



REGULATIONS

CLOSE OF ENTRIES

1. Entries in the School Steer Spectacular must be received by the South Coast Beef School Steer Spectacular Committee no later than:
Section 1: Manildra School Championship **4pm Friday 8 February 2021**
Section 2: Open Steer Challenge **4pm Thurs 8 April, 2021**
Entry Forms must be accompanied by all fees at this time.
2. Late entries will only be considered subject to availability of space and the payment of a \$25 late fee.

ENTRIES

3. Entry Fee for the South Coast Beef School Steer Spectacular is \$120 per steer. This includes costs of stalling and bedding at the showgrounds.
4. Entry fee for Steer Judging and Parading is \$5 per student for each class.
5. All Entry Fees are GST free and non-refundable.
6. A National Vendor Declaration showing consignment to the nominated abattoir c/- South Coast Beef, must accompany livestock traveling to the Nowra Showgrounds and submitted to the Chief Steward on arrival.
*Note: In the notes section of the NVD please write the following information:
Day 1 – Leave ...Name of school
Day 5 – Arrive ...(abattoirs tba)
7. Only steers (male castrates showing no secondary sex characteristics) are eligible to compete in the South Coast Beef School Steer Spectacular hoof and hook competition.
8. An animal or carcass which, in the opinion of the School Steer Spectacular Committee, shows secondary sex characteristics will be deemed to be a bull and will not be eligible for an award.
9. All Exhibits shall state the breed, cross of breeds or mixture of breeds.
10. All Exhibits will be weighed on the afternoon of Tuesday 4 May 2021
11. At the time of weighing entrants are required to nominate the Market Category in which they want their steer and carcass to be judged.
12. Each Exhibit must be tractable, and shall be led for Judging. Failure to lead for the Led Steer classes will disqualify the steer from the Manildra Stockfeeds Spectacular Schools Championship.
13. All cattle must at all times have a nose ring or bulldog clip when being led.
14. All cattle must have a neck rope attached when penned in the cattle stalls
15. For the purpose of this competition Hormone Growth Promotants are not permitted.
16. All Exhibits must be either polled, dehorned or tipped within 3cm of their head.
17. All Exhibits must comply with the Property Identification Code and National Livestock Identification Scheme legislation of NSW. Exhibits not appropriately identified by means of an electronic identification will be deemed ineligible. The complete NLIS identification number must be provided at the time of entry.
18. South Coast Beef (SCB) reserves the right to reject or limit entries at their absolute discretion, at any time, and for any reason. In this regard, Exhibitors are advised that there are limited spaces available for the Manildra Stockfeeds Schools Championship. In the event that slaughter capacity for entries is also limited, it may be necessary for SCB to ballot-out entries.
19. The SCB School Steer Spectacular Committee reserves the right to insist that ineligible animals be immediately removed from the Showgrounds at the expense of the Exhibitor.



20. The SCB School Steer Spectacular Committee reserves the right to make such determinations and directions on any matter in relation to the conduct of the School Steer Spectacular as it deems necessary.
21. The SCB School Steer Spectacular Committee reserves the right to penalise, disqualify or make ineligible for any award any Exhibit in the School Steer Spectacular that is determined to be outside of acceptable specifications in regard to weight, fat depth, meat colour, fat colour and fat distribution.
22. All Exhibits for the SCB School Steer Spectacular are required to be housed as directed at the showgrounds. Any proposed departure from this requirement by an Exhibitor must receive prior written permission from the SCB School Steer Spectacular Committee.
23. A complete Timetable of Arrangements for the SCB School Steer Spectacular will be forwarded to each Exhibitor prior to the event. The timetable that appears in this Schedule is subject to change and will be finalised at the earliest possible time.
24. Exhibits that do not meet weight and fat specifications for the selected class will not be moved to other classes or Sections. They will incur the penalties as per schedule in the live and carcass judging which may also be reflected in the exhibitor's sale price received for the carcass.
25. The 2021 SCB School Steer Spectacular consists of two Sections:

Section 1: South Coast Beef School Steer Spectacular - Manildra School Championship.

