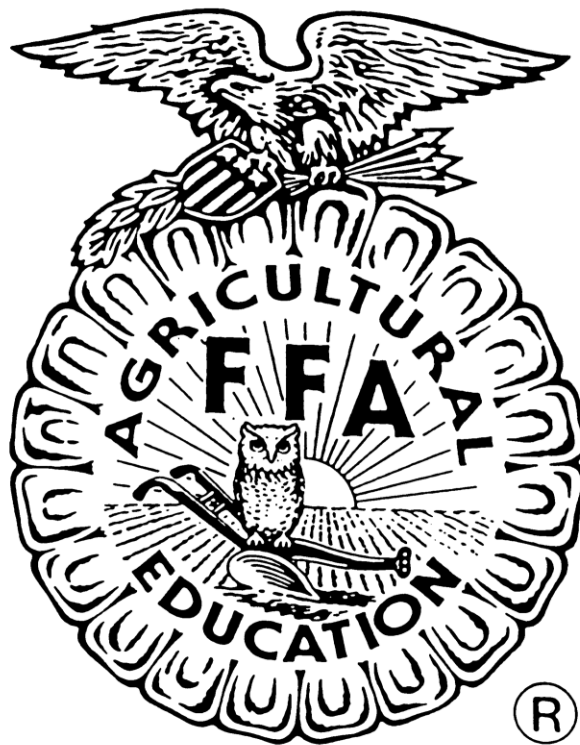


***MEATS
EVALUATION
and
TECHNOLOGY
CAREER DEVELOPMENT EVENT***

***RULES AND REGULATIONS
TEAM COMPETITION***



ALABAMA FFA ASSOCIATION

TABLE OF CONTENTS

Purpose	1
Eligibility and Regulations	1
State Awards	1
Sponsors	1
Event Rules	2
State Event	
Written Examination.....	3
Problem Solving.....	3
Team Activity.....	3
Retail Meats Cuts Identification.....	3
Placing of Classes.....	3
Questions on Placing Classes.....	3
Scoring.....	4
Tiebreakers.....	5
References	5

Alabama State Department of Education, Philip C. Cleveland, Ed.D., Interim State Superintendent of Education

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MEATS CAREER DEVELOPMENT EVENT

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.

ELIGIBILITY AND REGULATIONS

For specific eligibility of participants, refer to the Contests and Awards Booklet.

Teams will report directly to the state event. There will be no elimination at the county or district level. To be eligible to compete at state each team must pre-register by deadline determined by state staff.

STATE AWARDS/SPONSOR(S):

Pork Producers

Alabama Cattleman's Association

Refer to Alabama FFA Contests and Awards Booklet at:
<http://www.alabamaffa.org> and click on "Forms/Applications"

EVENT RULES

The teams competing in this event will be composed of a maximum of four members. The three highest scorers will make up the team score. No alternates will be allowed.

Participants must come to the event prepared to work in a cold storage facility. Dress appropriately. Long-sleeved shirts, pants and a jacket. Clean shoes, free of manure, mud/dirt, must be worn. The CDE environment will be 35-40 degrees Fahrenheit with (cooler) winds of 12 mph.

No measuring "gadgets or gimmicks" may be used during the event.
Example (rib-eye grid)

If more than 16 teams register there will be a morning contest and an afternoon contest with half the teams competing in each time slot due to limited room in the coolers.

If more than 32 teams register, a 100 question test will be administered. The top 16 teams will then compete in the CDE.

NO jewelry of any kind may be worn, including ear rings and watches.

NO cell phones.

Each participant will bring 2 sharpened No. 2 pencils and a clip board free of notes, writings and or any ruler markings.

Note paper will be provide at the contest.

A non-programmable calculator can be used.

Charts for yield grading and quality grading will be provided.

There will be a morning session and afternoon session. In even years all registered teams will be ordered by chapter name A-Z with the list being split in half. In odd years it will be Z-A.

STATE EVENT

The state event will consist of the following classes/activities. However, the number and type of classes/activities included in the state event is subject to change dependent upon the availability of carcasses.

WRITTEN EXAMINATION

A multiple choice exam will be given. The objective exam is designed to determine team members understanding of the meat animal industry. The exam will consist of 25 multiple choice questions. (2 points each)

PROBLEM SOLVING

Each student will solve four beef yield & quality grading problems. All information to solve the problems will be provided.

TEAM ACTIVITY

Each team will yield and quality grade a maximum of 2 carcasses or rib steaks. Carcass weight and kidney fat weight will be provided.

RETAIL MEATS CUTS IDENTIFICATION

Students will identify 30 retail meat cuts found on the "Meats Identification Card". Students will receive 1 point for each species identification, 2 points for primal identification and 3 points for retail trade name. (180 points total)

PLACING OF CLASSES

Two to four classes will be judged from the following list. (50 points each)

1. Beef or pork carcasses
2. Wholesale beef or pork cuts
3. Retail beef, lamb or pork cuts

QUESTIONS ON PLACING CLASSES

A total of 10 questions will be asked covering 2 classes. (50 points total)

SCORING

The possible points for each class/activity in the state event are listed below.

	<u>Possible Points</u>
WRITTEN EXAMINATION.....	50
TEAM ACTIVITY.....	32
PROBLEM SOLVING.....	64
RETAIL AND WHOLESALE MEATS CUTS ID.....	180
PLACING OF CLASSES.....	100
QUESTIONS.....	50

	476

The classes and activities in the state event are subject to change.

TIEBREAKERS

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

Top three individuals score from the team: (drop persons scores not used)

1. Identification Retail Meat Cuts
2. Grading
3. Class questions

REFERENCES

This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during the event preparation.

Official reference book

Meat Science & Food Safety

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

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

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

Yellow Pages, 1994 Edition, Watt Publishing Company, 122 S. Wesley
Ave., Mount Morris, ILL 61054 Phone 815-734-4171 Ext. 270

Alabama FFA Meat Judging Training Resources

Here are some practice websites if you have time to look at classes:

<http://meat.tamu.edu/extension.html>

<http://aggiemeat.tamu.edu/judging/meatjudging.html>

<http://www.animal.ufl.edu/extension/meat/youth/judging-classes.shtml>

<http://www.meatscience.org/page.aspx?id=327>

<http://www.meatscience.org/page.aspx?id=7101>

<http://animalscience.tamu.edu/ansc/meatjudging/practicecontests.html>

<http://animalrange.montana.edu/courses/meat/meatjudging1.htm>

<http://www.ca.uky.edu/agripedia/agmania/meats/>

<http://www.ag.purdue.edu/counties/owen/Pages/MeatJudgingPage.aspx>

REMEMBER: their placings might not be right.