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FFA makes a positive difference in the lives of students by developing their potential for **premier leadership, personal growth and career success** through agricultural education. National FFA Online, www.ffa.org, FFA's Internet web site, can provide information about the National FFA Organization.

Prepared and published by the National FFA Organization. The National FFA Organization is a resource and support organization that does not select, control or supervise state association, local chapter or individual member activities except as expressly provided for in the National FFA Organization Constitution and Bylaws. The National FFA Organization affirms its belief in the value of all human beings and seeks diversity in its membership, leadership and staff.

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GENERAL INFORMATION

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The National FFA Career Development Events are educational activities organized by the National FFA Organization and sponsored through the National FFA Foundation and special industry sponsors.

This is your copy of the official rules and regulations for National FFA Career Development Events for 2006–2010. Please retain this manual throughout the five-year period. Refer to the Local Program Resource CD-ROM or FFA online for the most up-to-date edition of the Career Development Event Handbook.

CDE Event	Superintendent	Phone	E-mail
Agricultural Communications	Dr. Cindy Akers	806-742-2816	cindy.akers@ttu.edu
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Agricultural Mechanics	Dr. Stephen Poe	523-317-6418	spoe@ag.arizona.edu
Agricultural Sales	Mr. Troy Selman	936-661-9195	TLselman@gmail.com
Agronomy	Mr. Harold Brown	614-836-7694	hbrown@synagro.com
Creed Speaking	Mr. Greg Beard	805-756-2402	gbeard@calpoly.edu
Dairy Cattle Evaluation	Mr. Jim Ertl	651-582-8347	jim.ertl@state.mn.us
Dairy Cattle Handlers' Activity	Ron Tilford	513-293-4180	rtilford2@cinci.rr.com
Dairy Foods	Dr. Freddie Scott	479-575-2035	FScott@comp.uark.edu
Environmental and Natural Resources	Mr. Billy Sumrall	601-785-9602	glbbeef@bellsouth.net
Extemporaneous Public Speaking	Mr. Dennis Wallace	360-458-6543	dennis_wallace@ycs.wednet.edu
Farm Business Management	Dr. James Casey	318-342-1750	jcasey@ulm.edu
Floriculture	Mr. David Kercheval	254-854-2952	KerchBar3@aol.com
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Forestry	Mr. Marion Fletcher	501-682-2561	marion.fletcher@arkansas.gov
Horse Evaluation	Mr. Joe Cunningham	918-479-6221	jcunningham@lg.k12.ok.us
Job Interview	Ms. Linda Story	270-733-4173	ljstory@bellsouth.net
Livestock Evaluation	Dr. Fred Rayfield	229-896-2293	frayfield@cook.k12.ga.us
Marketing Plan	Mr. John Jeans	503-999-6914	jjeans@astoria.k12.or.us
Meats Evaluation and Technology	Dr. Randy Harp	254-968-9212	harp@tarleton.edu
Nursery/Landscape	Dr. Alan McDaniel	540-231-5781	alanmcd@vt.edu
Parliamentary Procedure	Dr. James Connors	614-292-3386	connors.49@osu.edu
Poultry Evaluation	Dr. Jason Emmert	479-575-3595	jemmert@uark.edu
Prepared Public Speaking	Mr. Dustin DeVries	703-727-9866	ddevries@falconpro.net

PHILOSOPHY FOR NATIONAL FFA CAREER DEVELOPMENT EVENTS

Students are important customers of agricultural education and FFA who recognize quality and value in products and activities. When provided an opportunity to fashion their educational experiences, they generally make wise decisions based on needs. Perceptions, images and opinions of others influence students. They value change based on their perceived personal needs as well as the needs of others. They sometimes value change for the sake of variety. Adults are concerned about the experiences of students and want to help organize experiences that will meet the future needs of students while accomplishing the purposes of agricultural education and the National FFA Organization. The National FFA Organization should assume the leadership role in developing and continuously improving relevant FFA career development events. Although the National FFA Organization should be aware of the needs of state associations and should react to those needs, it should help initiate opportunities that reflect relevant and emerging technology. National FFA Career Development Events should be developed with significant input from FFA members, teachers, partners, respective industry sponsors and others involved in agricultural education.

National career development events should reflect instruction that currently takes place in the entire agricultural education program, including classroom instruction, laboratory instruction, individualized instruction, and/or supervised agricultural experience. However, it is appropriate for the national organization to develop career development events and awards that stimulate instruction in emerging areas that reflect both current and future community, national and global work force needs. The authority for insuring the relevance of an FFA

activity is ultimately vested in the National FFA Board of Directors.

The national organization should promote career development events. Career development events that include team activities should be based on cooperation and teamwork while recognizing the value of competition and individual achievement. The role of career development events is to motivate students and encourage leadership, personal growth, citizenship and career development.

Students should be recognized for achievement in career development events. Quality standards should be used as a basis for achievement. The national organization should ensure that the recognition is appropriate and meaningful. Recognition for achievement should be reflective of the total effort required by the chapter/team/individual and should take place at all levels of participation.

The National FFA Organization shall encourage accessibility and provide opportunities for achievement and recognition for students with diverse backgrounds. High expectations should be consistently communicated to those who are involved in career development events and awards.

GENERAL RULES AND OFFICIAL POLICIES

Violations of any of the following rules may be grounds for the event superintendent to disqualify the participants.

National FFA staff and event superintendents will use the published rules and procedures to organize and implement the National FFA Career Development Events. Event activities may not be conducted, modified or substituted due to lack of necessary materials, expertise or extreme impact to event budgets. Every effort will be taken to

maintain the quality and integrity of the event. In this case notification will be provided at the team orientation meeting. Teams that qualify to compete will be mailed the current format for the specific event in a team orientation packet prior to the convention for which they have qualified.

Team Activities

The primary goal of career development events is to develop individual responsibilities, foster teamwork and promote communications while recognizing the value of ethical competition and the value of individual achievement. Where appropriate team activities will be included that requires two or more members from one chapter working cooperatively. Career development events and awards are intended to be an outgrowth of instruction.

Career development events should:

- include problem solving and critical thinking.
- promote an appreciation for diversity by reducing barriers to participation.
- promote new directions and focus on future needs of members and society.
- include cooperative activities, where appropriate.
- encourage broad participation among members and recognize excellence within levels of experience.
- recognize individual and team achievement, develop general leadership and recognize levels of ability.
- provide local recognition for superior performance at the state and national level.

Eligibility of Participants

1. Each participant must be a current bona fide dues paying FFA member in good standing

with the local chapter, state FFA association and the National FFA Organization at the time of his/her certification and at the time of the national career development event in which he/she participates.

If the participant's name is not on the chapter's official roster for the years in which the dues were payable to the National FFA Organization, a past due membership processing fee of \$25, in addition to the dues must be paid **prior** to certification.

