



# Georgia FFA Association

## MEATS EVALUATION & TECHNOLOGY - SENIOR CDE

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### I. OVERVIEW

Participants in the Meats Evaluation and Technology CDE will solve a meat formulation problem, answer a 20 question test, identify 30 retail meat cuts, quality and yield grade a maximum of 4 beef carcasses, place a maximum of 5 classes of carcasses or wholesale cuts, and answer 10 questions on 2 of the placing classes.

### 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 9-12 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 from each Area will advance to the state CDE. The event is limited to one three (3) person senior team per chapter. A team will consist of three members with all three (3) individual scores constituting a team score. A senior team that wins the state event or any member of that first place senior team may not participate in the state senior event again. This event has a national level of competition so no student who has already won a state level CDE may participate and no student on the winning meats evaluation team may participate in any other CDE until after the national competition.

### 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 one team for the Area CDE; and the top two teams per Area will advance to the state CDE.
  3. A senior team may consist of students in grades 9-12. The 9<sup>th</sup> grade is a swing grade and students have the option of participating at the senior or junior level.
  4. Participants will be assigned to a group and should remain with that group throughout the event.
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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.
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.
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 on 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 secretary prior to the event. Instructions will be given and group assignments made during registration.

#### B. Meat Formulation Problem Solving (possible 50 points/individual)

Students will be given a situational problem involving selection of ingredients on a quality and least cost basis to determine the formulation. Ingredients + pricing will be worth 25 points. There will be 5 questions regarding quality factors such as storage temperature, government regulations, and freshness that will be worth a total of 25 points.

#### C. Written Test (possible 80 points/individual)

See National FFA Meats Evaluation CDE Handbook for even /odd specific references. For example, for the 2016-2017 school year please use the 2017 reference materials.

#### D. Retail Meats Cuts Identification (possible 180 points/individual)

Students will identify 30 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.

#### E. Beef Quality and Yield Grading (possible 80 points/individual)

Participants will quality and yield grade a maximum of 5 beef carcasses or rib steaks. Sixteen points per carcass. See National rules for more detailed point breakdown.

#### F. Placing of Five Classes (possible 250 points/individual)

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

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

#### G. Questions on Placing Classes (possible 50 points/individual)

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.



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## VII. SCORING

Written Test (20 questions).....	80 (per individual)
Retail Meat Cuts Identification (30 cuts).....	180 (per individual)
Beef Quality and Yield Grading (5 carcasses maximum).....	80 (per individual)
Placing of Five Classes.....	250 (per individual)
Questions on Placing Classes (10 questions).....	50 (per individual)
Meat Formulation Problem Solving.....	50 (per individual)
<b>Total possible score.....</b>	<b>690 (points per individual)</b>

**Total possible score.....2070 (points per team)**  
*(690 individual points possible x 3 students = 2070 team points)*

## VIII. TIE BREAKERS

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

1. Identification Retail Meat Cuts
2. Questions Classes Score
3. Total Score Carcass Grading

## 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](http://www.bovine.unl.edu)

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

1. Meat Science & Food Safety DVD – *written exam resource*
2. Retail Cuts Identification DVD



## Georgia FFA Association MEATS EVALUATION & TECHNOLOGY - SENIOR CDE

Meats Evaluation CDE - Senior Meat Cuts							
Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	89	M	Beef	Brisket	Corned	Moist
B	B	15	M	Beef	Brisket	Flat Half, Bnls	Moist
B	B	10	M	Beef	Brisket	Whole, Bnls	Moist
B	C	26	M	Beef	Chuck	7-bone Pot-Roast	Moist
B	C	03	M	Beef	Chuck	Arm Pot-Roast	Moist
B	C	04	M	Beef	Chuck	Arm Pot-Roast, Bnls	Moist
B	C	06	M	Beef	Chuck	Blade Roast	Moist
B	C	13	D/M	Beef	Chuck	Eye Roast, Bnls	Dry/Moist
B	C	45	D	Beef	Chuck	Eye Steak, Bnls	Dry
<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>
B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
<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	C	29	D/M	Beef	Chuck	Shoulder Pot Roast (Bnls)	Dry/Moist
B	C	58	D	Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
B	D	47	D/M	Beef	Flank	Flank Steak	Dry/Moist
B	F	49	D	Beef	Loin	Porterhouse Steak	Dry
B	F	55	D	Beef	Loin	T-bone Steak	Dry
B	F	34	D	Beef	Loin	Tenderloin Roast	Dry
B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
B	F	59	D	Beef	Loin	Top Loin Steak	Dry
B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	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>