- Entries in this Section are limited to 20 steers with a maximum of 2 steers per school.
- Schools entering this Section must sign and comply with an Agreement with South Coast Beef.
- Steers must be fed exclusively on Manildra Stockfeeds' dried distillers grain (DDG) together with sufficient roughage for rumen health.
- Schools will be provided with sufficient free Manildra Stockfeeds DDG for up to 90 days feeding for each steer.
- Schools may be assisted to source steer(s) for this event.
- Schools must participate in all three events in this Section vis.
 - Led Steer (Light-weight or Medium-weight classes only)
 - Report Presentation (one report required from each school)
 - Steer Carcass (Light-weight or Medium-weight classes only)
- Failure to present a steer for any of these events will disqualify the steer(s) and the school from the Championship.
- The School Championship will be awarded to the school with the highest aggregate points for all three events in the Championship
- Points will be allocated as follows:

Award		Led Steer	Report Presentation	Steer Carcass
First	Gold	80 points	63 – 70 points	90 points and over and at least 44/45 for Market Specifications
Second	Silver	75 points	57.5 – 62.9 points	82.5 points and over and at least 43/45 for Market Specifications
Third	Bronze	70 points	52 – 57.4 points	74 points and over and at least 42/45 for Market Specifications
Highly Commended		68 points		
Commended		65 points		
Total max points		80	70	100

- Manildra School Steer Spectacular Championship maximum points 250



Section 2: - South Coast Beef School Steer Spectacular - Open Steer Challenge:

- Schools may enter any number of steers in this Section subject to limitations outlined in point 8 above.
- Schools are responsible for sourcing their own beef type steers and feed of their choosing.
- Schools must nominate in which class they want their steer(s) to compete;
Light-weight, Medium-weight or Heavy-weight.
- Steers will compete in Led Steer and Steer Carcass competitions only.

LED STEER JUDGING

26. The led steer classes will be assessed on the degree to which they meet the specifications for nominated Market Category, as follows:

Characteristic	Market Specifications		
Market Category	Light-weight Domestic Trade	Medium-weight Supermarket	Heavy-weight Domestic Breaking
Carcass weight (HSCW)	160 - 200kg	200.1 -240kg	240.1 – 280kg
	Penalty 1pt/kg outside of specified range		
Dentition (age)	Milk teeth only		
	Any other dentition will be disqualified		
Sex	Male castrate only - No secondary sex characteristics		
P8 Rump Fat	5 – 8mm	6 – 10mm	8 – 12mm

REPORT PRESENTATION

27. Each school entering in Section 1 of the Spectacular must deliver a five (5) minute Report Presentation to a panel of judges on their steer project. Failure to complete this assessment will constitute immediate disqualification from the Championship and the Spectacular as a whole.

Content of the Presentation and the Report will tell their story as experienced by the school team. Delivery method is at the discretion of the teams. Report Presentations will be assessed on both delivery and content.

Content of the presentation must analyse the science, steer management and economics of the project as experienced by the school team. Championship points for the Report will be allocated as follows:

Report Presentation	Component	Championship Points
Report	Oral Presentation	max. 20 points
Report	Hardcopy	max. 20 points
Content	Science of the project	max. 10 points
	Economics of the project	max. 10 points
	Handling and preparation of the steer	max. 10 points
TOTAL		max. 70 points



BEEF CARCASS JUDGING

28. Carcasses will be judged within the general parameters of the Australian Beef Carcass Appraisal System (ABCAS), incorporating carcass attributes relevant to Market Specifications and Saleable Meat Yield out of a total of 100 points.

