

<p style="text-align: center;">IOWA FFA MEATS EVALUATION CAREER DEVELOPMENT EVENT</p>
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PERSONNEL

Dr. F. C. Parrish, ISU, Animal Science Staff CDE Coordinator
Duane Fisher, Vinton..... CDE Chairperson

EVENT OBJECTIVES

1. To develop entry level employment knowledge for students who are interested in pursuing a career in the meat animal processing industry.
2. To motivate students to become involved in the industry of meat animal processing.
3. To develop skills in the selection of meat products.

GENERAL RULES

1. Each chapter may enter a team composed of three or four participants, with the three highest scores counting for the team's total score. Team members must all be members of the same FFA chapter.
2. Each participant will participate in all phases of the event.
3. Participants will not be permitted to handle the carcasses or the wholesale and retail cuts of meat.
4. All participants must wear head cover during the event to keep hair from carcasses and meat cuts. (Hair nets will be provided at the event site for those without a head cover.) White frocks must be worn during the event. (White frocks will be provided at the event site for those without.)
5. FFA advisors who are not working with the event are not permitted to observe the classes until after the event is over.
6. Participants shall report to the supervisor of the event at Kildee Hall, ISU, Ames, Iowa between 7:30 a.m. and 8:30 a.m. on event day.
7. All classes will be judged at the meat laboratory at Iowa State University.
8. Participants should come prepared to work in a cold storage room much of the time. They should wear heavy coats, sweaters or other warm clothing.
9. Judging cards and other written materials will be furnished for each event phase. No study materials, notes, or extra paper is to be brought into the event. No measuring devices of any type are allowed during the event.
10. All classes will be identified by numbers.
11. All individual carcasses, wholesale and retail meat cuts, will be identified by numbers.
12. All pork carcasses will be from market weight hogs.
13. All lamb carcasses will exhibit a "break-joint." There will be no mutton carcasses.
14. No old bull or cow carcasses will be in the beef carcass placing class.
15. The event will include four 27-minute segments in the coolers:
 - a. Beef quality and beef yield grading.
 - b. Beef carcass placing, lamb carcass placing, and pork carcass placing.
 - c. Wholesale cuts of beef placing, wholesale cuts of pork placing, and retail cuts placing.
 - d. Retail cuts identification.
16. The event will also include a problem-solving activity. Twenty (20) minutes will be allotted to complete this activity.

- Exhibits will be left out following the event so that FFA chapter advisors and others may view the exhibits and take pictures.

EVENT ACTIVITIES

- Three classes of four each will be placed using the attached Form 1 (Carcass Placing Card). These classes will be Pork, Lamb, and Beef.
- One class of 4 wholesale cuts of beef – either loins, ribs or rounds – will be placed using the attached Form 2 (Wholesale and Retail Placing Card).
- One class of 4 wholesale cuts of pork hams will be placed using the attached Form 2 (Wholesale and Retail Placing Card).
- One class of 4 retail cuts selected from the following: (a) Rib eye steaks of beef, (b) T-bone steaks of beef, (c) Loin chops of pork, (d) Blade steaks of pork, (e) Rib chops of lamb, (f) Leg of lamb roasts. This class will be placed using the attached Form 2 (Wholesale and Retail Placing Card).
- One set of 5 beef carcasses to do both: (1) grade on quality grade, using beef carcass quality grading card Form 3 and to (2) determine yield using beef carcass yield grading card Form 3. The carcasses in the beef grading classes could range from A to E maturity.
- One class of 25 retail meat cuts are to be identified. Use Form 4 (Meat ID Card).
- Carcass pricing and meat formulation problem-solving activity: Students will be given a situation involving carcass pricing and the formulation of a batch of ground beef. This activity will be worth 50 points (10 questions worth 5 points each, including one Pearson Square calculation, a dressing percent calculation, a carcass price calculation, and one problem involving the interpretation of data.)

REFERENCES

- The “Meat Evaluation Handbook,” American Meat Science Association, 1111 North Dunlap Avenue, Savoy, IL 61874, Copyright 2001.
- National FFA Career Development Events – 2001-2005 (National FFA Organization rules).
- Identifying Meat Cuts, National Livestock and Meat Board, Literature and Educational Services, 444 North Michigan Avenue, Chicago, IL 60611.
- American Meat Science Association website – www.meatscience.org

SCORING AND RANKING OF TEAMS AND PARTICIPANTS

- To determine the individual and team winners, the participants will be ranked on the basis of the total score for:

<u>Phases</u>	<u>Scoring</u>
Carcass Placing Classes (3 at 50 points each)	150 points
Wholesale Cuts Beef and Pork Placing (2 at 50 points each).....	100 points
Retail Cuts Placing	50 points
Beef Carcass Yield and Grade	100 points
Meat Cuts ID.....	150 points
Carcass Pricing and Meat Formulation.....	50 points
 <u>Total Individual Points</u>	 <u>600 points</u>
 <u>Total Team Points</u>	 <u>1800 points</u>

2. Only the top three team members' scores will count for overall team score. The top three scores will count for recognition in each division or category regardless of the individual team members' rankings in the overall team score computation. All team members are eligible for individual awards.
3. Overall team and individual ties will be broken (a) first by total score on retail cuts identification; (b) second by total score on beef yield and quality grading; and (c) third by total score on placing wholesale cuts. Ties in divisions or categories will be broken by overall team/individual scores.
4. Teams will be ranked into groups designated "Gold," "Silver," and "Bronze." Teams which do not have three members will be listed as "Participants." Teams which violate any rule will also receive a "Participation" rating.

AWARDS

Awards listed below are at the discretion of the sponsor and pending availability of sponsorship. It is vitally important that participants write thank you letters to sponsors in order to retain their support. A thank you list naming current sponsors will be provided to each participating chapter at the event site.

Award sponsored through the National FFA Foundation:

Champion Team..... Plaque

Awards sponsored through the Iowa FFA Foundation:

Champion Team.....	Cash award for travel to the National FFA Meats CDE
Reserve Champion Team.....	Plaque and Cash award to participate in the National Western Contest
1 st and 2 nd Place Individuals.....	Trophies
Top Team and Top Individual	Trophies
<ul style="list-style-type: none"> a. Placing Carcass Classes b. Placing Retail and Wholesale Cuts c. Beef Quality and Yield Grading d. Retail Cut Identification e. Problem-Solving Activity 	

The Iowa FFA Association will award certificates to all Meat teams and participants.