



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 three (3) person junior team per chapter. A team will consist of three members with all three 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 three members. A team score consists of the total of all three individuals' score.
2. A chapter may submit only one team for the Area CDE; the top two teams per Area will advance to the state CDE.
3. 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.
4. Participants will be assigned to a group and should remain with that group throughout the event.
5. Absolutely no talking will be allowed once the event starts. Participants found talking may be excused from the CDE.
6. Computer score sheets will be used to record all responses and must be completed within the time allotted for each section.
7. Participants must come to the event prepared to work in a cold storage facility for approximately two hours. Warm clothing and footwear are required.
8. Two minute stand back time on placing classes will be utilized when possible.



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9. 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.
10. No measuring "gadgets or gimmicks" may be used during the event.
11. The event is limited to one team per chapter on the area level and two teams per area at the state level.
12. 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 points per student |
| | 1,410 points per team |

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



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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.

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</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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| Meats Evaluation CDE - Junior Meat Cuts | | | | | | | |
|---|----------|------------|----------------|-------------|------------|----------------------------|----------------|
| 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 |
| | | | | | | | |