



Meats Evaluation CDE

Purpose

The purpose of the Meat Evaluation & Technology Career Development Event is to stimulate interest, encourage proficiency development and recognize student excellence in the meat industry as taught through the agricultural education curriculum. This event is designed to provide members with a better understanding of the meat processing industry and increase their knowledge of retail cuts and their quality.

Sponsor

Micro Summit Processors currently sponsors this event.

State Event Superintendent

The superintendent for this event is Mrs. Allison Jennings, Eastern Region Agricultural Education Coordinator, Phone: 252-241-3532, Email: allison_jennings@ncsu.edu

Eligibility and General Guidelines

This event will be held during the North Carolina State FFA Convention. FFA Members may not participate in a Career Development Event that leads to a state level event after July 1, following their high school/early college graduation. This event is open to all FFA chapters and FFA members in good standing. Members winning a previous state event in this area or that have participated in a previous national event in this area are ineligible.

Teams shall consist of three or four members. Four scores will count toward the team total (a three-member team will earn a zero for the 4th score). Alternates are not allowed to participate and any alternate found participating in a state event will result in team disqualification.

FFA members in good standing may also participate as individuals in this event. A chapter may have up to two members participate as individuals as long as the chapter does not have a team participating in the event. Their scores will only count toward individual recognition and will not be tallied as a team score.

The use or possession of cellular phones or any other mobile electronic communication device is prohibited during any state-level career development event. Any violation of this rule by any team member will result in total team disqualification.

FFA members participating in career development events that require the use of calculators may only use non-programmable/graphing calculators that do not have the ability to communicate with other calculators. Calculators will be screened prior to the start of a CDE for acceptability. Students caught using data stored on a calculator or communicating with other calculators will result in a total team disqualification for the event.



Any member found cheating in any state-level career development event will result in total team disqualification for that event.

The North Carolina FFA Association, in keeping with the FFA mission and purposes, does not permit the use of tobacco products, e-cigarettes, vapes, or Juuls at any FFA facility or at any FFA activity.

At the North Carolina FFA State Convention, participation in more than one FFA CDE event is permitted as long as events are not being held concurrently and no special provisions are required to facilitate participation with the exception that parliamentary procedure and public speaking and parliamentary procedure and Creed speaking which are held concurrently will allow dual participation and special provisions for flighting.

Dress Code

Participants are required to follow the North Carolina FFA Career Development Event Dress Code. Participants are allowed to wear long pants, an appropriate shirt with a collar or an appropriate high school or FFA T-shirt.

The North Carolina FFA Association strives to promote a positive image at all Official FFA Events. The dress code policy was established to address the issue of appropriate attire at all Official FFA Events. Members should adhere to this policy for all events. A ten percent reduction will be applied to all individual scores from a chapter if a participant from that chapter violates the dress code during that career event.

Procedures for Administering the Event

Part 1: Written Test – Multiple-Choice (100 Points)

The written test will be comprised of a total of 25 multiple-choice items designed to determine each team member's understanding of the meat science industry. Sections of the reference to be used for the written test are identified in **Table 1** at the end of this description.

Part 2: Meats Identification (200 points)

No more than 1 minute per meat retail cut.

Students will identify 20 retail meats cuts found on the *Meats Identification Scorecard (Appendix A)* and identify the species, primal, and cooking method for each cut identified. Partial credit is awarded with a point spread of 5 points for the correct cut, 1 point for the correct species, 2 points for the correct primal cut, and 2 points for the correct cooking method. Students will be allowed to use the Meats Code Sheet **(Appendix B)** which will be provided during the Meat Identification portion of the event. Students must complete the Scorecard using the codes provided to receive credit. A Retail Cuts Code Key is provided **(Appendix C.)**



Part 3: Retail Meat Quality (100 Points)

1. Students may receive up to **50 points** by using *Form 2 (Appendix D)* to place four cuts from one of the following classes:
 - a. Pork—Butt Steaks, Loin Chops, Rib Chops, Loin, or Ham Primal
 - b. Beef—T-bone Steak, Ribeye Steaks, Tenderloin Steaks, or Sirloin Steaks
 - c. Lamb—Arm Chops, Loin Chops, or Rib Chops
2. In addition, students will take notes on the four cuts in regards to marbling, external fat and amount of bone. Without review, students will answer five questions worth ten points each about the four cuts. This segment is worth a maximum of **50 points**. (See sample questions in **Appendix E**).

Part 4: Meat Formulation Problem Solving (100 Points)

Students will be given a situational problem involving the least cost formulation of a batch of particular meat products (hamburger, wiener, bologna, fresh ground pork, etc.).

