Meats Evaluation and Technology

Event Rules
1. Each team will be comprised of three to four members. The top three will be used to determine the team.
2. Participants should come to the event prepared to work in a cold storage environment for a few hours.
4. No jewelry should be worn with the exception of a wrist watch and earrings.
5. No chewing gum or candy is allowed in the Meats lab.
6. No conversation will be allowed between participants. Failure to comply will result in disqualification.
7. Participants and judges will determine their placings and answers without handing the products.
8. Two minutes stand back time on placing classes will be utilized when applicable.
9. Each participant needs to provide two #2 pencils and a clean clipboard.
10. Participants cannot bring any blank paper, notes, USDA Beef Grading worksheets, electronic devices, purses/backpacks or other additional items.

Event Format
The event shall consist of individual and team activities. The individual activities should be:
Written exam, retail meat cuts identification, Beef Quality and Yield Grading, evaluation classes and ten questions (from two of the placing classes).

Team events may consist of: meat formulation problem solving, value based pricing, anatomy, keep/cull, retail ID scenario and/or food safety/sanitation scenario. The rotations are listed below:

2018: Value Based Pricing
2019: Food Safety/Sanitation Scenario
2020: Anatomy
2021: Meat Formulation Problem Solving
2022: Retail ID Scenario

Individual Activities

Beef Quality and Yield Grading (20 points per carcass)
40 Points (2 carcasses)
60 Points (3 carcasses)
80 Points (4 carcasses)
Quality Grading: Participants may use the worksheet provided for Beef Grading. The participant should complete the section of answers for quality grading on the computerized scorecard. Ten points are awarded for each correct answer. Each answer will be scored for the applicable adjacent grade as follows: 10, 8, 5, 0. However, in the case of “B” maturity, Select High and Select Low will be awarded zero points.

Yield Grading: Participants may use the provided worksheet for Beef Grading. Participant is to calculate the final “Yield Grade” to the nearest one-tenth of a grade. Ten points are awarded for each correct grade. The participant will complete the section of answers for yield grading on the computerized scorecard.

Full points may be earned for 1/10th above or below official yield grade. A two point deduction will be made for 2/10th-5/10th above or below official yield grade. A five point deduction for 6/10-9/10th above or below official yield grade. Zero points are awarded for answers one yield grade above or below official yield grade.

USDA Yield Grades are 1.0-5.9

Scoring Example:
Official Yield Grade (FYG Official)=2.2
FYG 2.1-2.13= full points
FYG 1.7-2.0 or 2.4-2.7= minus 2 points
FYG 1.3-1.6 or 2.8-3.1= minus 5 points

Zero points for any FYG a full yield grade above or below official FYG

Evaluation Classes (up to 300 points)
Four to six placing classes will be utilized in the event. Class exhibits will be as follows:
  Carcasses (beef or pork)
    -Backfat recommendations for Placing Unribbed Pork Carcasses
  Wholesale/subprimal cuts (beef, pork, lamb)
  Retail Cuts (beef, pork, lamb)
  Processed meats (cured/smoked center ham slices, shank or rump portion of ham, boneless ham, sliced bacon, fresh pork sausage, smoked sausage)

Placing Classes (50 points per class)
Classes will be comprised of four exhibits that must be ranked first to last

Questions Classes (50 points)
Two of the evaluation classes will be selected for questions. A total of ten questions will be asked covering both classes; typically five questions per class but that could
vary if needed to make the best possible questions. Students will be given a short
time period to study their notes before answering questions. They are not allowed
to use their notes to answer the questions. Questions are worth five points each.

Guidelines for Questions
1. all questions must be written in a manner that they can be answered by
   only one of the following responses: 1.2.3.4
2. Questions should pertain to the criteria and differences used in placing
   the class (trimness, muscling, quality and/or sex).
3. When asking questions about the differences within a class, the
   differences will be visually distinguishable.

Retail Meats Identification  (100 points)
Participants will identify 20 retail cuts found on the Meats Identification Card. The
official key is located at the end of this handbook. Only the cuts listed will be used in
the event. Participants will be given one point for the correct species identification,
two points for each correct primal cut and three points for the correct retail name.
Answers are recorded on a computerized scan sheet.

Clarification of Terms for Retail Identification
Chop: Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or
shoulder, generally ranges from ½” to 1 ½ “ in thickness. A chop usually is the size
of a single meal portion

Slice: A section of meat, usually less than one inch thick taken from the center of
either side of center of the leg of pork, lamb or veal.

Steak: A flat cut of meat, larger than a chop, ranging from ¾” to 1 ½” of thickness
from various parts of a beef carcass, or the shoulder of pork and veal. The size of a
steak is often sufficient to provide more than one meal portion.

Roast (Meat): cuts of meat, usually larger than steaks, chops or slices (usually two or
more inches thick). The cut is intended to serve more than two people.

Written Exam (100 points)
Each participant will be given a 25 question written exam relating to meat storage
and handling, cooker, nutrition, food safety (HACCP). Legislation, purchasing meat
and animal care/handling. Questions can include multiple choice, true/false or
situation based questions.

