



LOUISIANA FFA

CAREER DEVELOPMENT EVENT
MEAT EVALUATION

Meats Evaluation and Technology

Purpose:

The meat industry is a vital link in agricultural industries between the producer and the consumer. Development of knowledge and skills applied in this contest will help interested students in future meat industry careers.

Objectives:

To develop entry level employment knowledge for students who are interested in pursuing a career in the meat processing industry.

To aid the local agriscience teacher in motivating students to become involved in the industry of meat processing.

To develop students' skills in the selection of meat products.

Rules and Regulations:

1. All general rules apply except as indicated in the specific rules of this event.
2. A team shall consist of 4 members with NO drop score.
3. The Louisiana FFA Meat Evaluation and Technology CDE shall follow the National FFA Meat Evaluation and Technology CDE format and corresponding rules except as follows:
 - The Louisiana Meats CDE shall use retail cut identification, written test, and at least one (1) of the six possible National FFA activities to qualify as an Area event (Adopted 2023)
 - The Louisiana Meats CDE shall use any four activities (4), two of which must be the retail cut identification and written test, to qualify as a state event. (Adopted 2023)

The event is comprised of the following activities:

- A. Written test
 - B. Meat formulation problem solving
 - C. Retail meat cuts identification (30 cuts)
 - D. Beef Quality and Yield Grading (three-five carcasses)
 - E. Placing of retail cuts classes (may include keep/cull class)
 - F. Ten questions (from two of the placing classes).
4. All corresponding point values, sources, and specific rules as outlined in the National FFA Meat Evaluation bulletin shall be included: (Adopted 8/15)
 5. Contestants must come prepared to work in cold storage. They should have heavy sweaters, coats or other warm clothes and footwear. Some form of head covering is

required. Hard hats or white caps are recommended.

6. The standard FFA placing score card or appropriate computer judging card will be used for all placing classes.
7. The current National FFA score card or appropriate computer score card will be used for the retail cuts identification class.
8. Contestants will be allowed 10 minutes for each placing class of carcasses, retail and wholesale cuts. One minute per cut will be allowed for placing the retail meats identification class when computerized scoring is used.(Revised 2025)
9. Each placing class has a perfect score of 50 points.
10. If a written question class is used, ten questions will be asked concerning a wholesale, carcass, or retail class that has already been viewed and placed.(Revised 2025)
 - Questions will be worth five points each.
 - Team members will answer questions based on notes taken on the selected class.
 - Members will not be allowed to view carcasses while answering questions.
11. Contestants are to make their placing and identification without handling the meat.
12. Contestants shall not use any mechanical aid such as a measure (including pencil or pens) or light in arriving at a decision.
13. Contestants representing the Louisiana FFA Association in the National contest will be expected to adhere to the rules and regulations set forth in the National FFA Meat Evaluation and Technology Career Development Event Rules and Policies publication available on the National FFA website www.ffa.org.
14. Tie Breakers: (apply in the following order as needed)
 - 1st Retail Cuts Identification Class
 - 2nd Placing class (identified by the contest superintendent)
 - 3rd A second placing class (identified by the contest superintendent)

Event Format:

Beef Quality and Yield Grading - 80 points maximum

Participants will quality grade and yield grade three to five beef carcasses. (16 points per carcass).

Quality Grading:

- Participants may or may not use the training aid provided for Beef Grading. If using the Training Aid II (located on the National FFA Meat Evaluation and Technology Career Development Event Rules and Policies publication available on the National FFA website. www.ffa.org), the participant may give the carcass skeletal maturity score and lean maturity score and calculate a final maturity. Then they will assign a marbling score based on USDA standards and then determine the final quality grade. The participant should complete the section of answers for quality grading on the computerized scorecard. Eight points are awarded for each correct grade.
- Each will be scored for the applicable adjacent grade as follows: 8, 6, 4, 0. However, in the case of "B" Maturity, Select High and Select Low will be awarded zero points.

Yield Grading:

- Participants may or may not use the training aid provided for Beef Grading. If using the Training Aid II, (located on the National FFA Meat Evaluation and Technology Career Development Event Rules and Policies publication available on the National FFA website. www.ffa.org), participants may write in the carcass weight which is given for each carcass, estimate the carcass preliminary yield grade based on USDA Standards, and then adjust the preliminary yield grade using "Ribeye Area", "Carcass Weight," and "% Kidney, Pelvic and Heart Fat." After completing these steps, the participant may write in the final "Yield Grade" to the nearest one-tenth of a grade. The participant should complete the section of answers for yield grading on the computerized scorecard. Full points will be earned for 1/10th above or below official yield grade. A two point deduction will be made for 2/10th
- 5/10th above or below official yield grade. A four point deduction for 6/10th – 9/10th above or below official yield grade. Zero points will be awarded for answers 1 yield grade above or below the official yield grade. Official United States Department of Agriculture Yield Grades are 1.0 – 5.9.

Example: Official Yield Grade (FYG Official) = 2.2

FYG 2.1- 2.3 = full points (8)

FYG 1.7 – 2.0 or 2.4-2.7 = minus 2 points

FYG 1.3 – 1.6 or 2.8 – 3.1 = minus 4 points

Zero points for any FYG a full yield grade above or below official FYG

Placing Classes - 50 points per class used

Placing of three or more classes which may include classes of four exhibits OR possibly a keep/cull class of more than four exhibits per class. Classes may come from the following list:

- A. Carcasses (beef or pork)
- B. Value based pricing beef
- C. Wholesale/sub primal cuts (beef, pork, lamb)
- D. Retail cuts (beef, pork, lamb)
- E. Processed meats (cured/smoked center ham slices, shank or rump portion of ham)

Classes may also be ranked using a value based marketing pricing grid provided by event official committee/superintendent of the event.