2. The participant, at the time of his/her certification as a national team member:
 - a. must be a *high school* FFA member, (a graduating senior is considered eligible to compete in state and national career development events up to and including his/her first national convention following graduation). (High school refers to grades 9–12.)
 - b. must have qualified as either a 7th, 8th or 9th grade member to compete in the creed speaking event.
 - c. while in school, must be enrolled in at least one agricultural education course during the school year and/or follow a planned course of study; either course must include a supervised agricultural experience program, the objective of which is preparation for an agricultural career.

The National FFA Constitution provides flexibility to meet the needs of students enrolled in non-traditional programs. For this purpose a student needs to be enrolled in at least one agricultural education course during the year they qualified for the event.
 - d. must have qualified as a state representative in a respective career development event; if he or she moves to a

different chapter or a different state, they may be allowed to compete in the national event with the school they qualified with during the qualifying year. Certification forms submitted to the national FFA will be the list that will be accepted.

3. A student may not participate more than once in the same official National FFA Career Development Event. No student may participate in more than one National FFA Career Development Event each year.
4. CDE participants who start an event and do not complete the event without notifying event officials at the time of departure will be disqualified. This can affect the overall team rank and position. In some events this will also disqualify the entire team.

Official Dress

1. Participants are expected to observe the National FFA Code of Ethics and the Proper Use of the FFA Jacket during the career development events. (Please see the latest edition of the Official FFA Manual.) Official dress is highly recommended for all participants where appropriate and is required for the awards presentation and recognition.

SELECTION AND CERTIFICATION OF STATE TEAMS

1. Each state team may be composed of four members except for agricultural communications, agricultural issues, marketing plan and parliamentary procedure. The members of a state team must be from the same chapter. Members must qualify in the career development event in which they are to participate at the national level. With extenuating circumstances a teacher may substitute another

student from the chapter who may not have participated at a state qualifying event.

2. Each team will be composed of the number of members determined by the specific event committee. See chart on next page for number of team members and number of scores used to comprise the team score.
3. Teams must be selected at a state or interstate career development event held between the immediate previous National FFA Career Development Event Convention and prior to the National FFA Convention in which they are participating. States that qualify more than one year out must request and submit a written waiver for approval at least 110 days prior to the national event.
4. Each state will submit a team declaration form by June 1st prior to the national FFA convention. A \$25 entry-processing fee will be charged for participation in each declared event with the exception of the Dairy Cattle Handlers' Activity. Processing fee must be paid in conjunction with certification of each team.
5. The state supervisor of agricultural education or the executive secretary must certify that participants are eligible. If an ineligible student participates in any career development event, the member will be disqualified and may result in the disqualification of the team as well.
6. All students must be certified by the designated deadline. Once original certification has been completed, no member may be added without first deleting a member.
7. Certification forms will be made available each year to the state supervisor of agricultural education and the executive secretary through the National FFA CDE website and National Agricultural Education Inservice CD-ROM. States must certify participants to the National FFA Organization 110 days

**OFFICIAL DRESS RECOMMENDATIONS, NUMBER OF PARTICIPANTS
AND NUMBER OF SCORES FOR TEAM TOTAL**

Event	Official Dress Appropriate	Number of Participants Allowed(per team)	Number of Scores for Team Total
Agricultural Communications	Yes	5	5
Agricultural Issues	Optional	3-7	Team Score Event
Agricultural Mechanics	No	4	Top 3 Scores
Agricultural Sales	Yes	4	4
Agronomy	Yes	4	4
Creed Speaking	Yes	1	N/A
Dairy Cattle	Yes	4	Top 3 Scores
Dairy Handler	Yes	1	N/A
Dairy Foods	Yes	4	Top 3 Scores
Environmental and Natural Resources	Yes	4	4
Extemporaneous Speaking	Yes	1	NA
Farm Business Management	Yes	4	Top 3 Scores
Floriculture	Yes	4	4
Food Science and Technology	Yes	4	4
Forestry	No	4	Top 3 Scores
Horse	Yes	4	Top 3 Scores
Job Interview	Yes	1	N/A
Livestock	Yes	4	Top 3 Scores
Marketing Plan	Yes	3	Team Score Event
Meats Evaluation and Technology	No	4	Top 3 Scores
Nursery/Landscape	Yes	4	Top 3 Scores
Parliamentary Procedure	Yes	6	Team Score Event
Poultry	Yes	4	Top 3 Scores
Prepared Speaking	Yes	1	N/A

prior to the start of the national convention. The names of all participants may be submitted after the 110 day certification deadline, but must be in the National FFA Center at least ten (10) business days prior to the career development event in which they are to participate. Any additions or deletions of participants less than ten (10) business days prior to the career development event must be done at the national FFA convention within one (1) hour prior to the time of each respective career development event team orientation meeting.

8. To certify at the convention, advisors are to complete an on-site add/delete form. Membership of those participants listed on the on-site add/delete form will be verified after the convention. If at that time, a member is found to be inactive, the team may be disqualified, if the member who is in question had an effect on the team placing. Regardless, the member in question will be disqualified. These participants must also meet all other requirements of eligibility printed in this handbook. When possible membership checks will be done at the time the on-site add/delete form is processed on site. If at this time the participant is not a member the chapter advisor will have the opportunity to pay membership processing fees, state dues and national dues.
9. Each member participating in a National FFA Career Development Event must submit the proper Waiver, Release of Liability and Consent to Medical Treatment Form. The form must be sent to the National FFA Center within 30 days prior to the event. If a team does not qualify for participation in the national event until after this deadline, the waiver form must be submitted with the certification form. Participants who do not submit this form will not be allowed to participate.

National FFA staff highly recommend that all liability waiver forms be submitted with the event certification form prior to the certification deadline. Liability waivers must be submitted with all add/delete forms.

Emergency Conditions

1. Under emergency conditions, a state team participating in a National FFA Career Development Event may be made up of less than the required members. States must still certify teams prior to the national FFA convention, but fewer than the required number could compete if an emergency condition such as illness, death in the family or an act of God would occur. Those individuals competing would still be eligible to qualify for individual awards.
2. Event committees will strive to divide teams into groups so that no two participants from a team will be in the same group. In any case no two members will be placed side-by-side.

Disqualification

1. Any communication, verbal or non-verbal, between participants during a career development event will be sufficient cause to eliminate the team member involved from the career development event. The only exception to this would be communication between team members during the team activity portion of a given career development event.
2. Teams or participants arriving after the career development event has begun may be disqualified or penalized.
3. Any assistance given to a team member from any source other than the career development event officials or assistants will be sufficient cause to eliminate the team from the career development event.

4. Event superintendents may stop any participant if they deem their manner to be hazardous either to themselves or others. Such stoppage shall deem the individuals disqualified for that section of the career development event.
5. CDE participants who start an event and do not complete the event without notifying event officials at the time of departure will be disqualified. This can affect the overall team rank and position. In some events this will also disqualify the entire team.
6. Participants will not be allowed to utilize personal electronic communication devices, other than those approved by the event officials, during the entire course of the event. Participants who access personal electronic communication devices without prior approval of the event officials will be disqualified.
7. No team, participant, advisor or coach shall visit the event facilities from September 1 to the end of the event. Any team, participant, advisor or coach reported and proven to do so will cause the elimination or disqualification of that team from the national event.
8. Assess a penalty of 10% of the total points allotted for the written documents post-marked after the postmarked deadline in the following events; Agricultural Communications, Agricultural Issues, Job Interview, Marketing Plan and Prepared Public Speaking. If the document is still not received seven days after the postmarked deadline, the team/individual may be subject to disqualification.

