

State FFA Meats CDE

Written test 80 pts

- 20 Questions
- Resource – Meat Exam Question Bank

Meat Formulation 50 pts

- Solution value = 10 pts
- 8 multiple choice questions @ 5 pts each

Retail Meat Identification 180 pts

- 30 cuts
- Scored 1 for species, 1 for primal, 3 for retail and 1 for cookery

Placing Classes 300 pts

- 6 classes
- Classes will be a combination of carcasses, wholesale and retail cuts
- No lamb carcasses
- A beef carcass class may consist of a carcass pricing class

Beef Quality and Yield Grading 80 pts

- We will quality and yield grade 4 beef carcasses
- Quality Grading
 - 8 points will be awarded for each correct grade
 - Each will be scored for the applicable adjacent grade: 8,6,4,0
- Yield Grading
 - Students will estimate to the nearest tenth
 - Points value= 12,10,8,6,4,2

Questions 50 pts

- Questions will be based from two of the placing classes
- 5 questions per class for a total of 10 questions valued at 5 pts each
- Students will be able to use notes to answer questions

Team Activity – Keep/Cull Class 50 pts

- A scenario will be provided and you will keep four and cull four.
- This will be done at the beginning of the contest and all team members will work together as team.
- Each person will get a maximum of 50 pts each.
- Example- Ribeye Class- Your customer wants eating quality and your objective is to select the 4 Ribeyes to meet your customer needs.

State 4-H Meats CDE

Retail Meat Identification 300 pts

- 30 cuts
- Scored 2 for species, 3 for primal, 4 for retail and 1 for cookery

Placing Classes 300 pts

- 6 classes
- Classes will be a combination of carcasses, wholesale and retail cuts
- No lamb carcasses

Reasons 150 pts

- 3 sets of reasons from any of the 6 placing classes