

# Indiana 4-H/FFA Meat Evaluation CDE

## **I. Objectives**

The Meat Contest is a learning experience designed to train youth in the following ways:

- A. Identification and selection of quality meat cuts.
- B. Selection of the proper cooking method.
- C. Carcass evaluation with emphasis on utilization of this information in a herd improvement program.

## **II. Implementation and Program Schedule**

**State Contest – February 15 at Purdue University. Registration 8:30 am and contest starts at 9:30 am.**

- a. **Registrations due: January 31st, 2025 @ 5 PM EST**
- b. As long as space is available, each county and each school may register multiple teams.
- c. Individuals may compete in this CDE.
- d. A team consists of 4 members with the lowest team member's score being dropped.
- e. A plaque will be awarded to the top five 4-H, FFA, and Junior teams.
- f. A plaque will be awarded to the top five individuals in each of the three divisions.

## **III. General Conduct of Contest**

- A. Contestants will move from class to class in separate groups during the contest. No two teammates will be in the same group.
- B. Group leaders will be provided for each group.
- C. Contestants will not be permitted to:
  - 1. Handle or touch cuts under any condition.
  - 2. Use any mechanical aid, such as a measuring device, light, etc.
  - 3. Talk to fellow contestants at any time during the contest.
  - 4. Monopolize any one exhibit for any unreasonable length of time.
  - 5. Separate themselves from the class on which their group is working.

## **IV. State FFA Meat Judging CDE**

- A. **Written Exam (80 pts)**
  - a. 20 Questions
  - b. Exam will come from the resources listed later in this document.
  - c. Past exams on the National FFA website is the most ideal study material.
- B. **Meat Formulation (50 pts)**
  - a. Solution value is 10 pts
  - b. 8 multiple choice questions @ 5 pts each
- C. **Retail Meat Identification (210 pts)**
  - a. 30 cuts--Scored 1 for species, 2 for primal, 3 for retail and 1 for cookery.
- D. **Placing Classes (300 pts)**
  - a. 6 classes-- Classes will be a combination of carcasses, wholesale and retail cuts
  - b. No lamb carcasses
  - c. A beef carcass class may consist of a carcass pricing class.

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## E. Beef Quality and Yield Grading (80 pts)

- a. Quality and yield grade 4 beef carcasses
  - i. Eight points will be awarded for each correct grade
  - ii. Each will be scored for the applicable adjacent grade: 8,6,4,0
- b. Yield Grading
  - i. A major change-Students will estimate to the nearest tenth
  - ii. Points value= 12,10,8,6,4,2

## F. Questions (50 pts)

- a. Questions will be based on two of the placing classes
- b. 5 questions per class for a total of 10 questions valued at 5 pts each

**Youth will have 5 minutes to study notes ahead of questions. Notes cannot be used when the questions are being asked.**

## G. Team Activity (50 pts)

- a. A scenario will be provided, and you will keep four and cull four.
- b. This will be done at the beginning of the contest and all team members will work together as team.
- c. 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 ribeye steaks to best meet your customer needs.

## V. State 4-H Meat Judging CDE

### A. Retail Meat Identification, 300 pts

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

### B. Placing Classes, 300 pts

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

### C. Reasons, 150 pts

- a. Three sets of reasons - it could be of anyone of the six placing classes.

## VI. State Junior Division

### A. Retail Meat Identification (140 points)

- a. 20 Cuts- Scored 1 point for Species, 2 Point for Primal, 3 Points for Retail, and 1 Point for Cookery Method
- b. Modified Retail Cut List—See below for this list.

### B. Placing Classes and Questions (240 Points)

- a. 4 Classes- 2 classes of retail cuts and 2 classes of primal cuts
- b. NO Carcasses
- c. 5 Questions per class- Each question worth 2 points.

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### **VII. Supplies for State Contest**

A. The contest officials shall provide the following:

- score sheets
- Scantron sheets
- cooler frocks
- head cover

B. Contestants should bring the following:

- calculator
- clip board
- pencil
- heavy coats, warm clothing for cooler

### **VIII. Tie Breakers**

Ties will be broken by using the scores first from Beef Quality and Yield Grading, second from Retail Meat Identification, and third from the written exam.

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## Junior Division—Retail Meat Identification List