Waiver of FFA Rules

Any local chapter seeking a waiver of a National FFA Board Policy or Procedure must submit in writing to the chapter's state FFA association office. If the request is approved at the state level,

it must be forwarded, under the signature of the state FFA advisor or executive secretary, to the national FFA advisor. After study by the appropriate staff, the waiver request must be submitted to the national FFA staff at least 30 days prior to the scheduled event or due date for which the waiver is requested. This policy does not supersede any current FFA policy for appeals already established for a particular FFA program.

Rules Committee of the National FFA Award, Recognition and Career Development Events Advisory Committee

1. The committee will meet only when needed at the national FFA convention and will make all final decisions on interpretation of the rules and regulations of the National FFA Career Development Events. The committee will be chaired by the National FFA Awards, Recognition and Career Development Events Advisory Committee chairperson who will in turn appoint a representative of each of the following organizations: National Association of Supervisors of Agricultural Education (NASAE), National Association of Agricultural Educators (NAAE) and the American Association for Agricultural Education, (AAAE). The program manager responsible for career development events will also serve. All five committee members will have one vote each.
2. The rules committee will resolve detailed written appeals associated only with scoring errors. Official judges' decisions are final. The announced results are the official results and awards may be duplicated as a result of the appeal. The written appeal must be filed with the education division staff responsible for career development events within seven (7) calendar days of the results announcement and accompanied with a \$50 filing fee. The fee will be returned if the appeal is justified.

Additional Operational Procedures and Policies

Check-in

Participants will report at the national FFA convention as indicated in the annual team orientation packet. Dates, hours and location will be sent annually to the state supervisor of agricultural education and to each team advisor in the team orientation packet. All participants will be given an identification number by which they will be designated throughout the event.

Assistants, Group Leaders and Officials

Each state agricultural education department is encouraged to provide staff and students to help administer and conduct specific National FFA Career Development Events. *States with prepared, extemporaneous and creed speaking participants must provide a judge.* States entering a team may recommend a person or persons to serve as an assistant in the career development event in which a team will participate. These persons may be supervisors, teacher educators, teachers of agriculture or other qualified individuals. A person designated as an assistant, group leader or official for a career development event must neither be the coach, advisor or agricultural instructor of a team/individual in that same career development event; nor shall they have had any direct part in training/coaching the team/individual in preparation for the event after qualification for nationals has occurred. If an individual wishes to train/coach their team/individual, they must excuse themselves from the committee and event preparation for that convention year.

Special Need

Accessibility for all students—All special needs requests and appropriate documentation as outlined in the special needs request procedure must be submitted with appropriate career

development event certification form by certification deadline. National FFA staff and the event superintendent will be responsible for scheduling assistance from a different state association to assist participants.

Scoring

Continuous revisions of scoring sheets, due to computer scoring, will be necessary. Copies of any revised sheets will be sent to the state supervisor/executive secretary of agricultural education 60 days prior to the career development event.

TEAM AND INDIVIDUAL AWARDS

The ranking of teams and individuals in each of the career development events will be on the basis of three logical groups within the total range of scores. These groups will be designated as gold emblem, silver emblem and bronze emblem. Teams and individuals participating in each of the career development events will be rated gold, silver and bronze emblem through a specific procedure that will be predetermined. However, officials will honor natural breaks in scores. In the final written announcement of results, teams and individuals will be ranked from top to bottom in the order of their placing. Awards will be distributed to the winning teams and individuals at award programs following the completion of the career development events.

1. All awards will be provided by a cooperating industry sponsor(s) as a special project, and/or by the general fund of the National FFA Foundation.
2. The team having the highest ranking in each career development event will receive an award and members will receive individual high team awards provided they are present at the time of the awards ceremony.

3. The high individual in each of the National FFA Career Development Events will be announced at the time the awards are distributed and presented with a special award.
4. Results of all National FFA Career Development Events will be released through the education division, National FFA Organization office at the appropriate event award ceremonies.

Career Development Event Scholarships

1. Scholarships may be awarded in the National FFA Career Development Events, *as funding is available*.

Scholarships will be held for a full year beyond the student's graduation date. If the scholarship is not requested within one year after graduation from high school, the scholarship will be forfeited. Information on availability of scholarships will be sent annually along with the "Program for National FFA Career Development Events" to state participating teams and state agricultural education officials. Only one career development event scholarship may be awarded per student per year.

2. Additional scholarships may be available to top FFA members who have participated in National FFA Career Development Events at local, state and/or national levels through the National FFA Collegiate Scholarship Program. Students must meet the criteria for each specific area as outlined in the national scholarship application and complete the application that is mailed to each chapter in order to be considered for these scholarships.
3. Farm Business Management Career Development Event Fellows Program is for the advisors of the top two National FFA Farm Business Management Career Development Event teams. The advisor of

the first place team will receive a \$1,500 award and the advisor of the 2nd place team will receive a \$1,000 award. The advisors may use the awards for **a)** in-service or continuing education **b)** farm business management instructional materials **c)** a scholarship fund for the local FFA chapter. The Fellows awards will be awarded on an "as available" basis. Fellows awards may only be awarded to a FFA advisor for a total lifetime amount of \$2,500. These awards are provided by the National FFA Organization through National FFA Foundation sponsorship by the career development event sponsor.

Written Tests

All written tests used in National FFA Career Development Events will be available for sale through the National FFA Catalog effective the January following each career development event. Please request Item NCQ (year).

Career Development Events Additions/Deletions

- a. National FFA staff in cooperation with the National FFA Board of Directors is expected to be proactive in developing new or initiating changes within existing career development events to ensure they meet the needs of FFA members.
- b. Three years following the initiation of a new career development event, 15 states should be participating and 26 states should be participating after the next three-year period in order to retain the event at the national level.
- c. In addition, if 15 state supervisors/executive secretaries develop a proposal for a new career development event, the national FFA staff will conduct a study for the validity of the career development event and make a recommendation to the National FFA Board of Directors. Representatives of these states

must be from each of the FFA regions. The same process may be used to eliminate a national career development event.

- d. The national organization will certify National FFA Career Development Event winners for international competition when states request, with the understanding that the state team will provide their own travel expenses.
- e. The National FFA Board of Directors and national officers shall approve all changes in the general plan, rules and methods of selecting winners.