Students will use the *Pearson Square (Appendix F)* method to correctly formulate the product and answer 8 questions (value of 12.5 points each) about the formulation. Questions will be fill in the blank questions. Sample problems are provided in **Appendix G**.

Scoring

Maximum Score	500
Written Test	100
Retail Cut Identification	200
Retail Quality	100
Meat Formulation Problem	100

Procedure for Determining the State Event Winner When Scores are Tied

In the event a tie score exists, apply the following methods in sequential order until the tie is broken:

1. Compare the total team scores for the retail cut identification and the higher scoring team is the winner.
2. Compare the total team scores for the written test and the higher scoring team is the winner.
3. If these methods fail to break the tie, co-winners will be declared and a run-off event will be held to determine which team will represent North Carolina at the National FFA Convention. The run-off event will follow the same rules as the state event.

Procedure for Determining the State Event High Scorer When Scores are Tied for individual Participants

In the event a tie score exists, apply the following methods in sequential order until the tie is broken:

1. Compare the individual scores on the retail cut identification and the high scoring individual is the winner.
2. Compare the individual score on the written test and the high scoring individual is the winner.
3. Compare the individual score on the meat formulation problem and the high scoring individual is the winner.



4. If a tie still exists for individuals, co-high scorers will be declared and all tied individuals will be recognized.

State Awards

The awards for the state event will be presented annually at the state FFA convention to include a team 1st, 2nd and 3rd place plaque. The high scoring individual will receive a plaque.

National Career Development Event Participation

State winning teams advancing to the national career development event will be automatically registered for the national event. It is the responsibility of the FFA Chapter Advisor to complete all necessary national certification and waiver forms and return them to the State FFA Coordinator by the assigned due date.

State winning CDE teams that choose not to participate at the national level should contact the state office by September 1 prior to National Convention. Teams that fail to inform the state office prior to September 1 will be ineligible to participate in that same CDE for the next year (chapters may appeal to the State FFA Board of Directors). Teams that do not compete at the National Convention will be required to pay back the travel award.



There is one reference for the written test. It is the Meat Science and Food Safety DVD available from CEV Multimedia. Contact information below:

Meat Science and Food Safety DVD
CEV Multimedia
1020 SE Loop 289
Lubbock, TX 79404
Phone: 800.922.9965

There are many other good references that are not required for this event but may be useful to those teams qualifying for the National FFA Meats Evaluation Career Development Event. One such resource is the Meat Identification Tutorial CD-ROM (MID-05) available from the National FFA Organization. The phone number is 1.888.332.2668 or online at <http://www.ffaunlimited.org/meevandte.html> for more information.



Table 1							
Units from CEV DVD	Power Point Slides	Total Number	2021	2022	2023	2024	2025
Legislative and History	6-25	19	19		19		19
Animal Care and Handling	26-42	16	16	16	16	16	16
Meat Nutrition	43-57	14		14		14	
Purchasing Meat	58-99	41	41	41	41	41	41
Meat Storage and Handling	100-123	23	23		23		23
Meat Cookery	124-148	24	24		24		24
Processed Meats	149-172	23		23		23	
Food Safety	173-192	19		19		19	
			123	113	123	113	123

4-H / FFA Meat Evaluation Form #480-4

Team Name/Additional Info

Incorrect Marks Correct Mark

✓ X ● •

Team #	1	2	3	4
0	0	0	0	0
1	1	1	1	1
2	2	2	2	2
3	3	3	3	3
4	4	4	4	4
5	5	5	5	5
6	6	6	6	6
7	7	7	7	7
8	8	8	8	8
9	9	9	9	9

Code

0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

State	Last Name	First Name
A	A	A
B	B	B
C	C	C
D	D	D
E	E	E
F	F	F
G	G	G
H	H	H
I	I	I
J	J	J
K	K	K
L	L	L
M	M	M
N	N	N
O	O	O
P	P	P
Q	Q	Q
R	R	R
S	S	S
T	T	T
U	U	U
V	V	V
W	W	W
X	X	X
Y	Y	Y
Z	Z	Z

Placing Classes						
Mark one answer in each column!						
	1	2	3	4	5	6
1	1234					
2	1243					
3	1324					
4	1342					
5	1423					
6	1432					
7	2134					
8	2143					
9	2314					
10	2341					
11	2413					
12	2431					
13	3124					
14	3142					
15	3214					
16	3241					
17	3412					
18	3421					
19	4123					
20	4132					
21	4213					
22	4231					
23	4312					
24	4321					

Meat Formulation	
Solution	Questions
1	6
2	7
3	8
4	9
5	10

Keep/Cull	1	2	3	4	5	6	7	8
1	K	C	C	C	C	C	C	C
2	K	C	C	C	C	C	C	C
3	K	C	C	C	C	C	C	C
4	K	C	C	C	C	C	C	C
5	K	C	C	C	C	C	C	C
6	K	C	C	C	C	C	C	C
7	K	C	C	C	C	C	C	C
8	K	C	C	C	C	C	C	C

