



NATIONAL FEDERATION OF YOUNG FARMERS' CLUBS

Competitions Programme 2017 – 18

Status FINAL
08.07.2017
Double Direct



NFYFC Beef Live & Carcase Judging 18 & Under and 26 & Under



RULES

Competition Aim

To provide members with the opportunity to put their training to the test by judging high quality livestock and carcasses and presenting their findings to industry experts. Members then have the opportunity for feedback and advice from the industry experts.

Learning outcomes

Judging skills including: observation, understanding of the make-up of the animal, market demands. Communication skills, presentation skills and personal development skills.

REMINDER: Read in conjunction with **NFYFC General Rules**. Further information can be found at <http://www.nfyfc.org.uk/CompetitionsResources/competitionsresources>

1. DATE & VENUE

1.1. After the County Final, the National Final will be held at the English Winter Fair, Staffordshire Showground on 18th and 19th November 2017. Exact timetable to be confirmed.

2. REPRESENTATION

2.1. Counties may enter **two** teams per 600 members or part thereof in the National Final.

3. ELIGIBILITY

3.1. A team shall consist of two (2) members. One competitor must be 18 years of age or under and the second competitor must be 26 years of age or under on 1st September 2017 and full members of a Club affiliated to NFYFC.

4. PROCEDURE

Competitors will judge two groups of live cattle in Part I and two groups of beef carcasses in Part II as follows:

4.1. Part I – Live

- 4.1.1. Place a group of four cattle in order of merit and estimate their classification according to the Meat & Livestock Commission Services Limited (MLCSL) Carcase Classification Scheme.
- 4.1.2. Place a group of four cattle in order of merit and give reasons for those placings

4.2. Part II - Carcase

- 4.2.1. Place a group of four beef carcasses in order of merit and classify them according to the Meat & Livestock Commission Services Limited (MLCSL) Carcase Classification Scheme.
- 4.2.2. Place a group of four beef carcasses in order of merit and give reasons for those placings.

4.3. The live animals and carcasses will be designated A, B, X, Y

4.4. Competitors may handle the live cattle but only in such a way that they do not cause bruising. Excessive handling after a caution from the stewards will result in disqualification.

4.5. The handling of carcasses is NOT ALLOWED.

4.6. Judging in both rings will operate simultaneously.

4.7. In the carcase judging section, competitors may arrive at their placing by using the following scale of marks as an aid:

Conformation	Shape of buttock	10
	Thickness of rump/loin	15
	Depth and area of eye muscle	10
	Shape of forequarter	10
	Thickness of shoulder area	5
	<i>(Neat, compact, blending well with f¼)</i>	

	Colour/quality and texture of lean (E.g. fine, coarse grain, bright "cherry" red marbling)	10
Fat	Distribution of fat throughout carcase	10
	Amount of fat over eye muscle	15
	Amount of fat over brisket	5
	Colour, quality and texture of fat (E.g. white/creamy/yellow/firm/oily)	<u>10</u>
	Total	<u>100</u>

5. TIMING

5.2. Live Assessment

Ten minutes judging - handling allowed (in groups)
At least Five minutes preparing reasons before being called to the judge

5.3. Carcase Judging & Classification

Ten minutes judging
At least Five minutes preparing reasons before being called to the judge

5.4. Reasons

Up to two minutes will be allowed for each competitor to give his or her reasons to the Judge in both the live and carcass sections. Two marks will be deducted for each fifteen seconds (or part thereof) that a competitor goes over the allotted two minutes. The marks will be deducted from the competitor's total.

6. SCALE OF MARKS

6.2. Live Animals:

Placings:	(on 2 rings = 2 x 50)	100
	Correct estimated MLCSL Classification	50
Reasons:	(on 1 ring) <i>Accuracy of observations</i>	25
	<i>Comparison</i>	15
	<i>Style (including presentation of competitor)</i>	10
LIVE TOTAL: Per Competitor		<u>200</u>

6.3. Carcases:

Placing:	(on 2 rings = 2 x 50)	100
	Correct MLCSL Classification	50
Reasons:	(on 1 ring) <i>Accuracy of observations</i>	25
	<i>Comparison</i>	15
	<i>Style (including presentation of competitor)</i>	10
CARCASE TOTAL: Per Competitor		<u>200</u>
TOTAL: Per Competitor		<u>400</u>
TOTAL: Per Team		800

7. AWARDS

- 7.2. English Winter Fair Trophy, Prize Card and Prize Money to the winning team.
- 7.3. Winter Fair prize card to 2nd and 3rd place.
- 7.4. NFYFC Certificates of Achievement will be awarded to competitors placed 1st – 10th

8. NOTES

- 8.2. During the competition, competitors may not have with them any papers or literature other than the placing cards provided.
- 8.3. When stating reasons, competitors may use only the NOTES SECTION on the official cards provided. These notes are intended for reference only and the competitors who read their notes verbatim to the Judges will be penalised.
- 8.4. Competitors in the NFYFC competitions are not eligible to take part in the Staffordshire and Birmingham Agricultural Society competition on the Sunday.
- 8.5. During the period of the competition, competitors must not communicate directly or indirectly with any person other than Judges and Stewards under penalty of disqualification.
- 8.6. Competitors must provide themselves with white coats, which must be worn during the period of the competition and at the Presentation of Awards. Club, County and Sponsor logos are permitted on either the front or the back of the coats.