NATIONAL FFA AWARD, RECOGNITION AND CAREER DEVELOPMENT EVENTS ADVISORY COMMITTEE

Purpose: To advise the National FFA Board of Directors on issues impacting both National FFA Career Development Events and Awards to ensure:

- 1. all activities are consistent with industry needs.
- 2. all activities are available to all members.
- 3. all activities are conducted openly, fairly and in a quality manner.
- 4. cooperation among various activities occurs, to the degree possible, to promote the interconnectedness of agriculture (i.e. forestry and agricultural mechanics or farm business management and dairy or livestock) and agricultural education (classroom, SAE, FFA).
- 5. new and innovative activities are being put forward for consideration.
- 6. as many students as possible have the opportunity to participate.

- 7. a constant process of local advisor in-service on proper use of these activities as tools for learning is being championed.
- 8. all activities are operated consistently with national FFA board policy.
- 9. activities are conducted within available budgets approved by the FFA board and, if appropriate, FFA foundation board.

Membership

- 1. Two members of the National FFA Board of Directors, selected by the board, one of which will be a state supervisor (preference may be given for the second position to be held by the teacher acting as the USDE representative).
- 2. Two members, who are agricultural education instructors, selected by National Association of Agricultural Educators, (NAAE) through a process of their choosing.
- 3. Two members, who are state staff, selected by National Association of Supervisors of Agricultural Education, (NASAE) through a process of their choosing.
- 4. Two members, who are teacher educators, selected by American Association of Agricultural Education, (AAAE) through a process of their choosing.
- 5. Two FFA members who are or were delegates selected by the FFA national officers through a process of their choosing.
- 6. One member who is a career development event superintendent selected by the CDE superintendents through a process of its choosing.

Consultants

The current superintendent of each FFA career development event area will serve as a consultant.

Term

Members serve a three-year term except for the two FFA member representatives who will serve a one-year term.

Chair

The chair of the national advisory committee on awards and career development events will be the state staff member selected by the National FFA Board of Directors.

Meeting Schedule

1. Annual national convention meeting will be held to report on the completion of activities at convention and provide input into the winter meeting agenda.
2. The annual winter meeting will allow for most of the committee's work to be conducted as a whole group and in sub-groups focused on specific issues or specific types of activities (e.g., team career development events, individual awards, chapter awards).

Costs for all official members and consultants:

- convention meeting cost is borne by each participant.
- the winter meeting cost will be borne by the National FFA Organization, education division budget and the National FFA Foundation special project budgets for career development events.

National FFA Career Development Event Committee Responsibilities

The National Career Development Event Committee should:

1. broadly represent agriculture teachers, agriculture educators, subject matter specialists and industry personnel.
2. be appointed/confirmed by the chief operating officer with authority to manage the team activities and events.
3. build on the principles of volunteerism and individual members should be recognized for their contributions.
4. elect a superintendent to a five-year term that is confirmed by the FFA chief operating officer.
5. develop and propose a three-year budget to be approved by the appropriate FFA staff subject for submission to the National FFA Board of Directors.
6. develop committee assignments cooperatively with FFA staff.
7. be structured to encourage member development within the committee and be sensitive to, and represent the needs of diverse populations and cultures.
8. be large enough to adequately manage the team activities.
9. be responsible for the identification of the number of teams eligible to participate at the national level. They should encourage equal opportunity for members of teams to participate from across the states.

Conflict of Interest

Any career development event committee member who has a team qualify for or choose to train a team that qualifies for national competition in the event related to their committee assignment shall excuse themselves from their committee duties and event preparation for that convention year to eliminate the conflict of interest. It is the committee member's responsibility to inform the event superintendent and national FFA staff of

their involvement with a team that has qualified for national competition. A person designated as an assistant, group leader or official for a career development event must neither be the coach, advisor or agricultural instructor of a team/individual in that same career development event; nor shall they have had any direct part in training/coaching the team/individual in preparation for the event, after qualification for nationals has occurred.

20 CHAPTER

NATIONAL FFA

MEATS EVALUATION AND TECHNOLOGY

CAREER DEVELOPMENT EVENT

A Special Project of the National FFA Foundation

IMPORTANT NOTE

Please thoroughly read the Introduction Section at the beginning of this handbook for complete rules and procedures that are relevant to all National FFA Career Development Events.

I. OBJECTIVES

1. To develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.
2. To assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat and meat animal products and/or involved in the industry of meat animal marketing and merchandising.
3. To encourage the development of broader analytical skills, critical thinking strategies and an understanding of appropriate meat terminology for high school students.
4. To develop the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as to meet the needs of the consumer.

5. To develop good cooperation and communication skills in working together to accomplish a goal.

II. EVENT RULES

3. Participants will report for instructions to the event superintendent at the time and place indicated in the current year's team orientation packet.
4. **Clothing-** Participants must come to the event prepared to work in a cold storage facility (approximately 0° C) for approximately two hours. Participants are required to wear protective clothing: 1) hard hats 2) clean, white frocks 3) hairnets 4) warm clothing and footwear. While official FFA dress is not worn during the event, it is required for all awards presentation activities.

5. All participants are expected to be prompt at their stations throughout the event; no provision will be made for tardiness and will most certainly cause late participants to lose event points. No conversation will be allowed between participants after the event begins. (Conversation among participants constitutes disqualification.)
6. Participants and official judges are to make their placings and identifications without handling the meat.
7. Two minutes stand back time on placing classes will be utilized when possible.

III. EVENT FORMAT

A. EQUIPMENT

Materials student needs to provide: Each participant must bring two sharpened No. 2 pencils and an electronic calculator. Calculators used in the event should be battery powered, non-programmable and silent. Participants must not bring any blank paper, notes, training aids, other electronic items, purses or backpacks. Students with special needs must contact the event superintendent prior to the event.

B. TEAM ACTIVITY

Beef Carcass Order Fulfillment

In the team activity all members from each team will work together to fill a customer order for beef carcasses. As students go through the event they will keep a quality and yield grade sheet on all beef carcasses. At the conclusion of event, team members will be allowed to work together to determine how a specified order for beef carcasses will be filled. Notepaper will be provided for this section of the event.

Example: As the manager of a local beef processing plant you have received the following order:

1. 2 beef rounds— mid choice quality grade, yield grade 2 or 3
2. 200 lbs., 15% fat ground beef
3. 4 beef loins — high select to mid-choice quality grade, yield grade 1, 2 or 3
4. 4 beef chucks — quality grade, select yield grade 1 or 2

Using the information you have accumulated during the beef carcass grading, which carcasses can be used to fill the above order? Indicate your answers on the computerized scanning sheet(s) provided.

C. INDIVIDUAL ACTIVITIES

1. Meat Formulation Problem Solving and Written Test

Students will complete a meat formulation problem solving exercise. An example is at the end of this section. Nine questions are to be answered using the computerized scorecard. The one solution to the meat formulation problem will be worth 10 points. The other 8 questions based on the correct formulation will be valued at 5 points each.

Each participant will be given a written test of 25 questions relating to meat selection, storage, cookery, nutrition and safety. All questions will be based on materials taken from *Yellow Pages - Answers to Predictable Questions Consumers Ask About Meat.* No questions will be taken from cooking charts or the Glossary of Better Known Sausage and Prepared Meat (located in the *Yellow Pages*). Questions will be multiple-choice using a computer

scorecard. Each question will be valued at 3 points. Examples for this section of the Meats Evaluation CDE are at the end of this section.

