

Undergraduate Student Paper Contest Information and Call for Abstracts

2006 Joint Meeting of the American Dairy Science Association and the American Society of Animal Science

July 9-13, 2006

Minneapolis, Minnesota

DUE DATE: MUST BE SUBMITTED BY 11:59 p.m., CST ON February 1, 2006

CONTEST GUIDELINES:

This contest will be held in the following categories:

- Dairy Foods Division
- Dairy Production Division
- Original Research/Independent Study

Introduction

The purpose of the Undergraduate Paper Presentation Contest is to encourage undergraduates to gain experience in the presentation of papers and to give them an opportunity to participate more fully in the meetings of the Student Affiliate Division of ADSA. Through such participation, the student should gain an early and fuller appreciation of: a) the importance of adequate communications in the distribution of information, and b) the role of the Student Affiliate Division of ADSA. This will also provide excellent experience for those who will enter graduate school and will be eligible for the Graduate Scientific Paper Presentation Contest.

Rules and Regulations

Eligibility

Contestants must be undergraduate Student Affiliate Division members of ADSA who are enrolled in a program granting the baccalaureate degree or who have received the degree during the previous 7 months. Students who have completed one quarter or semester of graduate studies are not eligible. Only one contestant per institution may be entered in each of three categories: Dairy Foods Division, Production Division and Original Research. One institution therefore, may have up to three entrants, each in a separate category. Students who won 1st place in a paper competition last year are not eligible to compete this year. For those students whose chapter participates in the Chapter Award contest, the maximum points will be awarded for an institution with entrants in two out of the three categories. Cash awards will be given to the winners in all categories. Deadline for submission: February 1, 2006.

Subject of Presentation

Choice of subject matter is open to the student but should be relevant to issues of our industry today and of general interest to all. Reporting of original research will ONLY be accepted in the Original Research category. Dairy Foods and Production will NOT accept original research. We will disqualify any paper that does not fit a category.

Place and Conditions of Presentation

The contestants will make an oral presentation of a prepared paper at specially scheduled sessions of the Student Affiliate Division Meetings, to be held on the first day of meeting activities.

The paper is expected to be the student's own work. In preparing the presentation, the student is expected to have such advice from his or her advisor as is normally expected in the relationship between an undergraduate and his or her major professor.

Pre-Loading

Presentation files will be submitted prior to the meeting to allow staff to prepare CDs for each session ahead of time. The specific dates will be provided closer to the time abstracts are accepted.

The Limit of Presentation

The oral presentation should be 8 to 10 minutes long. The judges may make 2-point deductions for each minute or fraction of a minute, above or below the time limit. There will be up to a 3-minute period for the judges to ask questions.

Use of Visual Aids

Contestants may use prepared charts, and/or slides. Go to the Annual Meeting link at <http://adsa.asas.org/meetings/2006/> and click on Call For Abstracts for a list of what is equipped in each room and fill out the AV Request form if additional supplies are needed.

Procedure for Entering Competition

Refer to <http://adsa.asas.org/meetings/2006/> for on-line information. **DEADLINE FOR SUBMISSION: February 1, 2006.**

Each chapter may submit three applications as outlined under the eligibility sections for this competition. We suggest that each chapter conduct a local contest to select the representative who will enter the national competition.

To enter contest, follow the instructions for submitting an abstract using the **online abstract submission form** at <http://adsa.asas.org/meetings/2006/>. Participants in this contest should plan to attend the student awards luncheon on Tuesday, July 11, 2006 in Minneapolis, Minnesota. Check the meeting schedule for details.

ABSTRACT SUBMISSION GUIDELINES: All abstracts **must be** submitted electronically via the World Wide Web at: <http://adsa.asas.org/meetings/2006/>

Instructions for submitting the abstract are available on the Web site. After the deadline, it will not be possible to submit abstracts. When you submit your abstract, you will be given a **tracking number** and **password**. Make a note of these; they will allow you to revise your submitted abstract at any time before the deadline.

Space limitations allow a maximum of 2,300 keystrokes (including characters, spaces, and punctuation). Begin count at the title and end count with the last key word or end of a table if one is included. Abstracts that are too long will be rejected automatically by the system. Coding for special characters is not included in the total keystroke count. To use boldface, italic, or sub-/superscript type anywhere in the abstract, consult the Text Attributes Coding information on the Web site. This special coding is not counted in the 2,300 allowed keystrokes. Special characters, such as Greek letters and math symbols, are available on the electronic submission form itself.