Keep/Cull Class - 50 points

Participants will be provided with a scenario based on an industry standard or situation. Participants will be given time to review the scenario and then time to evaluate the meat product and make a selection based on the provided information.

Example: Select the four ribeye steaks to be sold to a high value “white table cloth” restaurant that advertises superior quality.

Value Based Pricing Beef Placing Class – 50 points

Participants will place or keep/cull (scenario will be provided) four exhibits (carcasses or wholesale cuts) based upon value (per hundred weight) derived from the pricing structure provided on the pricing sheet. The prices will reflect current market values. Pricing sheet will be provided to each participant.

Carcasses exhibiting dairy type are ineligible for Yield Grade 1 or 2 premiums. Carcasses classified as Hardbone will exhibit C, D or E skeletal maturity and should be yield graded only. Carcasses with blood splash or Dark Cutter are ineligible for quality grading and should be yield graded only. A bruise is classified as an area located on the carcass where excess trimming has been performed and a major portion of the major muscle groups in the chuck, rib, loin or round has been removed.

A sample Beef Carcass Pricing Sheet [Training Aid] is available on the National FFA Meat Evaluation and Technology Career Development Event Rules and Policies publication available on the National FFA website, www.ffa.org.

Question Classes – 50 points

Two of the four to six placing classes will be selected as classes for questions.

A total of ten questions will be asked covering both classes; typically five questions per class but it could vary if needed to make the best possible questions.

Questions will not be asked on the keep/cull or the value based beef pricing classes.

Answers will be transferred to the appropriate computerized scorecard.

Notepaper will be provided for note-taking for two identified questions classes. However, participants will not be able to use their notes when answering questions.

Participants will be given a short time period to study their notes before answering questions after they have observed and placed the classes.

Questions will be worth five points each.

Guidelines for Questions:

All questions must be written in a manner that they can be answered by only one of the following responses: 1, 2, 3, 4.

Questions should pertain to the criteria and differences used in placing the class (Trimness, Muscling, Quality and/or Sex). Questions that do not relate to the placing of the class or are not significant to the overall evaluation are not desirable questions and should not be used if possible.

When asking questions about the differences within a class, the differences must be visually distinguishable.

Sample Acceptable Questions:

Which beef carcass had the largest ribeye?

Which pork carcass had the least backfat opposite the last rib?

Which ribeye steak exhibited the brightest colored lean?

Which ham was trimmest beneath the butt face?

Which beef rib exhibited the most marbling in the blade face?

Sample Unacceptable Questions:

Which pork carcass had a missing foot?

Which beef carcass displayed indications of a bruise?

Which ribeye steak was bigger?

- A separate scan form will be used for questions during the event.

Retail Meat Cuts Identification - 210 points

1. Participants will identify 30 retail meats cuts found on the “Meats Identification Card.” The official key (Retail Cuts Coding) is located at the National FFA Meat Evaluation and Technology Career Development Event Rules and Policies publication available on the National FFA website www.ffa.org.
2. Only the cuts listed are eligible to be used in this event.
3. The scorecard and retail cuts list to be utilized shall be from the current National FFA CDE.
4. Participants will be given one point for correct species identification, two points for correct primal cut identification, one point for correct cookery and three points for correct retail trade name.
5. The perfect score for the identification class will be 210 points.

CLARIFICATION OF TERMS FOR RETAIL ID

CHOP—Smaller, flat cuts of meat, usually from the pork, veal or lamb rib, loin or shoulder, generally ranging from ½” to 1½” in thickness. A chop usually is of a size to be a single meal portion.

SLICE—A section of meat, usually less than one inch thick, taken from the center or either side of center of the leg of pork, lamb or veal.

STEAK— A flat cut of meat, larger than a chop, ranging from $\frac{3}{4}$ " to $1\frac{1}{2}$ " of thickness cut from various parts of a beef carcass, or the shoulder of pork and veal. The size of a steak often is sufficient to provide more than one portion.

ROAST (Meat Cut)—Cuts of meat larger than steaks, chops or slices (usually two or more inches thick). This cut is intended to serve more than two people.

Meat Formulation Problem Solving - 50 points

Participants will complete a meat formulation problem solving exercise.

Eight questions are to be answered.

The one solution to the meat formulation problem will be worth 15 points.

The other 7 questions based on the correct formulation will be valued at 5 points each.

All problems will be worked to three decimal places and rounded to two places at each step in the calculation. If the third decimal is five or more, the number will be rounded up.

Examples of Meat Formulation Problem Solving can be found on the National FFA Meat Evaluation and Technology Career Development Event Rules and Policies publication available on the National FFA website www.ffa.org.

Written Exam - 60 points (Adopted 2023)

Each participant will be given a written test relating to meat storage and handling, cookery, nutrition, food safety (HACCP principles, bio-security and personal safety), animal welfare and animal identification systems.

The state FFA staff or their designee shall create an objective type test comprised of 30 questions from the previous 5 years of the National FFA Meat Evaluation and Technology CDE tests.

The value of each question will be worth two (2) points per question.

Resources: All questions will be based on materials taken from the "Meat Science and Food Safety" DVD available through CEV Multimedia as listed on the resource material list. See specific DVD chapters to be used each year below: 2012, 2014, 2016: Meat Storage and Handling, Meat Cookery, Processed Meats and Food Safety 2013, 2015: Legislation and History, Animal Care and Handling, Meat Nutrition, Purchasing Meat