Written Exam	
1	A B C D E
2	A B C D E
3	A B C D E
4	A B C D E
5	A B C D E
6	A B C D E
7	A B C D E
8	A B C D E
9	A B C D E
10	A B C D E
11	A B C D E
12	A B C D E
13	A B C D E
14	A B C D E
15	A B C D E
16	A B C D E
17	A B C D E
18	A B C D E
19	A B C D E
20	A B C D E
21	A B C D E
22	A B C D E
23	A B C D E
24	A B C D E
25	A B C D E
26	A B C D E
27	A B C D E
28	A B C D E
29	A B C D E
30	A B C D E

Questions on Placing Classes	
1	1 2 3 4
2	1 2 3 4
3	1 2 3 4
4	1 2 3 4
5	1 2 3 4
6	1 2 3 4
7	1 2 3 4
8	1 2 3 4
9	1 2 3 4
10	1 2 3 4

Beef Carcass Quality Grading																	
#	Prime			Choice			Select		Standard		Commercial			Utility			
	High	Average	Low	High	Average	Low	High	Low	High	Low	High	Average	Low	High	Average	Low	
1	Pr*	Pr*	Pr*	Ch*	Ch*	Ch*	Se*	Se*	Se*	St*	St*	Cm*	Cm*	Cm*	Ut*	Ut*	Ut*
2	Pr*	Pr*	Pr*	Ch*	Ch*	Ch*	Se*	Se*	Se*	St*	St*	Cm*	Cm*	Cm*	Ut*	Ut*	Ut*
3	Pr*	Pr*	Pr*	Ch*	Ch*	Ch*	Se*	Se*	Se*	St*	St*	Cm*	Cm*	Cm*	Ut*	Ut*	Ut*
4	Pr*	Pr*	Pr*	Ch*	Ch*	Ch*	Se*	Se*	Se*	St*	St*	Cm*	Cm*	Cm*	Ut*	Ut*	Ut*
5	Pr*	Pr*	Pr*	Ch*	Ch*	Ch*	Se*	Se*	Se*	St*	St*	Cm*	Cm*	Cm*	Ut*	Ut*	Ut*
6	Pr*	Pr*	Pr*	Ch*	Ch*	Ch*	Se*	Se*	Se*	St*	St*	Cm*	Cm*	Cm*	Ut*	Ut*	Ut*

Beef Carcass Yield Grading																				
#	Whole Grades										Tenths of Grades									
	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	
1	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	
2	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	
3	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	
4	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	
5	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	
6	1	2	3	4	5	6	7	8	9	10	1	2	3	4	5	6	7	8	9	

Reasons		
1	2	3
0	0	0
1	1	1
2	2	2
3	3	3
4	4	4
5	5	5
6	6	6
7	7	7
8	8	8
9	9	9

Team Activities	
1	A B C D E
2	A B C D E
3	A B C D E
4	A B C D E
5	A B C D E
6	A B C D E
7	A B C D E
8	A B C D E
9	A B C D E
10	A B C D E
11	A B C D E
12	A B C D E
13	A B C D E
14	A B C D E
15	A B C D E
16	A B C D E
17	A B C D E
18	A B C D E
19	A B C D E
20	A B C D E
21	A B C D E
22	A B C D E
23	A B C D E
24	A B C D E
25	A B C D E
26	A B C D E
27	A B C D E
28	A B C D E
29	A B C D E
30	A B C D E

Meat Identification - Retail Cuts									
ID #	Species	Primal	Retail First Digit	Retail Second Digit	Cookery	Species			
1	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	B Beef	P Pork	L Lamb	
2	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Primal Cuts			
3	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	A Breast	H Rib or Rack		
4	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	B Brisket	I Round		
5	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	C Chuck	J Shoulder		
6	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	D Flank	K Side (Belly)		
7	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	E Ham or Leg	L Spareribs		
8	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	F Loin	M Variety Meats		
9	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	G Plate	N Various Meats		
10	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Retail Cuts			
11	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Refer to the North Carolina FFA List of Retail Cuts placed at each cut of meat			
12	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
13	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
14	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
15	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
16	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
17	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
18	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
19	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
20	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
21	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
22	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
23	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
24	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
25	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
26	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
27	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
28	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
29	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
30	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
31	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
32	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
33	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
34	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
35	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
36	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
37	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
38	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M				
39	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	Cookery Methods			
40	B P L	A B C D E F G H I J K L M N	0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9	D M D/M	D Dry Heat	M Moist Heat	D/M Dry or Moist Heat	



