PA FFA Meats Evaluation & Technology Career Development Event

Chairperson's Information

CDE Chairperson	Dylan Clark
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	PSU Meats Laboratory
	Bierly's Meats
CDE Review Location	PSU Meats Laboratory

Basic CDE Guidelines

Event Type: Individual/Team	**# of Team Members:**
<u>Individual Materials List</u> ● clip board ● clean white paper ● pencil ● simple calculator (no memory or formulas) ● White frock for cooler (Wednesday) ● Hair Nets (Wednesday) ● Hard Hats (Wednesday	<u>Group Materials List</u> ● Same as an individual
<u>Attire</u> ● Tuesday: Official Dress ● Wednesday: ● Warm Clothing ● Closed-Toed Clean Shoes ● Long sleeves ● Long Pants ● Students will be required to wear frocks, hard hats/hair nets in cooler.	<u>CDE At-A-Glance (List of major components)</u> ● Individual Activities: General Knowledge Formulation problem (Pearson square) Yield and Quality grading of carcasses Placing of primal or retail cuts Retail cuts identification ● Team Activity: Can include marketing of carcasses, identifying muscles in retail cuts, or carcass pricing

Pre-State CDE Expectations
● Understand how to calculate Yield Grades and assess for Quality Grades for Beef Carcasses ● Understand how to solve a meat formulation problem using a Pearson square

CDE Changes from Previous Years?
● None

CDE Rules

CDE Component	Points	Component Description
Individual		
Written Exam	100	
Identify Retail cuts (30 or 40)	7 points per cut, depending on cut availability	See the National Meats event information
Yield-grade beef carcasses	10 points per carcass	4 carcasses
Quality-grade beef carcasses	10 points per carcass	4 carcasses
Judging Classes	50 pts. Per class	3 classes- Place carcasses and retail cuts classes
Total	540	
Team		

Top 3 Written Exam Scores (drop the lowest team member score)	300	
Total Identification Scores	840*	
Total Judging Scores	600	
Total Yield Grade Scores	160	
Total Quality Grade Scores	160	
Team Events:		
Keep Cull Class	100	
Meat Formulation Problem	100	
Value-Based Pricing Scenario	100	
Total	2,360	
Causes for Disqualification: Cell phone use, talking, and students not properly dressed will not be allowed in the slaughterhouse, as this facility is USDA inspected. Long pants and boots/sneakers are required!		
Tiebreaker: Retail Cut ID		

Resources

National FFA Meats CDE materials:

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

Retail Meat Cuts ID, search, and you will find several sites for practicing retail cuts ID and judging.

 https://www.depts.ttu.edu/meatscience/retailid.php

Grading how to: Yield grade video