<u>Species</u>	<u>Primal</u>	<u>Retail</u>	<u>Cookery</u>
Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
Beef	Flank	Flank Steak	Dry/Moist
Beef	Loin	Porterhouse Steak	Dry
Beef	Loin	T-Bone Steak	Dry
Beef	Loin	Top Loin Steak	Dry
Beef	Loin	Tenderloin Steak	Dry
Beef	Plate	Short Ribs	Moist
Beef	Rib	Rib Roast	Dry
Beef	Rib	Ribeye Steak, Boneless	Dry
Beef	Round	Round Steak, Boneless	Moist
Beef	Round	Bottom Round Roast	Dry/Moist
Beef	Round	Eye Round Steak	Dry/Moist
Beef	Round	Tip Roast- Cap Off	Dry/Moist
Beef	Round	Top Round Steak	Dry
Beef	Various	Cube Steak	Dry/Moist
Beef	Various	Beef for Stew	Moist
Beef	Various	Ground Beef	Dry
Beef	Variety	Heart	Dry/Moist
Beef	Variety	Kidney	Dry/Moist
Beef	Variety	Liver	Dry/Moist
Beef	Variety	Oxtail	Moist
Beef	Variety	Tongue	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
Pork	Ham/Leg	Pork Fresh Ham Shank Portion	Dry/Moist
Pork	Ham/Leg	Smoked Ham Center Slice	Dry
Pork	Loin	Blade Chops	Dry/Moist
Pork	Loin	Blade Roast	Dry/Moist
Pork	Loin	Center Rib Roast	Dry
Pork	Loin	Country Style Ribs	Dry/Moist
Pork	Loin	Smoked Loin Chops	Dry
Por	Loin	Loin Chops	Dry
Pork	Loin	Smoked Rib Chops	Dry
Pork	Loin	Rib Chops	Dry

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Pork	Loin	Butterflied Chop Boneless	Dry
Pork	Shoulder	Arm Roast	Dry/Moist
Pork	Shoulder	Blade Boston Roast	Dry/Moist
Pork	Shoulder	Blade Steak	Dry/Moist
Pork	Side/Belly	Fresh Side	Moist
Pork	Side/Belly	Slab Bacon	Dry
Pork	Side/Belly	Sliced Bacon	Dry
Pork	Spareribs	Pork Spareribs	Dry/Moist
Pork	Variety	Heart	Dry/Moist
Pork	Variety	Kidney	Dry/Moist
Pork	Variety	Liver	Dry/Moist
Pork	Variety	Tongue	Dry/Moist
Lamb	Loin	Loin Chops	Dry
Lamb	Rib	Rib Chops	Dry
Lamb	Rib	Rib Chops, Frenched	Dry
Lamb	Rib	Rib Roast	Dry
Lamb	Shoulder	Arm Chops	Dry/Moist
Lamb	Shoulder	Blade Chops	Dry/Moist
Lamb	Leg	Center Slice	Dry
Lamb	Variety	Heart	Dry/Moist
Lamb	Variety	Kidney	Dry/Moist
Lamb	Variety	Liver	Dry/Moist
Lamb	Variety	Tongue	Dry/Moist

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## IX. Resources and Equipment

### References

This list of references is not intended to be all-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.

- National FFA Core Catalog, Shopffa.org
- o Retail Meat Desk Reference
- o Retail Meats Field Guide
- o Retail Meats Flashcards
- o Meat Identification Tutorial DVD
- o Meat Buyer's Guide
- National FFA CDE Q&A's, <https://www.ffa.org>
- North American Meat Institute, <https://www.meatbuyersguide.com>
- Meat Buyer's Guide
- NAMP Meat Posters
- Beef, Lamb, Pork and Veal Cut Charts
- CEV Multimedia, 1020 SE Loop 289, Lubbock, Texas 79404, (800) 922-9965, <https://www.icevonline.com/curriculum>
- Retail Cuts Identification (DVD)
- Meat Science and Food Safety (DVD) — written exam resource, updated June 2019, slide 3 will indicate the slides that were updated.
- Beef Myology, <http://bovine.unl.edu>
- National Cattlemen's Beef Association, 9110 E. Nichols Ave. #300, Centennial, Colo. 80112, (303) 694-0305/1-800-368-3138
- USDA Marbling Photographs
- Guide to Identifying Meat Cuts, <https://store.beef.org/>
- American Meat Science Association (AMSA), 2441 Village Green Place, Champaign, Illinois 61874, (800) 517-2672, <http://www.meatscience.org/students/meat-judging-program>
- Email: [information@meatscience.org](mailto:information@meatscience.org)
- USDA Marbling Photographs
- Meat Evaluation Handbook
- Art Services, Inc., 3015 Earl Place, N.E., Washington, D.C., 20018, (202) 526-5607
- Beef Ribeye Grids
- NASCO, 901 Janesville Avenue, P.O. Box 901, Fort Atkinson, Wis. 53538-0901, 1-800-558-9595
- Preliminary Yield Grade Rulers (<https://www.enasco.com/p/USDA-PreliminaryCutability-Grade-Ruler%2BC02615N>)
- Beef and Pork Ribeye Grids
- Example Meats Evaluation Websites of Classes and Materials
- <http://aggiemeat.tamu.edu/meat-identification-pictures>
- <https://www1.unl.edu/search/?q=meat+identification+pictures&u=https%3A%2F%2Fanimalscience.unl.edu%2F>
- USDA Carcass Beef Grades and Standards  
<https://www.ams.usda.gov/sites/default/files/media/CarcassBeefStandard.pdf>
- Announcement of Changes to the U.S. Beef Grade Standards,  
<https://www.ams.usda.gov/content/usda-announces-changes-us-beef-gradestandard>