Appendix A

Student Code Sheet for Use During Contest

Species

B	Beef
P	Pork
L	Lamb

Retail Cuts

Roasts/Pot Roasts

- 01 Back Ribs
- 02 Blade Boston (Boston Butt)
- 03 Bottom Round Rump Roast (Boneless)
- 04 Brisket, Whole (Boneless)
- 05 Eye Round Roast
- 06 Leg Roast (boneless)
- 07 Rib Roast (Frenched)
- 08 Rump Portion
- 09 Seven (7) Bone Roast
- 10 Shank Portion
- 11 Short Ribs
- 12 Shoulder Roasts (Boneless)
- 13 Spareribs
- 14 Tenderloin (Whole)
- 15 Tip Roast (Boneless)
- 16 Top Round Roast

Various Meats

- 17 Beef for stew
- 18 Cubed Steak
- 19 Ground Beef
- 20 Ground Pork
- 21 Hock
- 22 Sausage Link/Pattie

Smoked/Cured

- 23 Brisket, Corned
- 24 Center Slice
- 25 Ham (Boneless)
- 26 Hocks
- 27 Loin Chop
- 28 Rib chop
- 29 Rump Portion
- 30 Shank Portion
- 31 Sliced Bacon

Primal cuts

A	Breast
B	Brisket
C	Chuck
D	Flank
E	Ham or Leg
F	Loin
G	Plate
H	Rib or Rack
I	Round
J	Shoulder
K	Side (Belly)
L	Spareribs
M	Variety Meats
N	Various Meats

Retail Cuts

Chops

- 32 Butterflied Chop (Boneless)
- 33 Country Style Ribs
- 34 Loin Chop
- 35 Rib Chop
- 36 Top Loin Chop (Boneless)

Variety Meats

- 37 Fat Back
- 38 Heart
- 39 Kidney
- 40 Liver
- 41 Oxtail
- 42 Tongue
- 43 Tripe

Steaks

- 44 Blade Steak
- 45 Bottom Round Steak
- 46 Center Slice
- 47 Eye Round Steak
- 48 Porterhouse Steak
- 49 Ribeye, lip-on Steak
- 50 Round Steak (Boneless)
- 51 Sirloin Cutlets
- 52 Skirt Steak (Boneless)
- 53 T-Bone Steak
- 54 Tenderloin Steak
- 55 Top Blade (Boneless) Steak
- 56 Top Loin Steak (Boneless)
- 57 Top Round Steak



Appendix B

Retail Cuts Code Key

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	23	M	Beef	Brisket	Corned	Moist
B	B	04	M	Beef	Brisket	Whole, Boneless	Moist
B	C	09	M	Beef	Chuck	7 Bone Roast	Moist
B	C	12	D/M	Beef	Chuck	Shoulder Roast (Bnls)	Dry/Moist
B	C	55	D	Beef	Chuck	Top Blade Steak (Flat Iron)	Dry
B	F	48	D	Beef	Loin	Porter House Steak	Dry
B	F	53	D	Beef	Loin	T-bone Steak	Dry
B	F	14	D	Beef	Loin	Tenderloin Roast	Dry
B	F	54	D	Beef	Loin	Tenderloin Steak	Dry
B	F	56	D	Beef	Loin	Top Loin Steak (Bnls)	Dry
B	G	11	M	Beef	Plate	Short Ribs	Moist
B	G	52	D/M	Beef	Plate	Skirt steak, Bnls	Dry/Moist
B	H	49	D	Beef	Rib	Ribeye Steak, Lip-On	Dry
B	I	03	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
B	I	45	M	Beef	Round	Bottom Round Steak	Moist
B	I	05	D/M	Beef	Round	Eye Round Roast	Dry/Moist
B	I	47	D/M	Beef	Round	Eye Round Steak	Dry/Moist
B	I	50	M	Beef	Round	Round Steak, Bnls	Moist
B	I	16	D	Beef	Round	Top Round Roast	Dry
B	I	57	D	Beef	Round	Top Round Steak	Dry
B	N	17	M	Beef	Various	Beef for Stew	Moist
B	N	18	D/M	Beef	Various	Cubed Steak	Dry/Moist
B	N	19	D	Beef	Various	Ground Beef	Dry
P	E	46	D/M	Pork	Ham/Leg	Pork Fresh Ham Center Slice	Dry/Moist
P	E	08	D/M	Pork	Ham/Leg	Pork Fresh Ham Rump Portion	Dry/Moist
P	E	10	D/M	Pork	Ham/Leg	Pork Fresh Ham Shank Portion	Dry/Moist
P	E	25	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
P	E	24	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
P	E	29	D	Pork	Ham/Leg	Smoked Ham, Rump Portion	Dry
P	E	30	D	Pork	Ham/Leg	Smoked Ham, Shank Portion	Dry
P	E	15	D	Pork	Ham/Leg	Tip Roast, Bnls	Dry
P	F	01	D/M	Pork	Loin	Back Ribs	Dry/Moist
P	F	32	D	Pork	Loin	Butterflied Chops Bnls	Dry
P	F	70	D	Pork	Loin	Loin Chops	Dry
P	F	35	D	Pork	Loin	Rib Chops	Dry
P	F	51	D	Pork	Loin	Sirloin Cutlets	Dry
P	F	27	D	Pork	Loin	Smoked Pork Loin Chop	Dry
P	F	28	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry



Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
P	F	14	D	Pork	Loin	Tenderloin, Whole	Dry
P	F	36	D	Pork	Loin	Top Loin Chops, Bnls	Dry
P	J	02	D/M	Pork	Shoulder	Blade Boston Roast	Dry/Moist
P	J	44	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
P	K	31	D	Pork	Side	Slice Bacon	Dry
P	L	13	D/M	Pork	Spareribs	Pork Spareribs	Dry/Moist
P	N	20	D	Pork	Various	Ground Pork	Dry
P	N	21	M	Pork	Various	Hock	Moist
P	N	22	D	Pork	Various	Pork Sausage Links/Pattie	Dry
P	N	26	M	Pork	Various	Smoked Pork Hock	Moist
P	N	33	D/M	Pork	Various	Country Style Ribs	Dry/Moist
L	E	46	D	Lamb	Leg	Center Slice	Dry
L	E	06	D	Lamb	Leg	Leg Roast Bnls	Dry
L	F	34	D	Lamb	Loin	Loin Chops	Dry
L	H	35	D	Lamb	Rib	Rib Chops	Dry
L	H	07	D	Lamb	Rib	Rib Roast, Frenched	Dry
P	M	37	D/M	Pork	Variety	Fat Back	Dry/Moist
B	M	38	D/M	Beef	Variety	Heart	Dry/Moist
L	M	38	D/M	Lamb	Variety	Heart	Dry/Moist
P	M	38	D/M	Pork	Variety	Heart	Dry/Moist
B	M	39	D/M	Beef	Variety	Kidney	Dry/Moist
L	M	39	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	39	D/M	Pork	Variety	Kidney	Dry/Moist
B	M	40	D/M	Beef	Variety	Liver	Dry/Moist
L	M	40	D/M	Lamb	Variety	Liver	Dry/Moist
P	M	40	D/M	Pork	Variety	Liver	Dry/Moist
B	M	41	M	Beef	Variety	Oxtail	Moist
B	M	42	D/M	Beef	Variety	Tongue	Dry/Moist
L	M	42	D/M	Lamb	Variety	Tongue	Dry/Moist
P	M	42	D/M	Pork	Variety	Tongue	Dry/Moist
B	M	43	M	Beef	Variety	Tripe	Moist



Appendix C

North Carolina Meat Evaluation Career Development Event

Part III: Retail Meat Quality (100 points)

1. Students will use Form 2 to place four cuts from one of the following classes:

- a. Pork or Lamb – Loin Chops or Rib Chops
- b. Beef – T-bone steaks or Ribeye steaks

The placement activity is worth 50 points if the class is placed perfectly according to the Official's placing.

2. In addition, students will take notes on the four cuts in regards to marbling, external fat, and amount of bone. Without review, students will answer five questions worth ten points each about the four cuts. This segment is worth a maximum of 50 points.

Sample Questions (Steaks)

