

Meat Evaluation and Technology

Please Direct Questions to:

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Purpose of the FFA Meats Evaluation and Technology Career Development Event is to:

- Develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.
- Assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat animal products and/or involved in the industry of meat animal marketing and merchandising.
- Develop high school students' analytical skills, critical thinking strategies and understanding of appropriate meat terminology.
- Develop high school students' abilities to evaluate meat animal products to optimize economic returns to producers and industry as well as to meet the needs of the consumer.

Qualification statement:

This is a **qualifying contest** for the State contest. **The top 7 teams will be eligible to enter the State FFA Career Development event.** Practice teams will not be accepted. One team per school.

Placement and tie breaker:

Placement of teams will be determined by tabulating the three best scores of contestants from the school.

If a tie occurs, the following events will be used to determine award recipients:

Individual

- Identification retail meat cuts
- Grading
- Class questions
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Overall Team

- Team activity score
- Retail identification (top three scores)
- Grading total (top three scores)

Materials needed:

- A clipboard and paper free from notes or other markings
- Several sharpened no. 2 pencils (no pens)

Event format:

Written Exam:

- 30 Minutes to Complete
- The exam will consist of 25 multiple choice questions. All questions will utilize a multiple choice or true/false format. (2 pts per question, 50 pts total)

Retail and Primal Cut Classes and Questions:

- Four classes of retail cuts (50 pts each class, 200 pts total)
- 10 Minutes per Class
 - Questions
 - Two of the placing classes will be used for this exercise and contestants will answer five questions about those cuts. 5 minutes per set of five questions. (5 pts per question; 50 pts total)

Retail Cut ID:

- 1 Minute per Retail ID
- 20-30 retail cuts (Items may be vacuum sealed)
- All items will come from the [Meat ID Chart](#) & [National Meat ID Code Sheet](#) (7 pts per retail cut: 1 pt species, 2 pts primal cut, 3 pts retail, 1 cookery method; 140-210 pts total)
- The 2025 contest will NOT contain any reasons, team activity, or carcass yield or quality grading.

Example Scantron:

- **Link:** <https://www.judgingcard.com/scansheets/samples/480-4-Meats.pdf>
 - Make sure to use a no. 2 pencil
- Students should be prepared to fill in the following areas:
 - Name
 - State
 - Team Number

- Placing Classes
- Questions on placing classes
- Written Exam
- Meat Identification - Retail Cuts

Resources:

- [National FFA Meat Evaluation and Technology CDE Page](#)
- [Wisconsin Meat Evaluation & Technology CDE Page](#)
- [National FFA Meat ID Codes](#)
- [Study Guide](#) - Date says 2023, but information is still applicable for 2025
- [Study Guide \(National\)](#)
- [Online Resources](#)