2. Retail Meat Cuts Identification

Students will identify 40 retail meats cuts found on the “Meats Identification Card”. The official key (Retail Cuts Coding – Training Aid I) is located at the end of the Meat Evaluation section of this handbook. Only the cuts listed are eligible to be used in this event. Students will be given one point for correct species identification, two points for correct primal cut identification and three points for correct retail trade name. Answers will be recorded on a computerized scorecard.

3. Beef Quality and Yield Grading

Participants will quality and yield grade six beef carcasses.

Quality Grading: Using Training Aid II (located at end of Meats Evaluation section), the student may give the carcass a maturity score and a marbling score based on USDA standards and then determine the quality grade. The student should complete the section of answers for quality grading on the computerized scorecard.

Yield Grading: Using Training Aid II, students may write in the carcass weight which is given for each carcass, give the carcass a preliminary yield grade based on USDA Standards, and then adjust the preliminary yield grade using “Ribeye Area” and “% Kidney, Pelvic and Heart Fat.” After completing these steps, the student may write in the final “Yield Grade”. The student should complete the

section of answers for yield grading on the computerized scorecard.

A deduction of two points will be made for a one-third grade above or below the official grade; five points will be deducted for two-thirds grade above or below the official grade; eight points will be deducted for one full grade above or below the official grade. A perfect score will be sixty points for Quality grading and sixty points for Yield grading.

4. Placing of Four Classes

Four classes from the following list will be placed with selected placings completed on the computerized scorecard. All classes will consist of four exhibits per class.

- 1.) Beef carcasses
- 2.) Retail cuts
- 3.) Pork carcasses
- 4.) Wholesale/subprimal pork cuts
- 5.) Lamb carcasses
- 6.) Wholesale/subprimal beef cuts

5. Questions on Placing of Two Classes and Ten Questions

Two selected classes listed in “Individual Activities, Item 4- Placing of Four Classes” will be placed. A total of ten questions will be asked covering both classes. Answers will be transferred to the appropriate computerized scorecard. Notepaper will be provided for this section. Students will not be able to use their notes when answering questions.

Sample Question: “Which beef carcass had the highest percentage of KPH fat?”

IV. SCORING

The event will be divided in the following sections and scored as follows:

Section	Points
Written Test (25 items) and Meat Formulation Problem Solving (9 items)	
Written Test	75
Meat Formulation	50
Retail Meat Cuts Identification	
40 retail cuts	240
Beef Quality and Yield Grading	
Six carcasses	120
Placing of Four Classes	
Four classes.	200
Placing of Two Classes and Ten Questions	
Two placing classes.	100
Ten questions	50
Total per individual	835
Team Activity	
Beef carcass order fulfillment.	40
Total per team*	2545

*(top 3 individual's scores plus Team Activity score)

V. TIEBREAKERS

If ties occur, the following events will be used in order to determine award recipients:

1. Identification Retail Meat Cuts
2. Questions About Classes Score
3. Total Score Carcass Grading

VI. AWARDS

Awards will be presented at an awards ceremony. Awards are presented to teams as well as individuals based upon their rankings. Awards are sponsored by a cooperating industry sponsor(s) as a special project, and/or by the general fund of the National FFA Foundation.

VII. REFERENCES

This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

Meats Identification Tutorial CD-ROM (MID-05) \$99.00 available from the National FFA Organization 1-888-332-2668 or on line at <http://www.ffaunlimited.org/pavicdeha.html>

AMSA Meat Evaluation Handbook

AMSA Guide to Identifying Meat Cuts

USDA Marbling Photographs

Materials available from:

American Meat Science Association (AMSA)

1111 North Dunlap Avenue

Savoy, Illinois 61874

Phone: 217-356-5368

Fax: 217-398-4119

<http://www.meatscience.org/>

E-mail: info@meatscience.org

Beef Ribeye Grids

Art Services, Inc.

3015 Earl Place, N.E.

Washington, D.C., 20018

Phone: 202-526-5607

Preliminary Yield Grade Rulers

NASCO

901 Janesville Avenue

P.O. Box 901

Fort Atkinson, WI 53538-0901

Phone: 1-800-558-9595

Fax: 920-563-8296

<http://www.nascofa.com/prod/BrowseMinorIndex?quickkey=222&text=Measuring+Equipment&title=Agricultural+Sciences&seqid=13>

Meats Evaluation Materials

CEV Multimedia
 P.O. Box 65265
 Lubbock, TX 79464
 Phone: 1-800-922-9965

National Cattlemen’s Beef Association

Customer service department for brochures and materials
 1-800-368-3138

Example Meats Events/Classes/Materials

<http://aggiemeat.tamu.edu/judging/meatjudging.html>
<http://animalscience.unl.edu/meats/id/>
<http://www.ca.uky.edu/agripedia/agrimania.html>
<http://www.meatscience.org/judging/default.htm>
<http://www.meatscience.org/judging/Eastern.htm>

Yellow Pages

Instructional Materials Service
<http://www-ims.tamu.edu>
 Select “Catalog Shopping”
 Phone: 979-845-6601

VIII. EXAMPLES

Meat Formulation Problem Solving and Written Test Examples

Sample Questions:

What is the maximum amount of fat that ground beef can contain?

*A. 30% C. 40%

B. 10% D. 20%

What is the least desirable method of thawing frozen meat?

- *A. Defrosting at room temperature
- B. Defrosting in refrigerator
- C. Defrosting in a microwave
- D. Cooking from frozen state

Students will be given a situational problem involving the least cost formulation of a batch of particular meat products (hamburger, wiener, bologna, etc.) This problem will be worth 50 points and consist of procedural questions and the actual determination of the least cost price.

Ground Beef Formulation Problem

Training Materials

Assume that you manage a meat plant that manufactures ground beef for a chain of retail stores. Your goal is to produce a fresh, wholesome product which complies with all meat inspection regulations and which will have three days’ shelf life in the meat case. The fat content must comply with the specifications of the stores. The cost of the product should be as low as possible. All problems will be worked to three decimal places and rounded to two places.

Ground Beef Regulations (USDA)

GROUND BEEF: The terms “Ground Beef” and “Chopped Beef” are synonymous. Products so labeled must be made with fresh and/or frozen beef with or without seasoning, and without the addition of fat as such, and shall contain no more than 30% fat. It may contain added water, binders or extenders. It may contain beef cheek meat not to exceed 25%. Heart and tongue are not acceptable ingredients.

If the name is qualified by the name of a particular cut, such as “Ground Beef Round” or “Beef Chuck, Ground” the product must consist entirely of meat from the particular cut or part.

Industry Guidelines on Ground Beef Manufacture

1. To get the most desirable color and maximum shelf life, all boneless meats used to manufacture ground beef shall be fresh not frozen), well chilled

(temperature no higher than 35° F), and shall arrive at the plant within 96 hours of animal slaughter.

2. A least-cost determination shall be performed on acceptable meat ingredients to select those meats that produce the lowest cost product that meets all ground beef guidelines.
3. To simplify the grinding and blending operation, only two meat ingredients will be used for each batch.
4. Rounding of decimals - 5-9 will be rounded up; 1-4 will be rounded down.

EXAMPLE: Utilize the Pearson Square to formulate a batch of ground beef to the desired fat content.

Meats:

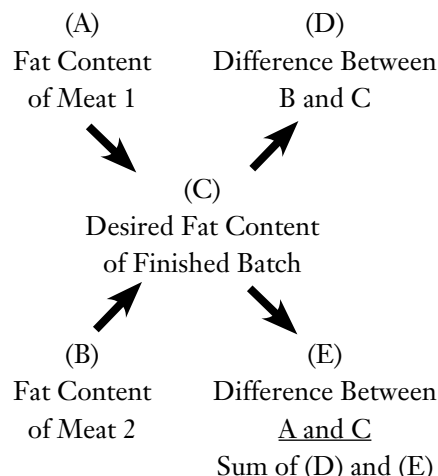
- (1) Boneless cow meat (10% fat - \$.99/lb.)
 - (2) 75% lean beef trimmings (25% fat - \$.79/lb.)
- Desired Final Fat Content: 20%
Batch Size: 1,000 lbs.

Determine:

- a. The amounts of the two types of meat that must be blended together to give the desired fat content.
- b. The meat cost of the finished product.*

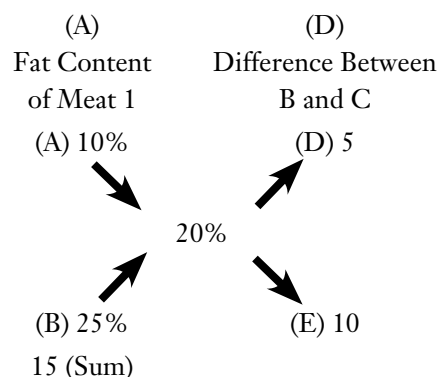
*NOTE: You will only be determining meat costs. In an actual situation overhead cost must also be added to the cost of the ground beef to account for labor, equipment, transportation, etc. In this exercise the student need not be concerned with these overhead costs.

Pearson Square



Proportion of ingredient (A) = (D)/(Sum)
Proportion of ingredient (B) = (E)/(Sum)

For Previous Information:



Proportions:

- (1) Boneless cow = $5/15 = 0.33$
(× 1000 lbs. = 330 lbs.)
- (2) 75% Beef trim = $10/15 = 0.67$
(× 1000 lbs. = 670 lbs.)

Verify Final Fat Content

330 lbs. × 0.10 (fat) = 33 lbs.
670 lbs. × 0.25 (fat) = 167 lbs.
= 200 lbs. fat/
1,000 lbs. batch
(20% fat)

Cost per Pound

Boneless cow meat $0.33 \times \$0.99/\text{lb.} = .33$
 75% trim $0.67 \times \$0.79/\text{lb.} = .53$
 \$.86 lb.

SAMPLE PROBLEM

You must follow all government regulations and company policies listed in the training materials. Determine which available ingredients to use (and at what levels) to make the lowest priced ground beef acceptable.

SPECIFICATIONS:

Desired fat content of finished product is 18%
 Batch Size = 5000 lbs.
 Manufacturing Date = February 10
 No product over 5 days old may be used.
 No variety meats may be used.
 No product over 35° F may be used.

BONELESS MEAT INGREDIENTS AVAILABLE

	Slaughter Date	Temp.	Fat Content	Price
Bull meat	February 6	33°F	8%	\$1.05
Boneless Chuck	February 7	35°F	14%	\$1.00
75% lean trim	February 4	32°F	25%	\$0.75
50% lean trim	February 6	31°F	50%	\$0.55
Beef chuck	February 7	37°F	12%	\$0.70
Beef hearts	February 6	32°F	15%	\$0.35

Solution:

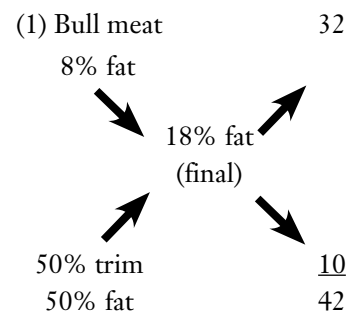
Do all potential ingredients meet government regulations and company specifications?

<i>Acceptable</i>	<i>Not Acceptable</i>
Bull meat	75% lean trim (too old)
Boneless chuck	Beef chuck (too warm)
50% lean trim	Beef hearts (not allowed)

Therefore, to produce desired fat content, product could be made from either of the following two combinations:

- (1) Bull meat and 50% lean trim
- (2) Boneless chuck and 50% lean trim

Which combination results in the lowest meat cost?



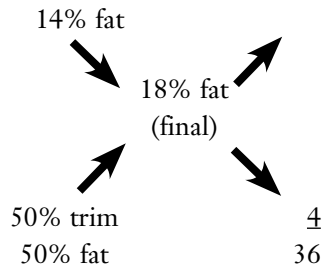
Proportions:

Bull meat = $32/42 = 0.76$ (3,800 lbs.)
 50% trim = $10/42 = 0.24$ (1,200 lbs.)
 5,000 lbs.

Cost:

$$\begin{aligned} \text{Bull meat} &= 0.76 \times \$1.05 = \$0.798 \\ \text{50\% trim} &= 0.24 \times \$0.55 = \underline{\$0.132} \\ &0.93 \text{ or} \\ &\$0.93/\text{lb.} \end{aligned}$$

(2) Boneless chuck 32



Proportions:

$$\begin{aligned} \text{Boneless chuck} &= 32/36 = 0.89 \text{ (4,450 lbs.)} \\ \text{50\% trim} &= 4/36 = 0.11 \text{ (550 lbs.)} \\ &5,000 \text{ lbs.} \end{aligned}$$

Cost:

$$\begin{aligned} \text{Boneless chuck} &= 0.89 \times \$1.00 = \$0.89 \\ \text{50\% trim} &= 0.11 \times \$0.55 = \underline{\$0.06} \\ &\$0.95 \\ &\text{or } \$0.95/\text{lb} \end{aligned}$$

Final Solution: Meats to be used:

Bull meat 3,800 lbs.
 50% trim 1,200 lbs.
 Meat Costs: \$ 0.93 per pound

Scoring:

The answer to the formulation problem will count ten points. There will be an additional eight questions, worth five points each. To facilitate computer scoring of this exercise, the participants will be given a list of ten or more meat/price combinations, and be required to select the correct one, based upon the above calculation. Answers to the eight additional questions will be selected from four choices.

Example: Check the correct solution:

1. Bull and chuck meat (0.89)
2. Boneless chuck and 75% lean trim (0.91)
3. Bull meat and 50% lean trim (0.93)
4. Boneless chuck and 50% less trim (0.90)
5. Bull meat and 50% lean trim (0.88)
6. Beef hearts and 75% lean trim (0.68)
7. Bull meat and 50% lean trim (0.97)
8. Beef chuck meat and bull meat (1.04)
9. 75% lean trim and 50% lean trim (0.67)
10. 50% lean trim and bull meat (0.87)

Example questions: All problems will be worked to three decimal places and rounded to two places. If the third decimal is 5 or more, the number will be rounded up.