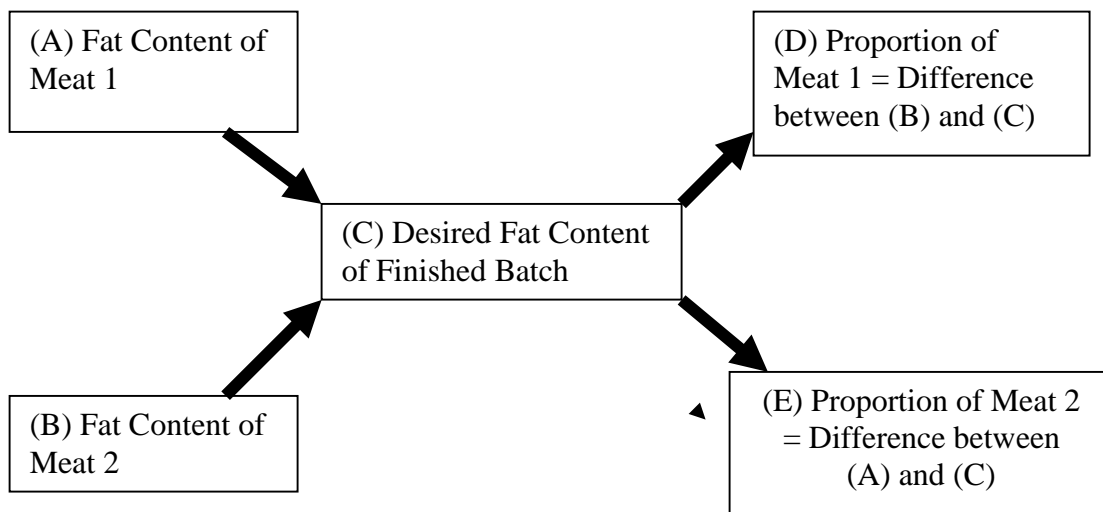
- | | | | | | |
|--|----|----|----|----|---------|
| 1. The chop/steak with the most external fat is: | a. | b. | c. | d. | 10 pts. |
| 2. The chop/steak that has the least bone is: | a. | b. | c. | d. | 10 pts. |
| 3. The chop/steak with the least marbling is: | a. | b. | c. | d. | 10 pts. |
| 4. The chop/steak with the best color is: | a. | b. | c. | d. | 10 pts. |
| 5. The largest of the four chops/steaks is: | a. | b. | c. | d. | 10 pts. |

Questions are worth a total of 50 pts. if all questions are answered correctly.



Appendix D

Pearson Square Calculation



***To check the set up of the Pearson Square:**

The difference in A and B should equal the sum of D and E.

The **PERCENTAGE** of each meat component is determined by dividing the proportion of each component by the total meat components and rounding the answer to four decimal places as seen below.

Percentage of Meat 1 = $D / (\text{Sum of } D + E) = .xxxx$

Percentage of Meat 2 = $E / (\text{Sum of } D + E) = .xxxx$

Pounds of Meat 1 Needed = % of Meat 1 x Batch Size

Pounds of Meat 2 Needed = % of Meat 2 x Batch Size

To Check: Pounds of Meat 1 + Pounds of Meat 2 = Batch Size

To verify Final Fat Content:

Total lbs. of (Meat 1) x (%fat content) = Pounds of Fat from Meat 1
Total lbs. of (Meat 2) x (%fat content) = Pounds of Fat from Meat 2
Total Pounds of Fat in Batch

Total Pounds of Fat in Batch = Percentage of Fat in Final Product
Batch Size in Pounds



North Carolina Meat Evaluation
PART IV: MEATS CDE FORMULATION PROBLEM
100 Total Points

SAMPLE PROBLEM 1 AND ANSWER SHEET

Assume Quality Beef Inc. is a meat plant that manufactures ground beef for a chain of retail stores. Quality Beef's mission 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 counter. Each individual retail chain specifies fat content of the ground beef. Quality Beef strives to produce a product at the lowest possible cost to retain financial solvency while complying with federal regulations as well as local store specifications.

USDA Ground Beef Regulations

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

Batch Description

Desired Fat Content: 20%

Batch Size: 1,000 lbs.

Meats:

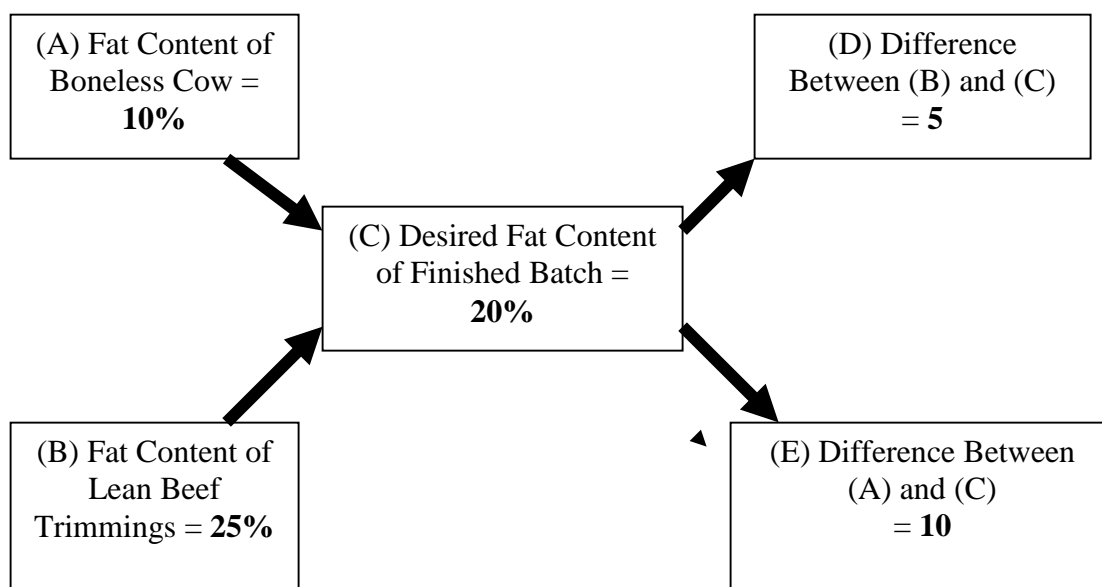
1. Boneless cow meat (10% fat @ \$0.99/lb.)
2. 75% lean beef trimmings (25% fat @ \$0.79/lb.)



