete must be forwarded to ICMJ by 30<sup>th</sup> April of each year.
- Students wishing to enter the competition must pay the nominated entry fee prior to the contest.
- Resumes of all contestants **must be** presented prior to the ICMJ workshop. Students that do not submit a resume will not be eligible to compete in the final of the contest should they be successful. This will then make them ineligible to be part of the Australian ICMJ team.
- There will be no observers permitted and all students must be nominated as competitors
- Contestants are eligible to compete in only one competition.
- Students eligible to attend the workshop and compete in the competition include:
  1. Students enrolled at recognised college or university;
  2. Apprentices still involved in trade certificate course or having completed trade certificate within 2 years of competition date and involved in post trade certificate course.
- The majority of each team representing a college or university must be made up of students undertaking their principal study at that institution. It is further required that the contestant has at no time served as a team manager in any college or university.
- Each college will be responsible for assessing their own contestant's eligibility.
- International students are eligible for all individual and team prizes. They are not eligible for a position within the finalist training week or Australian National Team.

### 4.1 Team capping rules

**Team managers:** - defined as any team accompaniment such as team managers, bus drivers, organisers that require accommodation at CSU:

- 2 residential Team managers for each university are permitted
- Additional team managers can register if they are staying off-campus or on a case by case basis for each university

#### **Australian University and College Student Rules:**

- A total of 15 students per University will be permitted to attend the ICMJ workshop regardless of accommodation requirements.

- Where the maximum capacity of program participants (students) is not met following nominations received on 30th April, additional spaces will be made available to universities which have more than 15 students evenly until the capacity is met.
- If total student numbers at the time of nomination are greater than 120, universities with larger team nominations may be requested to reduce their student nominations to ensure total student participants does not exceed 120.

#### **International Student Rule:**

- International teams are to consist of no more than 5 competitors and 2 managers, with the option of increasing student numbers closer to the competition (if spare positions are available following receipt of registrations from Australian universities and colleges)
- At the discretion of the ICMJ committee, International team managers that are also a listed conference program presenter are exempt from inclusion as a team manager
- All students competing at the Australian ICMJ competition are only allowed to have competed in carcass/meat judging competitions in that calendar year

## **5. Policies for competitors**

### **5.1 Contest rules and regulations**

a) Contestants will be identified throughout the contest by their contestant number, which shall be recorded on all of their answer sheets.

b) Contestants will be assigned to groups and are required to stay in their groups throughout the contest. A group leader will be provided for each group of contestants. The group leader will enforce the rules of the contest and to keep the exhibits of the class on which his group is working in an orderly arrangement.

c) Contestants must abide by the regulations and may be recommended for disqualification by the group leader for any violation upon warning and continued violation.

d) A clipboard and pencil will be all that is allowed into the competition chiller. All paper for placings, written reason notes and questions etc will be provided. **No notes, pictures or mechanical aids** will be permitted into the contest. Group leaders will report any violations which will be cause for disqualification of the contestant!

e) There will be positively no talking during the contest to team mates or other contestants in your group. Any questions regarding procedures etc must be referred to the group leader in charge or competition manager.

f) Appropriate clothing (ie: white coat, hard hat, safety glasses and footwear) must be worn by competitors. P2 masks will be required to be worn for those students who have not shown Q-fever vaccination or immunity prior to the contest.

g) All teams will receive a complete copy of competition results by email in the days following the contest if they are not available at the presentation dinner.

h) Contestants will not be permitted to:

- Touch any part of any exhibit.
- Use any mechanical aid, such as a measure or light, etc.
- Talk to fellow team members at any time during the contest
- 'No Smoking' regulations will be enforced during the contest and outside of this time. Smoking regulations of the plant or college must be adhered.

- Monopolise any one exhibit for an unreasonable length of time.
- Separate themselves from the class on which their group is working.
- In any way willfully obstruct the work of any other contestant.

**Sportsman-like conduct is expected at all times, especially in crowded circumstances.**

In the unlikely event of disqualification of a student due to the non compliance to the above conditions, they will be removed from the contest chillers and the student will not be eligible for any prizes from any contest classes. Group leaders will follow a strict procedure in this event which will involve 1 warning before ejection from the contest by the competition manager.

## **5.2 Contest materials**

Each contestant will be allocated a 'contestant number'. Each contestant will receive all scoring cards prior to entry to the contest. The contestant should write their contest number on each scoring card when assigned. **Absolutely nothing else may be written or drawn on the scoring cards prior to entering the chillers.**

All judging-placing cards turned in by contestants must bear the following information:

- Contestant number
- Group Number
- Name of class being judged

Only one placing or similar mark will be allowed on a card. If erasures or cross-outs are made, **they must be plain in intent.**

Contestants will not be permitted to look at their notes whilst answering questions. Every class in the contest will have a 1-minute warning before the close of the class. Cards should be re-checked during that time and handed in promptly to group leaders when called for at the end of time.

## **5.4 Chiller conduct**

Contestants must stay in their group at all items, moving to next class only on instruction from group leaders.

In the majority of classes there will be a 2 minute stand back time allocated at the beginning of each class. This period is to be observed fairly by all contestants. The group leaders will do any necessary turning of carcasses. After stand back, legitimate handling of cuts and carcasses will be kept to a minimum, with **no lean surface being touched at any time.** There will be a 1 minute stand back at the close of all judging classes to conclude the class.