

Meat Evaluation Certification

This document includes:

- Meat Evaluation Certification from CEV Protocol
- Meat Evaluation Certification Lesson Outlines

For more information go to:

<http://www.meatscience.org>

Also, the American Meat Science Association (AMSA) may have some helpful information.

Meat Evaluation Certification from CEV

- CEV is working with the American Meat Science Association (AMSA). They will actually be the certifying body. iCEV will simply be the curriculum and technology carrier of the certification. Here is a link to their website: <http://www.meatscience.org/>
- CEV has had preliminary discussions with AMSA regarding the certification. They are on board with the concept.
- The proposed certification is the AMSA Meat Evaluation Certification. This title may be changed to better indicate industry needs, but for first draft purposes that is the name of the certification.
- There are 13 lessons identified as the “pre-requisite” for unlocking the final certification exam. The lessons include:
 - Lesson 1: Meat Judging Fundamentals
 - Lesson 2: Beef Grading – Quality
 - Lesson 3: Beef Grading – Yield
 - Lesson 4: Retail Cut ID Series
 - Lesson 5: Meat Science and Food Handling
 - Lesson 6: Beef Forequarter: Fabrication and Retail ID
 - Lesson 7: Beef Hindquarter: Fabrication and Retail ID
 - Lesson 8: Institutional Meat Purchase Specifications
 - Lesson 9: EXCEL Beef Plant – Slaughter
 - Lesson 10: EXCEL Beef Plant – Fabrication
 - Lesson 11: EXCEL Pork Plant – Slaughter
 - Lesson 12: EXCEL Pork Plant – Fabrication
 - Lesson 13: Lamb Slaughter
- See the attached document “Appendix I: Meat Evaluation Certification Lessons” for more details on each lesson.
- Students must complete the final assessment of all 13 lessons to show they have completed the pre-requisite for the certification.
- After completing the pre-requisite, the student is then allowed to take the final certification exam. The final exam will have approximately 100-150 questions. The exam will be developed by iCEV, but heavily reviewed by AMSA. Since AMSA will be the certifying body, they will have final approval over the lessons and the final exam making up the certification.
- After passing the certification (score for passing still to be determined), the student will receive the AMSA certificate. The AMSA and iCEV will send out press releases to appropriate media and business and industry acknowledging student’s achievement.

Appendix I: Meat Evaluation Certification Lessons

Lesson 1: Meat Judging Fundamentals

- Lesson topics include:
 - Beef quality and yield grading introduction
 - Judging beef carcasses
 - Judging beef wholesale and retail cuts
 - Judging lamb carcasses
 - Judging pork carcasses
 - Judging hams
 - Identification of retail cuts

Lesson 2: Beef Grading: Quality

- Lesson topics include:
 - Skeletal maturity
 - Lean maturity
 - Determining the amount of marbling
 - USDA quality grade standards

Lesson 3: Beef Grading: Yield

- Lesson topics include:
 - Calculating yield grades
 - Calculating the preliminary yield grade
 - Calculating the ribeye area
 - Calculating the kidney, pelvic and heart fat
 - Calculating hot carcass weight

Lesson 4: Retail Cut ID Series

- Lesson topics include:
 - Muscle and bone identification
 - Primal cut identification
 - Beef retail cut identification
 - Pork retail cut identification
 - Lamb retail cut identification
 - Cooking method

Lesson 5: Meat Science and Food Handling

- Lesson topics include:
 - Animal care
 - Meat handling and safety

- Purchasing meat
- Nutrition of meat
- Meat cookery
- Processed meats
- Food safety

Lesson 6: Beef Forequarter: Fabrication and Retail ID

- Lesson topics include:
 - Fabrication process
 - Sub-primal and retail cuts of the rib, short plate, chuck, brisket and foreshank
 - Bone shapes in retail cuts
 - Muscle fibers and connective tissue of cuts

Lesson 7: Beef Hindquarter: Fabrication and Retail ID

- Lesson topics include:
 - Fabrication process
 - Sub-primal and retail cuts of the shortloin, sirloin, flank and round
 - Bone shapes in retail cuts
 - Muscle fibers and connective tissue of cuts

Lesson 8: Institutional Meat Purchase Specifications

- Lesson topics include:
 - ???

Lesson 9: EXCEL Beef Plant: Slaughter

- Lesson topics include:
 - All parts of the slaughter process including:
 - Stunning
 - Bleeding
 - Evisceration
 - Treatment of by-products

Lesson 10: EXCEL Beef Plant: Fabrication

- Lesson topics include:
 - Quality grades
 - Fabrication process and techniques
 - Boxed beef
 - Primal and sub-primal cuts
 - By-products processes

Lesson 11: EXCEL Pork Plant: Slaughter

- Lesson topics include:
 - All parts of the slaughter process
 - Buying stations
 - Pre-slaughter tasks
 - Federal inspection
 - Safety and quality control
 - HACCP programs
 - Laboratory testing

Lesson 12: EXCEL Pork Plant: Fabrication

- Lesson topics include:
 - Fabrication process and techniques
 - Primal cuts
 - Minor cuts
 - Trimming and by-products
 - Cry-O-Vac and shrink wrapping
 - Sanitation
 - Laboratory testing

Lesson 13: Lamb Slaughter

- Lesson topics include:
 - All parts of the slaughter process
 - Antemortem inspection
 - Postmortem inspection
 - Safety and sanitation
 - Using proper equipment