ABSTRACT REQUIREMENTS: The author submitting the abstract is responsible for its content and quality of preparation. Please include an implications statement if possible. **Abstracts are required for all student-submitted papers. Also, advisors are required to verify and approve the validity of the paper, its references and resources on the online submission form by listing themselves as one of the authors.**

Presentation Information: LCD projectors will be available for presentations. LCD presentations will only be accepted as PowerPoint for PCs (no Mac files). If you require special equipment, please complete the "Special A/V Needs Request Form" <http://adsa.asas.org/meetings/2006/>. Detailed information on presentations using LCD projectors and poster presentations can be found on the web site <http://adsa.asas.org/meetings/2006/>. The scheduled time for presentations of each oral student paper is 8 to 10 minutes with 3 minutes for questions and discussion.

SUBMISSION PROCEDURES: After reading these instructions, if you have any questions regarding submission, contact Dianne Wickes, ADSA Headquarters Office (217-356-5146).

SCORECARDS: The criteria used for judging all three contests are also posted to the meeting web page.

Evaluation of Presentation

Three judges will evaluate the presentation. It is recommended to use two advisors and one student affiliate member whose chapter is not represented in the contest. If all chapters are represented, a national officer will become the third judge. No judge will be selected from a university represented in the contest. The SAD Officer-at-Large will chair the committee, and the SAD Second Year Advisor will help.

Each judge will evaluate each presentation individually using the officially accepted undergraduate paper presentation contest scorecard. At the conclusion of the contest, these judges will meet with one member of the Student Affiliate Committee (ex-officio capacity) to select the award winners. The judges' decision will be final.

The awards in the production, dairy foods and original research divisions are: **First Place - \$100.00, Second Place - \$ 50.00, Third Place - \$ 25.00 along with certificates for each place within a division.**

We will make the presentation of awards at the Student Affiliate Luncheon. Contestants should plan to attend the luncheon.

The American Dairy Science Association
Student Affiliate Division
UNDERGRADUATE PAPER PRESENTATION CONTEST SCORECARD

Student's Name _____

Category: Original Research/Independent Study

Title of Paper _____

	<u>Maximum Points</u>	<u>Student Score</u>
1. Personal Characteristics (15)		
A. Appearance (neat and well-groomed)	5	_____
B. Presence, voice, and diction (clearness, choice of words, enunciation, ability to command attention of audience)	10	_____
2. Quality of Presentation (35)		
A. Style (effective use of notes, coherence, grammatical accuracy)	10	_____
B. Organization, balance of parts of presentation, clarity, and simplicity (ability to communicate to audience), visual aids	25	_____
C. Time deduction (2-pt deductions are made for each minute or fraction of a minute outside the time range of 8-10 minutes for each presentation)		_____
3. Quality of Research (50)		
A. Originality, thoroughness, and current and potential importance of topic, scientific soundness	20	_____
B. Apparent knowledge of subject (Succinctness and clearness of answers to questions, ability to comprehend presentation)	30	_____
<u>Total Points Earned</u>	<u>100</u>	_____

Rank: _____

Remarks:

The American Dairy Science Association
Student Affiliate Division
UNDERGRADUATE PAPER PRESENTATION CONTEST SCORECARD

Student's Name _____

Category ___ Dairy Foods ___ Production

Title of Paper _____

	<u>Maximum Points</u>	<u>Student Score</u>
1. <u>Personal Characteristics</u> (15)		
A. Appearance (neat and well-groomed)	5	_____
B. Presence, voice, and diction (clearness, choice of words, enunciation, ability to command attention of audience)	10	_____
2. <u>Presentation Performance</u> (35)		
A. Style (effective use of notes, coherence, grammatical accuracy)	10	_____
B. Organization, clarity, and simplicity (ability to communicate to audience), visual aids	25	_____
C. Time deduction (2-pt deductions are made for each minute or fraction of a minute outside the time range of 8-10 minutes for each presentation)		_____
3. <u>Subject Matter</u> (50)		
A. Originality, thoroughness, and current and potential importance of topic	20	_____
B. Apparent knowledge of subject (succinctness and clearness of answers to questions)	30	_____
<u>Total Points Earned</u>	<u>100</u>	_____

Rank: _____

Remarks: