



# IOWA

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# FFA ASSOCIATION

## **MEATS EVALUATION** **Career Development Event** **This is a Skills CDE**

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**AG SKILLS CAREER DEVELOPMENT EVENT  
GENERAL POLICIES, RULES, RESULTS AND STANDARDS**

**\*Violations of any of the following rules may be grounds for the disqualification of the participants.**

**I. Board Policies**

The following board policies (<http://www.iowaffa.com/ffaboardpolicies.aspx>) apply directly or in part to Skills CDEs:

- Board Policy #2: Changes in Judging Event Answer Keys
- Board Policy #3: Changes to Judging Event Results
- Board Policy #11: Substitution of Team Members
- Board Policy #25: Advancement of Teams to National FFA Competition
- Board Policy #27: Use of Electronic Storage/Transmission Devices

**II. Eligibly of Chapters and Participants**

1. Each state event is open to all FFA chapters in good standing with the Iowa FFA Association. (Exception: Soils Career Development Event is open to the top five teams from each district competition.)
2. Local FFA advisors or their designee entering teams in the state event must register their intent to have a team on Iowa FFA On-Line (<http://anfmp01.dmac.edu/fmi/webd#>) by the due dates and registration fees listed below:
  - a. Before 14 days prior to the event No Charge
  - b. Between 14 days prior and day of the event \$50.00An invoice will be sent to the chapter for the appropriate entry fees at the end of the season.
3. A chapter may enter a separate team in each event held on a particular day. However, no member may participate in more than one Ag Skills Career Development Event on a particular day.
4. After an FFA Advisor registers the chapter's intent to enter a team, the names of the team members are expected to be entered on the Iowa FFA On-Line (<http://anfmp01.dmac.edu/fmi/webd#>) by noon three days prior to the event. Any member not listed on Iowa FFA On-Line will need to be registered as an FFA member using the National FFA MyFFA Account (<https://www.ffa.org>). Changes to online entries may be made the day of the event. State and National FFA Dues will be invoiced in accordance with Iowa FFA Association policies and by-laws.
5. A participant, at the time of his/her participation in the state event and selection as a national team member, must:
  - a. Be a current bona fide dues paying FFA member in good standing with the local chapter, state FFA Association and the National FFA Organization at the time of the career development event in which he/she participates.
  - b. Be a middle school or high school FFA member, (a graduating senior is considered eligible to compete in state and national career development events up to and including their first national convention following graduation). Middle school refers to students in grades 7-8 and high school refers to students in grades 9-12.
  - c. Have been enrolled in high school Agricultural Education during the current/most recent school year with the following exceptions: Meats, Livestock, Dairy Cattle and Milk Quality & Products-must have been enrolled the previous school year or be in grades 8-12 for the current year.
  - d. Currently be an active FFA member of the chapter making entry into the event.
6. A member may not participate in both a state 4-H and state FFA Career Development Event when said events are held on the same day.
7. Participation in one Ag Skills Career Development Event of its type will not exclude an active FFA member from participating in the future Ag Skills Career Development Event, if the participant still qualifies as a middle school or high school FFA member (Rule 5b) providing he/she was not on a state championship FFA CDE team or a national FFA participant in the said event.
8. No student may participate in more than one Career Development Event each year at the national level.

9. For the Soils Career Development Event, each district FFA advisor must email all results including a list of participants for each of the top five teams to the State FFA Executive Director within one business day of the district event.

### **III. Event Room Conditions**

10. Accommodations for participants can be made upon request of the FFA Advisor. The accommodation form must be submitted no less than 14 days prior to the respective event.
11. Any communication, verbal or non-verbal between participants during a career development event will be sufficient cause to eliminate the team member involved from the career development event. The only exception to this would be communication between team members during the team activity portion of a given career development event.
12. Any assistance given to a team member from any source other than the career development event officials or assistants will be sufficient cause to eliminate the team from the career development event.
13. No extra FFA members or other persons are permitted to view the state event until the completion of the event. The only people allowed in the event area during the event are participants and designated event workers. Observers and FFA advisors who are not working with the event will not be permitted in the event area while the event is in progress. The following are exceptions to this rule: the presentation portions of the Marketing Plan CDE and Ag Communications CDE at the Iowa FFA Leadership Conference.

### **IV. Participant Assignments**

14. Each participant will be given an individual ID number by which he/she will be designated throughout the event. Contestant badges with identification numbers may be issued.
15. Teams will be divided into groups for individual activities. When possible, groups will be assigned to avoid having two participants on the same team in the same group.
16. Each participant will work on an individual basis throughout the event except during the FFA chapter team activity. Each team will submit one score card or product per team for the team activity.

### **V. Equipment and Dress Code**

17. Participants are urged to bring and use clipboards during events to facilitate the holding of placing and grading cards. The clipboards are to be clean and free of markings. A few sheets of blank paper will be permitted for taking notes and recording results.
18. Calculators may be used with the Career Development Events. They must be battery or solar operated, non-programmable and silent, unless otherwise listed in the specific Career Development Event rules.
19. Items needed for specific phases of a Career Development Event will be noted under their specific rules.
20. Participants are expected to observe the National FFA Code of Ethics and the Proper Use of the FFA Jacket during the career development events found in the Official FFA Manual (<https://www.ffa.org/about/who-we-are/official-manual>).
21. Official FFA dress is expected for all participants when appropriate. If official dress is not appropriate, official casual dress should be worn. Official casual dress shall consist of 1) FFA t-shirt or polo shirt and 2) khaki or nice denim pants or shorts.

### **VI. Event Results**

22. In the event that ALL participants' scores are incorrect the board reserves the right to correct the results.
23. Each FFA advisor will receive the judging cards, score cards, answer sheets and results following a career development event and the presentation of awards. FFA advisors are not permitted to pick up event packets until after the awards presentation.

### **VII. AFNR Career Cluster Content Standards**

AFNR Content Standards are specifically outlined within each respective Skills CDE.

# Meats Evaluation

## 2017-2021 Rules

**Chairperson:** Duane Fisher, Mt. Auburn (Retired)  
**CDE Coordinator:** Dr. Sherrilyn Olsen, Iowa State University  
**Scoring Room Coordinator:** Michael Haden, Independence  
**Committee Personnel:** Dave Tometich, Muscatine; Eric Kumm, Paullina

### I. Overview

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

### II. AFNR Content Standards

**ABS.01 Standard:** Apply management planning principles in AFNR businesses.

**ABS.01.01 Indicator:** Apply micro- and macroeconomic principles to plan and manage inputs and outputs in an AFNR business.

**AS.02 Standard:** Utilize best-practice protocols based upon animal behaviors for animal husbandry and welfare.

**AS.02.02 Indicator:** Analyze procedures to ensure that animal products are safe for consumption (e.g., use in food system, etc.).

**AS.06 Standard:** Classify, evaluate and select animals based on anatomical and physiological characteristics.

**AS.06.01 Indicator:** Classify animals according to taxonomic classification systems and use (e.g. agricultural, companion, etc.).

**AS.06.02 Indicator:** Apply principles of comparative anatomy and physiology to uses within various animal systems.

**AS.06.03 Indicator:** Select and train animals for specific purposes and maximum performance based on anatomy and physiology.

**AS.08 Indicator:** Analyze environmental factors associated with animal production.

**AS.08.02 Indicator:** Evaluate the effects of environmental conditions on animals and create plans to ensure favorable environments for animals.

**FPP.01 Standard:** Develop and implement procedures to ensure safety, sanitation and quality in food product and processing facilities.

**FPP.01.02 Indicator:** Apply food safety and sanitation procedures in the handling and processing of food products to ensure food quality.

**FPP.02 Standard:** Apply principles of nutrition, biology, microbiology, chemistry and human behavior to the development of food products.

**FPP.02.01 Indicator:** Apply principles of nutrition and biology to develop food products that provide a safe, wholesome and nutritious food supply for local and global food systems.

**FPP.03 Indicator:** Select and process food products for storage, distribution and consumption.

**FPP.03.01 Indicator:** Implement selection, evaluation and inspection techniques to ensure safe and quality food products.

**FPP.03.01.04.c Advanced Measurement:** Evaluate and grade food products from different classifications of food products.

**FPP.04 Standard:** Explain the scope of the food industry and the historical and current developments of food product and processing.

**FPP.04.02 Indicator:** Evaluate the significance and implications of changes and trends in the food products and processing industry in the local and global food systems.

**FPP.04.03. Indicator:** Identify and explain the purpose of industry organizations, groups and regulatory agencies that influence the local and global food systems.

### **III. Event Rules**

- A. 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.
- B. Each participant will participate in all phases of the event.
- C. Participants will not be permitted to handle the carcasses or the wholesale and retail cuts of meat.
- D. All participants must wear hair nets during the event to keep hair from carcasses and meat cuts (Hair nets will be provided at the event site for those without a hair net.). White frocks must be worn during the event (White frocks will be provided at the event site for those without.). No earrings or jewelry worn in the coolers.
- E. FFA advisors who are not working with the event are not permitted to observe the classes until after the event is over.
- F. Participants shall report to the supervisor of the event at Kildee Hall, ISU, Ames, Iowa between 9:15 a.m. and 9:45 a.m. on event day.
- G. All classes will be judged at the meat laboratory at Iowa State University.
- H. 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. Closed toed shoes required.
- I. 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.
- J. All classes will be identified by numbers.
- K. All individual carcasses, wholesale and retail meat cuts, will be identified by numbers.
- L. All pork carcasses will be from market weight hogs.
- M. All lamb carcasses will exhibit a "break-joint." There will be no mutton carcasses.
- N. No old bull or cow carcasses will be in the beef carcass placing class.
- O. The event will include four 27-minute segments in the coolers:
  - 1. Beef quality and beef yield grading.
  - 2. Beef carcass placing, lamb carcass placing, and pork carcass placing.
  - 3. Wholesale cuts of beef placing, wholesale cuts of pork placing, and retail cuts placing.
  - 4. Retail cuts identification including cookery method.
- P. The event will also include a problem-solving activity. Twenty (20) minutes will be allotted to complete this activity.
- Q. Exhibits will be left out following the event so that FFA chapter advisors and others may view the exhibits and take pictures.

### **IV. Event Format**

- A. Three classes of four carcasses each will be placed using the attached "Meats Placing Classes" form. These classes will be Pork, Lamb, and Beef.
- B. One class of 4 wholesale cuts of beef – either loins, ribs or rounds – will be placed using the attached "Meats Placing Classes" form.
- C. One class of 4 wholesale cuts of pork hams will be placed using the attached "Meats Placing Classes" form.
- D. 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 chops of pork, (e) Rib chops of lamb, (f) Leg of lamb roasts. This class will be placed using the attached "Meats Placing Classes" form.
- E. One set of 5 beef carcasses to do both: (1) grade on quality grade, using beef carcass quality grading form and to (2) determine yield using beef carcass yield grading form. The carcasses in the beef grading classes could range from A to E maturity.
- F. One class of 25 retail meat cuts to be identified. Use Form 4 (Meat ID Card).

- G. 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 meat. This activity will be worth 50 points (10 questions worth 5 points each). Involves Pearson Square calculation, dressing percent calculation, carcass price calculation, and problem involving the interpretation of data.)

**V. Event Resources**

**A. Judging forms, worksheet, and retail ID study list attached to these event rules**

- B. AMSA Meat Evaluation Handbook  
Excellent links and contacts for many teaching materials  
American Meat Science Association  
201 West Springfield Avenue, Suite 1202  
Champaign, Illinois 61820  
Phone 217-356-5368  
<https://www.meatscience.org>
- C. Meat Evaluation Handbook  
Retail Meats Field Guide  
Retail Meats Flash Cards  
National FFA Core Catalog <https://shopffa.org> under instruction/CDE
- D. Excellent practice classes and information can be found at:  
<https://aggiemeat.tamu.edu>  
<https://animalscience.unl.edu/meat-science-ex>
- E. Beef Grading: Quality (DVD) & Beef Grading: Yield (DVD)  
CEV Multimedia, LTD  
1020 SE Loop, Lubbock, TX 79404 Phone 877-610-5017
- F. USDA Marbling Photographs (Item ID: 06901)  
Guide to Identifying Meat Cuts (Item ID: 06202)  
National Cattlemen’s Beef Association  
P.O. Box 1066  
Des Plaines, IL 60017  
800-368-3138  
<https://store.beef.org/>

**VI. Scoring and Ranking of Teams and Individuals**

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

<u>Phases</u>		<u>Points</u>
Carcass Placing Classes	3 Classes Worth 50 Points	150
Wholesale Cuts Beef and Pork Placing	2 Classes Worth 50 Points	100
Retail Cuts Placing		50
Beef Carcass Yield and Grade		100
Meat Cuts ID Including Cookery Method		150
Carcass Pricing and Meat Formulation		50

**Total Individual Points Possible            600**

**Total Team Points (3 Participants)            1,800**

- B. 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.
- C. Overall team and individual ties will be broken

1. first by total score on retail cuts identification;
  2. second by total score on beef yield and quality grading;
  3. third by total score on placing wholesale cuts. Ties in divisions or categories will be broken by overall team/individual scores.
- D. Teams will be ranked into groups designated “Gold,” “Silver,” and “Bronze.” Teams which violate any rule will receive a “Participation” rating.

