



Georgia FFA Association

MEATS EVALUATION & TECHNOLOGY - JUNIOR CDE

I. OVERVIEW

Participants in the Meats Evaluation and Technology CDE will answer a 10 question test, identify 20 retail meat cuts from the list provided (see list below), and place a maximum of 5 classes of carcasses, wholesale cuts or retail cuts.

II. PURPOSE

The Meats Evaluation and Technology CDE is designed to provide a competitive event for agriculture education students, develop employment skills in the meat animal industry, expand their knowledge of meat animal marketing and merchandising, develop broader analytical skills and critical thinking strategies, and develop an understanding of appropriate meat terminology. The event also develops the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as meet the needs of the consumer.

III. ELIGIBILITY

This event is open to students in grades 6-9 who are agricultural education students and are paid members of a chartered FFA chapter. Each member of the team must be a member of the chapter registering them, and each student's name must appear on the chapter's FFA roster at least 10 days prior to competition above the chapter level.

The top two teams in each Area will qualify for the state CDE. The event is limited to one four person junior team per chapter. A team will consist of four members with the three highest individual scores constituting a team score. A junior team that wins the state event or any member of that first place junior team may not participate in the state junior event again.

IV. SPECIAL NEEDS REQUEST

To report any special needs or request special services for a student to compete in a Career Development Event or FFA Award area (Area or State level), it is the responsibility of the FFA advisor to provide a detailed and specific request and explanation in writing. Requests should include written documentation from the school system verifying the IEP and need being requested. Written requests must be submitted to the CDE Superintendent prior to registering for the CDE/event (at least 3 weeks prior to the date of competition).

V. RULES

1. A team consists of a maximum of four members. A team score consists of the total of the top three individuals' score.
2. A junior team may consist of students in grade 6-9. The 9th grade is a swing grade and students have the option of participating at the junior or senior level.
3. Participants will be assigned to a group and should remain with that group throughout the event.
4. Absolutely no talking will be allowed once the event starts. Participants found talking may be excused from the CDE.
5. Computer score sheets will be used to record all responses and must be completed within the time allotted for each section.
6. Participants must come to the event prepared to work in a cold storage facility for approximately two hours. Warm clothing and footwear are required.
7. Two minute stand back time on placing classes will be utilized when possible.



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8. Each participant will bring a clean, note free clipboard, two sharpened No. 2 pencils. Notepaper will be provided by the CDE superintendent or appointees. A battery operated, non- programmable calculator may be used during the event.
9. No measuring "gadgets or gimmicks" may be used during the event.
10. The event is limited to one team per chapter on the area level and two teams per area at the state level.
11. During the event, teams and their advisors and/or coaches may not talk or be together in groups until the completion of the contest.

VI. EVENT FORMAT

A. Registration

Registration time and event location will be decided and advisors notified by the state FFA executive director prior to the event. Instructions will be given and group assignments made during registration.

B. Written Test (possible 50 points)

C. Retail Meats Cuts Identification (possible 120 points)

Students will identify 20 retail meats cuts found on the "Meats Identification Card." Students will receive 1 point for species identification, 1 point for primal identification, 1 point for correct cookery and 3 points for retail trade name.

D. Placing of Five Classes (possible 250 points)

A maximum of five classes from the following list will be placed with selected placings completed on the computerized scorecard.

- a. Beef or pork carcasses
- b. Wholesale beef or pork cuts
- c. Retail beef, pork or lamb cuts

E. Questions on Placing Classes (possible 50 points)

A total of 10 questions will be asked covering 2 classes. Answers will be transferred to the appropriate computerized scorecard. Students will be allowed study time before questions.

VII. SCORING

Written Test.....	50
Retail Meat Cuts Identification (20 cuts).....	120
Placing of Five Classes.....	250
Questions on placing classes.....	50
Total possible score.....	470

VIII. TIE BREAKERS

If ties occur, the following events will be used to break the tie:

1. Identification Retail Meat Cuts Score
2. Total score of Placing Classes
3. Written Test Score

IX. AWARDS

Awards shall be determined each year by the Board of Trustees of the Georgia FFA Foundation. This event is made possible through the Georgia FFA Foundation as a special project of an industry sponsor or from the Foundation general fund. Minimum awards will recognize the first place individual in each area, and the first and second place individuals at the state level.