Solution to Sample Problem 1

1. The amounts of the two types of meat that must be blended together to give the desired fat content.

Pearson Square Calculation



The difference in A and B = 15 and the sum of D and E = 15 so the Pearson Square is set up properly.

Percentage of Boneless Cow = $5/15 = .3333$ or 33.33%

Percentage of Lean Beef Trimmings = $10/15 = .6667$ or 66.67%

Pounds of Boneless Cow Needed = $33.33\% \times 1,000 \text{ lbs.} = 333.3 \text{ lbs.}$

Pounds of Lean Beef Trimmings = $66.67\% \times 1,000 \text{ lbs.} = 666.7 \text{ lbs.}$

Verify Final Fat Content:

333.3 lbs. of boneless cow x 10% fat content = 33.33 lbs. of fat from boneless cow

666.7 lbs. of beef trimmings x 25% fat content = 166.67 lbs. of fat from beef trim

$33.33 + 166.67 = 200/1000 = 20\%$ fat in final product



Solution to Sample Problem 1 continued

2. **Questions:** These are only sample questions that may or may not be included for the actual problem.

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

Cost per Pound

Boneless cow meat $0.3333 \times \$0.99/\text{lb.} = .33$

75% Beef trim $0.6667 \times \$0.79/\text{lb.} = .53$

$\$0.86 \text{ lb.}$

Cost of Final Product = $.86 \times 1000 = \$860.00$

1. What is the cost of the finished product/lb.? **\$.86**
2. What is the total cost for the final batch of ground beef? **\$860.00**
3. How many total pounds of fat from the Boneless Cow Meat needs to be mixed to produce a 1,000 lb. batch of ground beef with 20% fat content? **33 lbs. of boneless cow**
4. What is the desired percentage of fat content of the final product? **20**
5. Which ingredient is **NOT** allowed in ground beef? **Heart**
6. According to USDA standards, what is the highest percentage of fat that ground beef can contain? **30**
7. How many pounds of ground beef will be in the final batch? **1,000**
8. What is the total pounds of the 75% Beef Trim that is needed to mix a 1,000lb batch of ground beef with 20% fat content? **666.7**
9. What is the fat content of the final batch of ground beef? **200 lbs.**
10. What percentage of Boneless cow meat would be used for the proposed batch? **33.33%**



SAMPLE PROBLEM 2 AND ANSWER SHEET

After finishing college, you decide your two life goals are to move to OBX and open a high-end sausage manufacturing company named **Surfside Sausage**. To get the business started, you want to formulate a quality fresh pork sausage blend that will be the backbone of the business. **Surfside Sausage** must operate according to USDA guidelines when producing fresh pork sausage. Furthermore, **Surfside Sausage** has its own specific requirements that must be followed to ensure quality. Additionally, all products must meet customer (FFA) specifications. Determine which available ingredients to use (and at what levels) to make the lowest cost fresh pork sausage acceptable to USDA, Surfside Sausage, and FFA standards.

ORDER 2019-1: FFA Batch of Fresh Pork Sausage to be manufactured June 18, 2019 and delivered June 19, 2019 to Raleigh, NC for the State FFA Convention.

Surfside Sausage Inc. Guidelines on Fresh Pork Sausage Manufacture

To get the most desirable color and maximum shelf life, all boneless meats used to manufacture fresh pork sausage shall be fresh (not frozen), well chilled (temperature no higher than 38°F), and shall arrive at the plant within 72 hours of slaughter. For mixing purposes, Surfside Sausage allows for up to 3% (of meat weight) water to be used.

USDA Fresh Sausage Regulations

Definition of Fresh Sausages:

Fresh sausages are a coarse or finely "comminuted" (reduced to minute particles) meat food product prepared from one or more kinds of meat, or meat and meat "byproducts" (heart, kidney, or liver, for example). They may contain water not exceeding 3% of the total ingredients in the product. They are usually seasoned, frequently cured, and may contain binders and extenders (for example, wheat flour, and non-fat dry milk). They must be kept refrigerated and thoroughly cooked before eating.