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Meats Evaluation CDE - Senior Meat Cuts							
Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
<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>
B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls	Dry
<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	G	28	M	Beef	Plate	Short Ribs	Moist
B	G	54	D/M	Beef	Plate	Skirt Steak, Bnls	D/M
B	H	22	D	Beef	Rib	Rib Roast	Dry
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	08	D/M	Beef	Round	Bottom Round Roast	Dry/Moist
B	I	09	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
B	I	43	M	Beef	Round	Bottom Round Steak	Moist
B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
B	I	51	M	Beef	Round	Round Steak	Moist
B	I	52	M	Beef	Round	Round Steak, Bnls	Moist
B	I	36	D/M	Beef	Round	Tip Roast - Cap Off	Dry/Moist
B	I	57	D	Beef	Round	Tip Steak - Cap Off	Dry
B	I	39	D	Beef	Round	Top Round Roast	Dry
B	I	61	D	Beef	Round	Top Round Steak	Dry
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist



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Meats Evaluation CDE - Senior Meat Cuts							
Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
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	91	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
P	E	96	D	Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
P	E	97	D	Pork	Ham/Leg	Smoked Ham, Shank Portion	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	05	D/M	Pork	Loin	Back Ribs	Dry/Moist
P	F	66	D/M	Pork	Loin	Blade Chops	Dry/Moist
P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
P	F	06	D/M	Pork	Loin	Blade Roast	Dry/Moist
P	F	68	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	11	D	Pork	Loin	Center Loin Roast	Dry
P	F	12	D	Pork	Loin	Center Rib Roast	Dry
P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
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



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Meats Evaluation CDE - Senior Meat Cuts							
Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	F	53	D	Pork	Loin	Sirloin Cutlets	Dry
P	F	30	D	Pork	Loin	Sirloin Roast	Dry
P	F	93	D	Pork	Loin	Smoked Pork Loin Chop	Dry
P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
P	F	74	D	Pork	Loin	Top Loin Chops	Dry
P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
P	F	37	D	Pork	Loin	Top Loin Roast, Bnls	Dry
P	J	02	D/M	Pork	Shoulder	Arm Picnic, Whole	Dry/Moist
P	J	03	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	41	D/M	Pork	Shoulder	Arm Steak	Dry/Moist
P	J	07	D/M	Pork	Shoulder	Blade Boston Roast	Dry/Moist
P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	J	94	D/M	Pork	Shoulder	Smoked Picnic, Whole	Dry/Moist
P	K	98	D	Pork	Side	Slab Bacon	Dry
P	K	99	D	Pork	Side	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
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

Meats Evaluation and Technology CDE – Senior Division  
Georgia FFA  
Revised July 2017



Georgia FFA Association  
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Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	N	87	D	Pork	Various	Sausage	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
<i>L</i>	<i>A</i>	<i>24</i>	<i>D/M</i>	<i>Lamb</i>	<i>Breast</i>	<i>Ribs (Denver Style)</i>	<i>Dry/Moist</i>
L	E	01	D	Lamb	Leg	American Style Roast	Dry
L	E	44	D	Lamb	Leg	Center Slice	Dry
L	E	16	D	Lamb	Leg	Frenched Style Roast	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	E	31	D	Lamb	Leg	Sirloin Half	Dry
L	F	70	D	Lamb	Loin	Loin Chops	Dry
L	F	19	D	Lamb	Loin	Loin Roast	Dry
L	H	71	D	Lamb	Rib	Rib Chops	Dry
L	H	72	D	Lamb	Rib	Rib Chops Frenched	Dry
L	H	22	D	Lamb	Rib	Rib Roast	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	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
L	J	33	D/M	Lamb	Shoulder	Square Cut	Dry/Moist
L	N	88	M	Lamb	Various	Shank	Moist





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B	M	76	D/M	Beef	Variety	Heart	Dry/Moist
L	M	76	D/M	Lamb	Variety	Heart	Dry/Moist
P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
B	M	77	D/M	Beef	Variety	Kidney	Dry/Moist
L	M	77	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	77	D/M	Pork	Variety	Kidney	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
B	M	79	M	Beef	Variety	Oxtail	Moist
B	M	80	D/M	Beef	Variety	Tongue	Dry/Moist
L	M	80	D/M	Lamb	Variety	Tongue	Dry/Moist
P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
B	M	81	M	Beef	Variety	Tripe	Moist