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X. REFERENCES

Meat Evaluation Handbook, National Livestock and Meat Board, 444 North Michigan Avenue, Chicago, IL 60611

Preliminary Yield Grade Ruler: NASCO
Ft. Atkinson, Wisconsin 53538

Ribeye Grid AS-34, Iowa State University , Cooperative Extension
Service, Ames IA 60010

Beef Myology – www.bovine.unl.edu

CEV Multimedia – 1020 SE Loop 289; Lubbock, TX 79404; (800) 922-9965

- Meat Science & Food Safety DVD – *written exam resource*
- Retail Cuts Identification DVD



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Retail Cuts Identification -- Junior Division Meats CDE

Meats Evaluation CDE - Junior Meat Cuts							
Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	10	M	Beef	Brisket	Whole, Bnls	Moist
<i>B</i>	<i>C</i>	<i>20</i>	<i>M</i>	<i>Beef</i>	<i>Chuck</i>	<i>Mock Tender Roast</i>	<i>Moist</i>
<i>B</i>	<i>C</i>	<i>21</i>	<i>D</i>	<i>Beef</i>	<i>Chuck</i>	<i>Petite Tender</i>	<i>Dry</i>
B	F	49	D	Beef	Loin	Porterhouse Steak	Dry
B	F	55	D	Beef	Loin	T-bone Steak	Dry
B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
B	F	59	D	Beef	Loin	Top Loin Steak	Dry
<i>B</i>	<i>F</i>	<i>64</i>	<i>D</i>	<i>Beef</i>	<i>Loin</i>	<i>Top Sirloin Cap Steak, Bnls</i>	<i>Dry</i>
<i>B</i>	<i>F</i>	<i>63</i>	<i>D</i>	<i>Beef</i>	<i>Loin</i>	<i>Top Sirloin Steak, Bnls Cap Off</i>	<i>Dry</i>
<i>B</i>	<i>F</i>	<i>40</i>	<i>D</i>	<i>Beef</i>	<i>Loin</i>	<i>Tri Tip Roast</i>	<i>Dry</i>
B	H	13	D	Beef	Rib	Ribeye Roast, Bnls	Dry
B	H	45	D	Beef	Rib	Ribeye Steak, Bnls	Dry
B	H	50	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
B	I	51	M	Beef	Round	Round Steak	Moist
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
B	N	84	D	Beef	Various	Ground Beef	Dry
P	E	44	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
P	E	25	D/M	Pork	Ham/Leg	Pork Fresh Ham Rump Portion	Dry/Moist
P	E	27	D/M	Pork	Ham/Leg	Pork Fresh Ham Shank Portion	Dry/Moist
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
<i>P</i>	<i>E</i>	<i>35</i>	<i>D</i>	<i>Pork</i>	<i>Ham/Leg</i>	<i>Tip Roast, Bnls</i>	<i>Dry</i>
<i>P</i>	<i>E</i>	<i>38</i>	<i>D</i>	<i>Pork</i>	<i>Ham/Leg</i>	<i>Top Roast, Bnls</i>	<i>Dry/Moist</i>
P	F	66	D/M	Pork	Loin	Blade Chops	Dry/Moist
P	F	68	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	70	D	Pork	Loin	Loin Chops	Dry
P	F	71	D	Pork	Loin	Rib Chops	Dry
P	F	73	D	Pork	Loin	Sirloin Chops	Dry
P	F	53	D	Pork	Loin	Sirloin Cutlets	Dry
P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	K	99	D	Pork	Side	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist



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Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	L	32	D/M	Pork	Spareribs	Pork Spareribs	Dry/Moist
P	N	85	D	Pork	Various	Ground Pork	Dry
P	N	86	M	Pork	Various	Hock	Moist
P	N	83	D/M	Pork	Various	Pork Cubed Steak	Dry/Moist
P	N	87	D	Pork	Various	Pork Sausage Links	Dry
P	N	87	D	Pork	Various	Sausage	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
L	A	24	D/M	Lamb	Breast	Ribs (Denver Style)	Dry/Moist
L	E	44	D	Lamb	Leg	Center Slice	Dry
<i>L</i>	<i>E</i>	<i>18</i>	<i>D</i>	<i>Lamb</i>	<i>Leg</i>	<i>Leg Roast, Bnls</i>	<i>Dry</i>
L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
L	F	70	D	Lamb	Loin	Loin Chops	Dry
L	H	71	D	Lamb	Rib	Rib Chops	Dry
<i>L</i>	<i>H</i>	<i>23</i>	<i>D</i>	<i>Lamb</i>	<i>Rib</i>	<i>Rib Roast, Frenched</i>	<i>Dry</i>
L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
B	M	78	D/M	Beef	Variety	Liver	Dry/Moist
L	M	78	D/M	Lamb	Variety	Liver	Dry/Moist
P	M	78	D/M	Pork	Variety	Liver	Dry/Moist