**VII. Awards**

<b>Awards Sponsored Through the Iowa FFA Foundation</b>	
Champion Team	Cash Award for Travel to National FFA Convention
Reserve Champion Team	Plaque and Cash Award for Travel to the National Western Contest
Top Ten Teams	Rosettes
Members of Top 10 Teams	Rosettes
Top Ten Individuals	Rosettes
1st and 2nd Place Individuals	Plaques
Top Team and Top Individual	Plaques
a. Placing Carcass Classes	
b. Placing Retail and Wholesale Cuts	
c. Beef Quality and Yield Grading	
d. Retail Cut Identification	
e. Problem Solving Activity	
All Teams/Individuals	Certificates

**VIII. Event Materials**

- A. Beef Carcass Grading Worksheet
- B. Retail Identification
- C. Retail ID Study List

**Directions: Do not put any notes/information on this sheet before the CDE Chairman gives you permission to do so!**

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Carcass No.	Maturity	Marbling	Quality Grade	Carcass Weight	Backfat Estimates	Preliminary Yield Grade	Adjustments		Yield Grade
							Ribeye Area	Kidney Plevic/Heart Fat	
1									
2									
3									
4									
5									

**Do Not Turn This Sheet In**



# 2020 Iowa FFA Meats CDE Retail Identification

Participant  
Number

Participant Name,  
Chapter Name,  
School P. O. (Town)

**Directions:** Select Species, Primal Cut, Retail Name, and Cookery Method from the listing below and fill in the column blanks beside the cut number. The SCORE column is for the tabulators use only. EXAMPLE: Beef (1), Round (9), Round Steak (38), Moist Heat (2).

**SPECIES - 1 POINT**

1. Beef                                      2. Pork                                      3. Lamb

**PRIMAL CUTS- 2 POINTS**

- |               |                |                   |
|---------------|----------------|-------------------|
| 1. Breast     | 6. Loin        | 11. Side (Belly)  |
| 2. Brisket    | 7. Plate       | 12. Spare Ribs    |
| 3. Chuck      | 8. Rib or Rack | 13. Variety Meats |
| 4. Flank      | 9. Round       | 14. Various       |
| 5. Ham or Leg | 10. Shoulder   |                   |

**RETAIL TRADE NAMES- 2 POINTS**

**Roast/Pot Roast**

1. American Style
2. Arm Picnic - Whole
3. Arm
4. Back Ribs
5. Blade
6. Blade Boston
7. Bottom Round  
Rump - Boneless
8. Brisket, Whole - Boneless
9. Center Loin
10. Eye Rib - Boneless
11. Eye Round
12. Flat Half - Boneless
13. Frenched Style
14. Fresh Side
15. Leg - Boneless
16. Loin
17. Rib
18. Rib - Frenched
19. Ribs - Denver Style
20. Rump Portion
21. Shank Portion
22. Short Ribs
23. Sirloin
24. Sirloin Half
25. Spare Ribs
26. Square Cut - Whole
27. Tenderloin
28. Tip, Cap Off

**Steaks**

29. Arm
30. Blade
31. Center Slice
32. Eye Round
33. Flank
34. Mock Tender
35. Porterhouse
36. Ribeye - boneless
37. Ribeye, Lip On
38. Round
39. Round - Boneless
40. T-Bone
41. Tenderloin
42. Tip, Cap Off
43. Top Blade - Flat  
Iron -boneless
44. Top Loin
45. Top Loin - boneless
46. Top Round
47. Top Sirloin - boneless

**Chops**

48. Arm
49. Blade
50. Butterflied - Boneless
51. Loin
52. Rib
53. Rib-Frenched
54. Sirloin

**Variety Meats**

55. Heart
56. Kidney
57. Liver
58. Tongue

**Various Meats**

59. Beef for Stew
60. Cubed Steak
61. Ground Beef
62. Ground Pork
63. Sausage Link/Pattie

**Smoked or Cured Pork**

64. Center Slice
65. Ham Boneless
66. Loin Chop
67. Picnic (whole)
68. Rib Chop
69. Rump Portion
70. Shank Portion
71. Slab Bacon
72. Slice Bacon

**Cookery Methods - 1 POINT**

1. Dry Heat                                      2. Moist Heat                                      3. Dry or Moist Heat

Cut No.	Species	Primal	Retail Name	Cookery	Score
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
<b>Total Score</b>					