1. **Market Specifications** for SCB School Steer Spectacular: 45 points

Characteristic	Light-Weight Domestic Trade	Medium-Weight Supermarket Carcass	Heavy-weight Breaking Carcass	Points
Carcass weight (HSCW)	160 -200kg	200.1-240kg	240.1 – 280kg	20
Dentition	Milk teeth only			
Sex	No secondary sex characteristics			
P8 Rump Fat	5– 8mm	6 – 10mm	8 – 12mm	15
Fat Colour	Light white (0-3 AUS-MEAT)			5
Meat Colour	1B – 1C (AUS-MEAT)	1B – 2 (AUS-MEAT)	1B--2 (AUS-MEAT)	5
TOTAL				45

2. **Saleable Meat Yield** for SCB School Steer Spectacular: 55 points

Characteristic	Light-Weight Domestic Trade	Medium-Weight Supermarket Carcass	Heavy-weight Breaking Carcass	Points
Eye Muscle Area	77 - 84sqcm	84 - 92sqcm	92 - 99sqcm	25
12 th /13 th Rib Fat	4 – 7mm	5 - 9mm	6 – 11mm	20
Fat distribution	Adequate and even			10
TOTAL				55

29. Carcasses will not be penalised for bruising should any occur.

See below for carcass judging system



AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM (ABCAS) REVISED 2017

This competition uses a modified Australian Beef Carcass Appraisal System to rank the Carcasses on their commercial merit and provide feedback to entrants/producers about compliance with market specifications and the yield of saleable meat. As such it is structured to identify the most important commercial characteristics of a steer and carcass that optimizes commercial returns.

To assess market suitability, the basic specifications of a carcass are judged for compliance against the specifications of the appropriate market category.

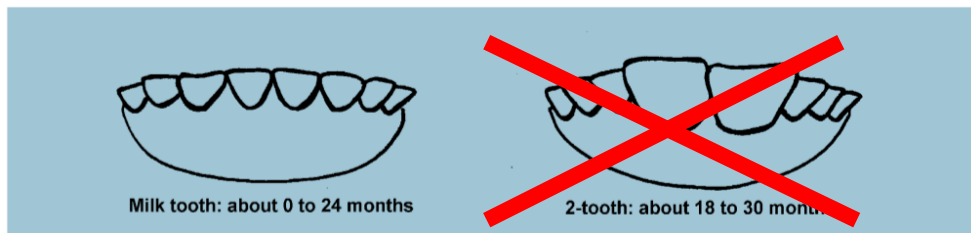
To assess saleable meat yield, the Carcasses are measured and judged for the factors which most influence saleable meat yield in the industry.

Please note that the structure of this competition precludes the carcasses from commercial grading under MSA requirements.

1. Compliance to market specifications (45 points)

Most markets require Carcasses to meet basic specifications of age (dentition), sex, weight and P8 (rump) fat depth.

1.1 **Dentition** will be checked in the live cattle. Both Market Categories specify milk teeth only.



1.2 **Sex** This competition is for steers only.

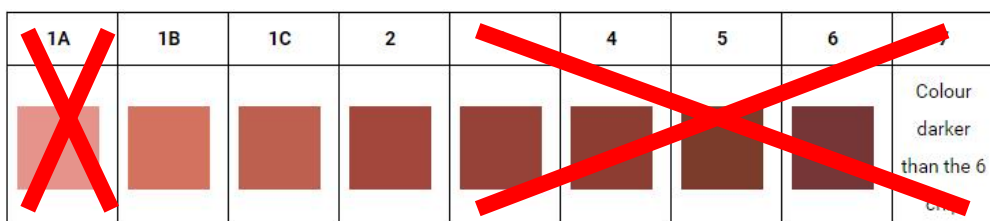
1.3 **Carcass weight** (20 points) is measured as Hot Standard Carcass Weight (HSCW) (Kg) as described in the AUS-MEAT national carcass description language.

Carcass weight is the primary measure of a carcass suitability to a market specification and entrants in this competition will need to nominate the Market Category in which they want the steer and carcass to be judged.