See references for written exam resource material at the end of this handbook.
**Team Activity (50 Points)**
Each team will be required to complete a team activity from the list provided.

2018: Value Based Pricing  
2019: Food Safety/Sanitation Scenario  
2020: Anatomy  
2021: Meat Formulation Problem Solving  
2022: Retail ID Scenario

Specific examples of these types of questions can be found at: https://www.ffa.org/SiteCollectionDocuments/cde_meats.pdf

**Scoring**
The event will be divided into the following sections and scored as follows:

<table>
<thead>
<tr>
<th>Activity</th>
<th>Maximum Individual Score</th>
<th>Maximum Team Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam</td>
<td>100</td>
<td>300</td>
</tr>
<tr>
<td>Retail ID</td>
<td>100</td>
<td>300</td>
</tr>
<tr>
<td>Questions</td>
<td>50</td>
<td>150</td>
</tr>
<tr>
<td>Placing Classes</td>
<td>Up to 300</td>
<td>Up to 900</td>
</tr>
<tr>
<td>Quality and Yield Grade</td>
<td>Up to 80</td>
<td>Up to 240</td>
</tr>
<tr>
<td>Team Event</td>
<td></td>
<td>50</td>
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<tr>
<td>Max Possible Score</td>
<td>630</td>
<td>1890</td>
</tr>
</tbody>
</table>

**Written Exam Resources:**
See National FFA Meats Evaluation Handbook DVD for exam questions. On even years, we will utilize the even numbered quiz questions. Odd years, the odd questions will apply to the exam.

Utilize the National FFA Handbook for Meats Evaluation online for more detailed information on each specific contest section, as well as additional practice activities.
**Retail Meats Identification**

Items are listed as Primal, Retail Cut. The species that it correlates to is listed above.

**Beef Cuts**
- Brisket, Whole
- Brisket, Corned
- Chuck, Blade Roast
- Chuck Eye Steak
- Chuck, Eye Roast, Boneless
- Chuck, Mock Tender Steak
- Chuck, Top Blade Steak (Flat Iron)
- Chuck, Shoulder Pot Roast
- Flank, Flank Steak
- Loin, Porterhouse Steak
- Loin, T-Bone Steak
- Loin, Tenderloin Roast
- Loin, Tenderloin Steak
- Loin, Top Loin Steak
- Loin, Top Loin Steak, Boneless
- Loin, Top Sirloin Steak, Boneless Cap Off
- Loin, Top Sirloin Steak, Boneless
- Loin, Tri Tip Roast
- Plate, Short Ribs
- Plate, Skirt Steak, Boneless
- Rib, Rib Roast
- Rib, Ribeye Roast, Boneless
- Rib, Ribeye Steak, Boneless
- Rib, Ribeye Steak, Lip On
- Round, Bottom Round Roast
- Round, Bottom Round Rump Roast
- Round, Eye Roast Round
- Round, Eye Round Steak
- Round, Round Steak
- Round, Round Steak Boneless
- Round, Tip Roast
- Round, Top Round Roast
- Various-Beef for Stew
- Cubed Steak
- Ground Beef

**Pork**
- Ham/Leg, Fresh Ham Center Slice
- Ham/Leg, Fresh Ham Shank Portion
- Ham/Leg, Smoked Ham, Boneless
- Ham/Leg, Smoked Ham, Center Slice
Ham/Leg, Rump Portion
Ham/Leg, Shank Portion
Loin, Back Ribs
Loin, Blade Chops
Loin, Blade Chops Boneless
Loin, Blade Roast
Loin, Butterflied Chops Boneless
Loin, Tenderloin Whole
Loin, Tenderloin, Top Loin Chops
Shoulder, Picnic, Whole
Shoulder, Arm Roast
Shoulder, Blade Boston Roast
Shoulder, Arm Steak
Shoulder, Arm Roast
Shoulder, Blade Steak
Shoulder, Smoked Picnic Whole
Pork Side, Slab Bacon
Pork Side, Sliced Bacon
Side/Belly, Fresh Side
Spareribs
Various, Ground Pork
Various, Hock
Various, Pork Sausage Links
Various, Sausage
Various, Smoked Pork Hock
Various, Country Style Ribs

**Lamb**
Breast, Ribs (Denver Style)
Leg, American Style Roast
Leg, Center Slice
Leg, French Style Roast
Leg, Sirloin Chops
Leg, Sirloin Half
Loin, Loin Chops
Loin, Loin Roast
Rib, Rib Chops
Rib, Rib Chops Frenched
Rib, Rib Roast
Rib, Rib Roast, Frenched
Shoulder, Blade Chops
Shoulder, Square Cut
Various, Shank
Various Cuts
Beef Heart
Pork Heart
Lamb Heart
Beef Kidney
Pork Kidney
Lamb Kidney
Beef Liver
Pork Liver
Lamb Liver
Beef Oxtail
Beef Tongue
Lamb Tongue
Pork Tongue
Beef Tripe