### Retail ID Study List

Species	Primal Cuts	Retail Cuts	Species	Primal	Retail	Cookery
Beef	Round	Bottom Round Rump Roast, Boneless	1	9	7	3
		Eye Round Roast	1	9	11	3
		Eye Round Steak	1	9	32	3
		Round Steak	1	9	38	2
		Round Steak, Boneless	1	9	39	2
		Tip Roast - Cap Off	1	9	28	3
		Tip Steak - Cap Off	1	9	42	1
		Top Round Steak	1	9	46	1
		Loin	Porterhouse Steak	1	6	35
	T-Bone Steak		1	6	40	1
	Tenderloin Roast		1	6	27	1
	Tenderloin Steak		1	6	41	1
	Top Loin Steak		1	6	44	1
	Top Loin Steak, Boneless		1	6	45	1
	Top Sirloin Steak, Boneless		1	6	47	1
	Flank	Flank Steak	1	4	33	3
	Rib	Rib Roast	1	8	17	1
		Eye Rib Roast, Boneless	1	8	10	1
		Ribeye Steak, Boneless	1	8	36	1
		Ribeye Steak, Lip -on	1	8	37	1
	Chuck	Arm Roast	1	3	3	2
		Blade Roast	1	3	5	2
		Mock Tender Steak	1	3	34	2
		Top Blade Steak, Flat Iron, Boneless	1	3	43	1
	Plate	Short Ribs	1	7	22	2
	Brisket	Brisket, Whole, Boneless	1	2	8	2
		Flat Half, Boneless	1	2	12	2
	Variety	Heart	1	13	55	3
		Kidney	1	13	56	3
		Liver	1	13	57	3
Tongue		1	13	58	3	
Various	Beef for Stew	1	14	59	2	
	Cubed Steak	1	14	60	3	
	Ground Beef	1	14	61	1	
Fresh						
Pork	Ham or Leg	Center Slice	2	5	31	3
		Rump Portion	2	5	20	3

### Retail ID Study List

Species	Primal Cuts	Retail Cuts	Species	Primal	Retail	Cookery
		Shank Portion	2	5	21	3
	Loin	Blade Chops	2	6	49	3
		Back Ribs	2	6	4	3
		Blade Roast	2	6	5	3
		Butterflied Chops, Boneless	2	6	50	1
		Center Loin Roast	2	6	9	1
		Loin Chop	2	6	51	1
		Rib Chop	2	6	52	1
		Sirloin Chop	2	6	54	1
		Sirloin Roast	2	6	23	1
			Tenderloin Roast	2	6	27
Fresh Pork (continued)	Side (Belly)	Fresh Side	2	11	14	2
	Spare Ribs	Spare Ribs	2	12	25	3
	Shoulder	Arm Picnic -Whole	2	10	2	3
		Arm Steak	2	10	29	3
		Blade-Boston Roast	2	10	6	3
		Blade Steak	2	10	30	3
	Variety	Heart	2	13	55	3
		Kidney	2	13	56	3
		Liver	2	13	57	3
		Tongue	2	13	58	3
Various	Ground Pork	2	14	62	1	
	Sausage Links/Patties	2	14	63	1	
Pork (Smoked/ Cured)	Ham or Leg	Center Slice	2	5	64	1
		Ham Roast, Boneless	2	5	65	1
		Rump Portion	2	5	69	1
		Shank Portion	2	5	70	1
	Loin	Loin Chop	2	6	66	1
		Rib Chop	2	6	68	1
	Shoulder	Picnic Whole	2	10	67	3
	Side (Belly)	Slab Bacon	2	11	71	1
		Sliced Bacon	2	11	72	1
	Lamb	Leg	American Style Roast	3	5	1
Frenched Style Roast			3	5	13	1
Leg Roast, Boneless			3	5	15	1
Sirloin Chop			3	5	54	1
Sirloin Half Roast			3	5	24	1

### Retail ID Study List

Species	Primal Cuts	Retail Cuts	Species	Primal	Retail	Cookery
	Loin	Loin Chop	3	6	51	1
		Loin Roast	3	6	16	1
	Rib	Rib Chop	3	8	52	1
		Rib Chop Frenched	3	8	53	1
		Rib Roast	3	8	17	1
		Rib Roast Frenched	3	8	18	1
	Shoulder	Arm Chop	3	10	48	3
		Blade Chop	3	10	49	3
		Square Cut (Whole) Roast	3	10	26	3
	Breast	Ribs - Denver Style	3	1	19	3
	Variety	Kidney	3	13	56	3
		Liver	3	13	57	3

**Cookery Method Codes:**

**1 - Dry Heat**

**2 - Moist Heat**

**3 - Dry or Moist Heat**