1. Which ingredients do not meet company temperature constraints?
Answer: Beef chuck
2. Which ingredients do not meet company freshness requirements?
Answer: 75% lean trim
3. Which ingredients do not meet government regulations?
Answer: Beef hearts

RETAIL CUTS CODING

Primal Cuts	Retail Cut	Species	Primal	Retail
BEEF				
BRISKET	Brisket, Whole (Bnls)	B	2	11
	Brisket, Corned	B	2	102
	Flat Half (Bnls)	B	2	20
	Point Half (Bnls)	B	2	27
CHUCK	Arm Roast	B	3	3
	Arm Pot Roast (Bnls)	B	3	4
	Arm Steak	B	3	46
	Arm Steak (Bnls)	B	3	47
	Blade Roast	B	3	6
	Blade Steak	B	3	48
	Chuck Eye Roast (Bnls)	B	3	14
	Mock Tender Roast	B	3	26
	Mock Tender Steak	B	3	54
	Seven (7) Bone Roast	B	3	31
	Seven (7) Bone Steak	B	3	59
	Top Blade Steak (Bnls)	B	3	70
FLANK	Flank Steak	B	4	53
LOIN	Porterhouse Steak	B	8	56
	Sirloin Steak	B	8	60
	Sirloin Steak (Bnls)	B	8	61
	T - Bone Steak	B	8	66
	Tenderloin Roast (Whole)	B	8	40
	Tenderloin Steak	B	8	67
	Top Loin Steak	B	8	71
	Top Loin Steak (Bnls)	B	8	72
	Top Sirloin Steak (Bnls)	B	8	74
PLATE	Short Ribs	B	9	33
	Skirt Steak (Bnls)	B	9	63
BRISKET	Brisket, Whole (Bnls)	B	2	11

RETAIL CUTS CODING *(continued)*

Primal Cuts	Retail Cut	Species	Primal	Retail
RIB	Eye Roast	B	10	18
	Eye Steak	B	10	51
	Large End Roast	B	10	24
	Small End Roast	B	10	37
	Small End Steak	B	10	64
	Small End Steak (Bnls)	B	10	65
ROUND	Bottom Round Roast (Bnls)	B	11	8
	Bottom Round Rump Roast (Bnls)	B	11	9
	Bottom Round Steak	B	11	49
	Eye Round Roast	B	11	19
	Eye Round Steak	B	11	52
	Heel of Round Roast	B	11	23
	Round Steak	B	11	57
	Round Steak (Bnls)	B	11	58
	Tip Roast	B	11	41
	Tip Roast, Cap Off	B	11	42
	Tip Steak	B	11	68
	Tip Steak, Cap Off	B	11	69
	Top Round Roast	B	11	45
	Top Round Steak	B	11	73
SHANK	Cross Cuts	B	12	16
	Cross Cuts (Bnls)	B	12	17
VARIETY MEATS	Heart	B	16	87
	Kidney	B	16	88
	Liver	B	16	89
	Oxtail	B	16	90
	Sweetbread	B	16	91
	Tongue	B	16	92
	Tripe	B	16	93

Primal Cuts	Retail Cut	Species	Primal	Retail
VARIOUS	Beef for Stew	B	17	94
	Cube Steak	B	17	95
	Ground Beef	B	17	96
PORK, FRESH				
HAM/LEG	Center Slice	P	5	50
	Rump Portion	P	5	30
	Shank Portion	P	5	32
LOIN	Back Ribs	P	8	5
	Blade Chop	P	8	76
	Blade Chop (Bnls)	P	8	77
	Blade Roast	P	8	6
	Butterfly Chop (Bnls)	P	8	78
	Center Loin Roast	P	8	12
	Center Rib Roast	P	8	13
	Country Style Ribs	P	8	15
	Loin Chop	P	8	80
	Rib Chop	P	8	81
	Sirloin Chop	P	8	83
	Sirloin Cutlets	P	8	62
	Sirloin Roast	P	8	35
	Tenderloin Roast (Whole)	P	8	40
	Top Loin Chop	P	8	84
	Top Loin Chop (Bnls)	P	8	85
	Top Loin Roast (Bnls)	P	8	43
Top Loin Double Roast (Bnls)	P	8	44	
SHOULDER	Arm Picnic	P	13	2
	Arm Roast	P	13	3
	Arm Steak	P	13	46
	Blade, Boston	P	13	7
	Blade Steak	P	13	48
SIDE "BELLY"	Fresh Side	P	14	22

RETAIL CUTS CODING (continued)

Primal Cuts	Retail Cut	Species	Primal	Retail
SPARERIBS	Spareribs	P	15	38
VARIETY MEATS	Heart	P	16	87
	Kidney	P	16	88
	Liver	P	16	89
	Tongue	P	16	92
VARIOUS	Cube Steak	P	17	95
	Ground Pork	P	17	97
	Hocks	P	17	98
	Sausage	P	17	99
	Sausage Links	P	17	100
PORK, SMOKED/CURED				
HAM/LEG	Center Slice	P	5	104
	Ham (Bnls)	P	5	105
	Ham (Whole)	P	5	106
	Rump Portion	P	5	112
	Shank Portion	P	5	113
JOWL	Jowl	P	6	108
LOIN	Back Ribs	P	8	101
	Canadian Bacon	P	8	103
	Loin Chop	P	8	109
	Rib Chop	P	8	111
SHOULDER	Picnic (Whole)	P	13	110
SIDE "BELLY"	Slab Bacon	P	14	114
	Sliced Bacon	P	14	115
SPARERIBS	Spareribs	P	15	116
VARIOUS	Hocks	P	17	107

Primal Cuts	Retail Cut	Species	Primal	Retail
LAMB				
BREAST	Breast	L	1	10
	Riblets	L	1	29
LEG	American Style Roast	L	7	1
	Center Slice	L	7	50
	Frenched Style Roast	L	7	21
	Sirloin Chop	L	7	83
	Sirloin Half	L	7	36
	Shank Portion	L	7	32
LOIN	Double Chop	L	8	79
	Loin Chop	L	8	80
	Loin Roast	L	8	25
RIB	Rib Chop	L	10	81
	Rib Chop (Frenched)	L	10	82
	Rib Roast	L	10	28
SHOULDER	Arm Chop	L	13	75
	Blade Chop	L	13	76
	Neck Slice	L	13	55
	Shoulder (Bnls)	L	13	34
	Square Cut (Whole)	L	13	39
VARIETY MEATS	Heart	L	16	87
	Kidney	L	16	88
	Liver	L	16	89
	Tongue	L	16	92

CARCASS YIELD GRADING

Carcass NO.	PYG		Carcass Weight	Required REA	Rib Eye Area		% KPH		FYG
	Est.	Adj.			Est.	Adj.	Est.	Adj.	
1									
2									
3									
4									
5									
6									

