

# UNIVERSITY CLASS

## Contest Guidelines

### Eligibility

1. To be eligible to compete in the University Class, held in conjunction with the American Cured Meat Championships, a competing university representative must have an AAMP membership in good standing during the time of competition (e.g. faculty allied membership).
2. At least one representative of a “student team” must be registered as an attendee at the convention, and be present and available to assist with the ACMC product show, including product check-in and judging.
3. Team members must be a graduate or undergraduate student enrolled in coursework at their respective institution, at least the spring semester prior to convention (e.g. student’s graduating in spring prior to the competition are eligible to compete as a single or part of a student team).

### Student Teams

1. A “student team” is defined as one to four students (graduate or undergraduate; no post-docs) who are currently enrolled or recently graduated from their respective institutions, no more than one semester prior to the ACMC competition.
2. Universities may have as many “student teams” as they desire; however, the eligibility rules for competing will apply. For example, if an academic institution has four students comprising four different “student teams”, but only brings one of the four students entering product to the AAMP convention, the three entries not represented by students will be disqualified and not eligible for awards.
3. Two product classes will be available for competition by student teams. A student team does not have to enter product in both classes to be eligible for competition.

### Product Class Selection

1. Two product classes, the Cured Specialty Meat Products class and a yearly rotating class, will be made available for competition for the University Class.
2. All products must follow the ACMC product rules set forth by the ACMC advisory committee for the product classes listed for competition, except where noted for each year’s competition (for example, weight restrictions on various product classes may be excused).
3. Beginning in 2017, the rotating class will alternate between a whole muscle and comminuted processed meat class. Below is a list of products for the University Class competition.

2019: Cured Specialty Meat Products; this class will follow the scoring and rules set forth in the ACMC for the class as outlined in the current year’s ACMC rules.

2019: Smoked Turkey; this class will follow the scoring and rules set forth in the ACMC for the class as outlined in the current year’s ACMC rules.

### Awards

1. The top four places will be awarded for each class and will be listed as the placings for the ACMC classes (e.g. “Grand Champion”, “Reserve Grand Champion”, etc.) with the product type under each award.
2. A traveling plaque will be awarded to the student team that has the highest combined score from the point system described below.
3. A point system shall be implemented according to the following scale: 10 points for each Grand Champion, 8 points for each Reserved Grand Champion, 6 points for each Champion and 4 points for each Reserve Champion. Points will be added according to the above scale and the highest total points awarded will receive the traveling plaque.
4. In the case of a tied score for points between teams, the highest combined score from each scorecard will break the tie.