"Fresh Pork Sausages" may not contain pork byproducts and may contain no more than 50% fat by weight.

"Fresh Beef Sausages" may not contain beef byproducts and may contain no more than 30% fat by weight.

"Breakfast Sausages" may contain meat and meat byproducts and no more than 50% fat by weight.

"Whole Hog Sausage" contains meat from swine in such proportions as are normal to a single animal and no more than 50% fat by weight

FFA Specifications for Order 2019-1 Fresh Pork Sausage Manufacture

Desired finished fat content– 33% total blend or (35% meat block)

Desired Finished Meat Block- 10,000 lbs.

Desired Finished Total Blend Weight – 10,600 lbs.

Desired Spice Content- 3% of meat block (Surfside R&D has established that all seasoning suppliers meet flavor expectations and utilization should be based on least cost)

Desired Water Content- 3% of meat block

No raw material over 4 days old may be used (from slaughter date to manufacture date).

No variety meats or boar meat may be used.

No raw material stored above 38°F may be used (Does not apply to seasoning blends)



Fresh Pork Sausage Ingredients Available

Raw Materials	Slaughter Date	Storage Temperature (F°)	Fat Content	\$ Price/ Pound
Fresh Boar Trim	June 17	34°F	35%	0.48
Supplier A Pork 72s	June 16	36°F	28%	0.88
Whole Hog Sow Trim (offal included)	June 17	36°F	45%	0.70
Supplier B Pork 72s	June 16	39°F	28%	0.85
Supplier A Pork 42s	June 11	10°F	58%	0.50
Pork Trace Lean	June 14	15°F	98%	0.35
Supplier B Pork 42s	June 15	35°F	58%	0.53
Supplier C Pork 72s	June 16	35°F	28%	0.89
Pork Lean Trim	June 16	33°F	4%	1.50
Supplier C Pork 42s	June 14	36°F	58%	0.55

Non-meat Ingredients	Production Date	Storage Temperature (F°)	\$ Price/ Pound
Supplier A Seasoning Blend	June 15	NA	1.50
Supplier B Seasoning Blend	June 15	NA	1.45
Supplier C Seasoning Blend	June 15	NA	1.55
Potable Water	NA	35°F	0.00



SAMPLE PROBLEM 2 ANSWER SHEET:

Part II – Ten questions based on the problem from Part I.

Students will receive 10 points for each correct answer (100 possible points).

Name _____ **Chapter** _____ **Participant Number** _____

Place the answers on the line provided under each question.

1. What is the best raw material combination to provide the **LEAST** cost fresh pork sausage following the required specifications?

Supplier A Pork 72s & Supplier B Pork 42s

2. What ingredient does not meet the FFA's maximum temperature freshness requirement?

Supplier B Pork 72s

3. How many pounds of spice should be in the finished raw blend?

300 lbs.

4. Which raw material is too old to use?

Supplier A Pork 42s

5. Which raw material(s) run the risk of being received frozen?

Supplier A Pork 42s & Pork Trace Lean

6. What is the total cost per pound of the finished blend?

\$0.79/lb.

7. Which ingredient would you expect to contain pork byproducts?

Whole Hog Sow Trim (offal included)

8. What is the total fat content (in pounds) of the meat block?

3500 lbs.

9. Based on USDA regulations only, is water content maximized in this blend? Explain?

No, can maximize by formulating based on total blend weight rather than just meat block.

10. Which ingredient from the Raw Material list has the greatest percentage of fat?

Pork Trace Lean



Fresh Pork Sausage Ex. 1

$$\begin{array}{rcl} \text{A. (72s)} & 28\% & \text{-----} \rightarrow \text{D. } 23\% \\ - & \text{C. } \textcircled{35\%} & + \\ \hline & & = \end{array}$$

$$\begin{array}{rcl} \text{B. (42s)} & 58\% & \text{-----} \rightarrow \text{E. } 7\% \\ - & & \\ \hline & & = 30\% \end{array}$$

$$\text{Ingredient A Needed} = \frac{23\%}{30\%} = 76.6\% \times 10,000 = 7667 \text{ lbs.}$$

$$\text{Ingredient B Needed} = \frac{7\%}{30\%} = 23.3\% \times 10,000 = 2333 \text{ lbs.}$$

$$\begin{array}{l} \text{Cost:} \\ \text{Ing. A (72s): } 7667 \times 0.88 = \$6746.96 \\ \text{Ing. B (42s): } 2333 \times 0.53 = \$1236.49 \\ \text{Spice: } 300 \text{ lbs} \times \$1.45 = \$435 \\ \hline = \$8418.45 \\ \hline = \frac{10,600}{10,600} \\ \hline = \$0.79419/\text{lb.} \end{array}$$