Yield Grade 1 (YG1)	Yield Grade 2 (YG2)	Yield Grade 3 (YG3)	Yield Grade 4 (YG4)	Yield Grade 5 (YG5)
High - 1.00 - 1.33	High - 2.00 - 2.33	High - 3.00 - 3.33	High - 4.00 - 4.33	High - 5.00 - 5.33
Avg. - 1.34 - 1.66	Avg. - 2.34 - 2.66	Avg. - 3.34 - 3.66	Avg. - 4.34 - 4.66	Avg. - 5.34 - 5.66
Low - 1.67 - 1.99	Low - 2.67 - 2.99	Low - 3.67 - 3.99	Low - 4.67 - 4.99	Low - 5.67 - 5.99

Place yield grade and corresponding letter (H- High, A-Avg., L-Low) under the column marked Final Yield Grade(FYG). Ten points are allowed for the correct grading of each carcass. A deduction of two points will be made for a one-third grade above or below the official grade; five points will be deducted for two-thirds grade above or below the official grade; eight points will be deducted for one full grade above or below the official grade; ten points will be deducted for more than one full grade above or below the official grade. Perfect score will be sixty points.

CARCASS QUALITY GRADING

Carcass No.	Maturity			Quality Grade
	Bone	Lean	Marbling	
1				
2				
3				
4				
5				
6				

- Prime High
- Prime Avg.
- Prime Low
- Choice High
- Choice Avg.
- Choice Low
- Select High
- Select Low
- Standard High.
- Standard Low
- Commercial High
- Commercial Ave.
- Commercial Low
- Utility High
- Utility Avg.
- Utility Low

Place the grade in the space for "Quality Grade." Ten points are allowed for the correct grading of each carcass. A deduction of two points will be made for a one-third grade above or below the official grade; five points will be deducted for two-thirds grade above or below the official grade; eight points will be deducted for one full grade above or below the official grade; ten points will be deducted for more than one full grade above or below the official grade. Perfect score will be sixty points.

Canner and Cutter grades will not be used in the event. Since maturity is a factor between Standard and Commercial grades, carcasses which are close to the borderlines of maturity between these grades are not included in the event. There is not a Commercial grade for the carcasses from young animals; therefore, the spaces given to "Commercial" are not considered when scoring the carcasses from young animals.

Name _____ ID Number _____ Chapter _____ State _____

Select: Species (1 pt); Primal Cut (2 pts); and Retail Name (3pts from the listings below and fill in the column blanks beside the cut number. The score column is for tabulation only. Total - 240 points.

Species - (1 pt) - B-Beef, P-Pork, L-Lamb

- PRIMAL CUTS - 2 Points**
- 1. Breast
 - 2. Brisket
 - 3. Chuck
 - 4. Flank
 - 5. Ham/Leg
 - 6. Jowl
 - 7. Leg
 - 8. Loin
 - 9. Plate
- RETAIL NAMES - 3 Points**
- ROASTS/POT ROASTS**
- 1. American Style
 - 2. Arm Picnic
 - 3. Arm Roast
 - 4. Arm Pot Roast (Bnls)
 - 5. Back Ribs
 - 6. Blade
 - 7. Blade Boston
 - 8. Bottom Round (Bnls)
 - 9. Bottom Round Rump (Bnls)
 - 10. Breast
 - 11. Brisket, Whole (Bnls)
 - 12. Center Loin
 - 13. Center Rib
 - 14. Chuck Eye Roast (Bnls)
 - 15. Country Style Ribs
 - 16. Cross Cuts
 - 17. Cross Cuts (Bnls)
 - 18. Eye
 - 19. Eye Round
 - 20. Flat Half (Bnls)
 - 21. Frenched Style
 - 22. Fresh Side
 - 23. Heel of Round
- STEAKS**
- 46. Arm
 - 47. Arm (Bnls)
 - 48. Blade
 - 49. Bottom Round
 - 50. Center Slice
 - 51. Eye
 - 52. Eye Round
 - 53. Flank
 - 54. Mock Tender
 - 55. Neck Slice
 - 56. Porterhouse
 - 57. Round
 - 58. Round (Bnls)
 - 59. Seven (7) Bone
 - 60. Sirloin
- CHOPS**
- 75. Arm
 - 76. Blade
 - 77. Blade (Bnls)
 - 78. Butterfly (Bnls)
 - 79. Double
 - 80. Loin
- VARIETY MEATS**
- 87. Heart
 - 88. Kidney
 - 89. Liver
 - 90. Oxtail
- VARIOUS MEATS**
- 94. Beef for Stew
 - 95. Cube Steak
 - 96. Ground Beef
 - 97. Ground Pork
- SMOKED/CURED MEATS**
- 101. Back Ribs
 - 102. Brisket, Corned
 - 103. Canadian Bacon
 - 104. Center Slice
 - 105. Ham (Bnls)
 - 106. Ham (Whole)
 - 107. Hocks
 - 108. Jowl
- 10. Rib
 - 11. Round
 - 12. Shank
 - 13. Shoulder
 - 14. Side "Belly"
 - 15. Spareribs
 - 16. Variety Meats
 - 17. Various Meats
- 24. Large End
 - 25. Loin
 - 26. Mock Tender
 - 27. Point Half (Bnls)
 - 28. Rib
 - 29. Riblets
 - 30. Rump Portion
 - 31. Seven (7) Bone
 - 32. Shank Portion
 - 33. Short Ribs
 - 34. Shoulder (Bnls)
 - 35. Sirloin
 - 36. Sirloin Half
 - 37. Small End
 - 38. Spareribs
 - 39. Square Cut (Whole)
 - 40. Tenderloin (Whole)
 - 41. Tip
 - 42. Tip, Cap Off
 - 43. Top Loin (Bnls)
 - 44. Top Loin Double (Bnls)
 - 45. Top Round
- 61. Sirloin (Bnls)
 - 62. Sirloin Cutlets
 - 63. Skirt (Bnls)
 - 64. Small End
 - 65. Small End (Bnls)
 - 66. T-Bone
 - 67. Tenderloin
 - 68. Tip
 - 69. Tip, Cap Off
 - 70. Top Blade (Bnls)
 - 71. Top Loin
 - 72. Top Loin (Bnls)
 - 73. Top Round
 - 74. Top Sirloin (Bnls)
- 81. Rib
 - 82. Rib (Frenched)
 - 83. Sirloin
 - 84. Top Loin
 - 85. Top Loin (Bnls)
- 91. Sweetbread
 - 92. Tongue
 - 93. Tripe
- 98. Hocks
 - 99. Sausage
 - 100. Sausage Links
- 109. Loin Chop
 - 110. Picnic (Whole)
 - 111. Rib Chop
 - 112. Rump Portion
 - 113. Shank Portion
 - 114. Slab Bacon
 - 115. Sliced Bacon
 - 116. Spareribs

CUT #	SPECIES	PRIMAL	RETAIL	SCORE
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