



Career Development Event

Chairperson Information

CDE Chairperson	Dylan Clark	2025
Email	dclark@wasd.school	
Best Contact Number	724-371-7824	
Contest Date/Times	Tuesday 1:30 pm at PSU Meats Lab (Exam and Team Activities) Wednesday 7:30 am on bus to Bierly's Meat Market, Will return to PSU Meats lab for ID following carcass judging.	
Contest Location	Meats Lab at PSU and Bierly's Meat Market in Spring Mills	
CDE Review Time	After all students are finished on Wednesday	
CDE Review Location	PSU Meats Lab	

Basic CDE Guidelines

Event Type: Individual/Team	# of Team Members: 4 members per team.
<u>Individual Materials List</u> <ul style="list-style-type: none"> Members need clip board, clean white paper, pencil and simple calculator (no memory or formulas) White frock for cooler (Wednesday) Hair Nets (Wednesday) Hard Hats (Wednesday) 	<u>Group Materials List</u> <ul style="list-style-type: none"> Same as individual Team Events can be Marketing of carcasses, Identifying muscles in retail cuts or Carcass pricing
<u>Attire</u> <ul style="list-style-type: none"> Official dress on Tuesday only Wednesday: No Official Dress Required! Hat, Long pants, boots/sneakers and sweatshirt for cooler work. No Open Toed Shoes. Students will be required to wear Frocks, hard hats and hair nets in cooler. 	<u>CDE At-A-Glance (List of major components)</u> <ul style="list-style-type: none"> General Knowledge Formulation problem (Pearson square) Yield and Quality grading of carcasses Placing of primal or retail cuts Retail cuts identification Team Event

Pre-State CDE Expectations

Students should be able to:

Complete a Pearson Square Calculation
Fill out the Yield and Quality Grade Scorecard
Identify retail cuts and complete the score sheet

NOTE: Lamb carcasses and pork carcasses will NOT be included in the event.

CDE Changes from Previous Years?

- Chairperson

CDE Rules

CDE Component	Points	Component Description
Identify Retail cuts (30 or 40)	7 points per cut depending on cut availability	See National Meats event information
Yield-grade beef carcasses	10 points per carcass	4 carcasses
Quality-grade beef carcasses	10 points per carcass	4 carcasses
Place carcasses and retail cuts classes	50 pts. Per class	3 classes
Causes for Disqualification: Cell phone use, talking, students not properly dressed will not be allowed in the slaughter house as this facility is USDA inspected. Long pants and boots/sneakers are required!		
Tie-breaker: Retail cuts		

Resources

National FFA Meats CDE materials:

https://www.ffa.org/SiteCollectionDocuments/cde_meats_2012.pdf

Exam reference: CEV, Meats Science and Food Safety:

<http://www.cevmultimedia.com/index.php?p=product&id=1595>

Search: Retail Meat Cuts ID and you will find several sites for practice retail cuts ID and judging.

Search: Meats Formulation problems to find several sample formulation problems.