1.4 **P8 fat depth** (15 points) is measured on the hot carcass at the P8 site, over the rump, and is the method of describing fatness in the AUS-MEAT national carcass description language. It is commonly used to set market targets and for payment of premiums and discounts. Optimum P8 fat depth is the range set for each market category in the carcass specifications.

1.5 **Meat colour** (5 points) is assessed using AUS-MEAT standard meat colour chips in a range of 1a (very pale) to 7 (very dark purple) according to market specification.

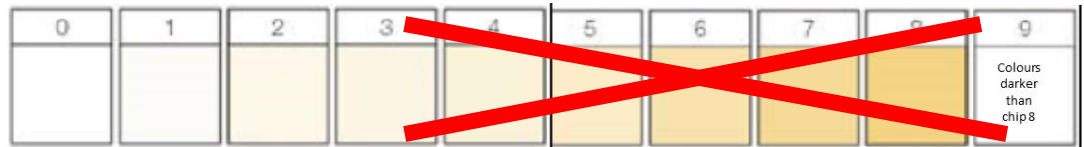
Colour strongly influences consumer appeal, with bright, pinkish colours in the range 1b to 2 being most acceptable to consumers.



This image of meat colour is a guide only and not to be used as the standard



- 1.6 **Fat colour** (5 points) is assessed using AUS-MEAT standard fat colour chips according to market specification. Fat colour is assessed on the internal seam fat at the quartered site using the AUS-MEAT chips and ranges from 0 (bright white) to 9 (very yellow); excessive yellowing or softness may affect the saleability of the carcass. A maximum of 5 points is scored for ideal fat colour and penalty points apply for a carcass which exceeds fat colour 3.



This image of fat colour is a guide only and not to be used as the standard

- 1.7 **Penalty** points will be applied to carcass that fall outside the specified range for any of the market specifications. Penalty points for carcass weight (HSCW) range will be applied at the rate of one (1) point for each one (1) complete kilogram outside the range. Steers or carcasses which show secondary sex characteristics (bull or stag) or which are outside of dentition specifications will be disqualified.

2. **Saleable Meat Yield (55 points total)**

Saleable meat yield is the proportion of the carcass that is saleable as primal cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcasses are preferred in the trade and are notable by their heavy muscle and even, but not excessive fat cover. The fat depth and distribution must be adequate to meet quality requirements.

- 2.1 **Eye Muscle Area** (25 points) is a good indicator of the red meat content of the carcass. It is measured in square centimeters at the quartering site (10/11th or 12/13th rib) and points awarded according to the area measured in relation to the carcass weight. The larger the rib eye area in relation to the carcass weight the higher the points awarded.

- 2.2 **Rib Fat Depth** (20 points) is a good indicator of carcass yield with over-fat animals having lower yields. It is measured in millimeters at the quartering site (usually 10/11th or 12/13th rib). Optimum rib fat depth is the range set for each Market Category in the specifications.

2.3 **Fat distribution** (10 points)

Ideally a carcass will have a thin, even fat cover over all the important cuts, especially over the rump and forward along the backline. This contributes to eating quality by slowing the chilling rate and reduces weight loss due to dehydration as the carcass chills. Carcasses will lose points for inadequate cover, or for heavy, wastey deposits.

Key areas for assessment of excessive fat deposits are the subcutaneous fat (especially over the ribs), intermuscular (seam) fat and internal fat in the cod, ribs and brisket.

Carcasses must have adequate fat cover over the loin, rump and butt areas to receive maximum points.

Points	Description
10	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat
8	Meets minimum fat requirements with good even cover over the butt
6	Meets minimum fat requirements with fat cover over major primals, cube roll, striploin and rump
4	Lean Carcasses or Carcasses with uneven fat distribution. Also Carcasses with some excess fat deposits or seam fat
2	Fails to meet minimum fat requirements or overfat Carcasses with excessive fat deposits
0	Extremely lean or extremely fat wastey Carcasses