

## 2017 Meat Science CDE

Contest Co-Superintendent:

Cindy Chotkowski, Ag Teacher, E.O Smith High School

Contact info: [cchotkowski@EOSmith.org](mailto:cchotkowski@EOSmith.org) or 860-487-0528

Contest Co-Superintendent:

Bill Davenport, Region 14 Woodbury, CT, Nonnewaug High School

Contact info: [bdavenport@ctreg14.org](mailto:bdavenport@ctreg14.org) or 203-266-4038

UCONN Contact: Dr. Rich Mancini , (860) 486-1775 or [richard.mancini@uconn.edu](mailto:richard.mancini@uconn.edu)

The Meats CDE is held in the fall to develop the students' 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.

Each school is allowed 3 contestants, with the all 3 individual scores to be added together to make up the team score. Please bring clipboards, pencils, paper and a calculator. Official dress is expected. Pants are allowed for women. Please wear sturdy shoes.

### Contest Format

- I. **Retail Cut Identification** (real samples of meat and/or slides)  
Students will identify 30 retail cuts of beef, pork and lamb. Each cut will be identified for the species (1 point), primal area (1 point), cookery method (1 point) and retail name (3 points) for a total of 6 points for each cut. The key is from the 2017-2021 CDE Handbook.  
Section Total: 180 points
- II. **Placing Classes** (real samples of meat, slides, and/or video)  
Three placing classes: We plan to have a real class of meat, and one Value Based Pricing Beef Placing Class. The third class could be real samples, pictures or video. Each placing class is worth 50 points.  
Section Total: 150 points
- III. **Team Event** will consist of 10 questions based on one of the placing classes and/or retail cuts. Students will evaluate the placing classes and retail cuts independently, and then work together using their notes to answer ten questions about the class or cuts. Sample question for the placing class: "Which ham would yield the lowest percentage of muscle?" Sample questions about the retail cuts can be found in the National FFA CDE Handbook, Team Practice Example #2.  
Section Total: 50 points, to be added to the highest three individual scores

IV. **Meat Formulation Problem Solving:** Students will be given a situational problem involving the least cost formulation of a batch of particular meat products (hamburger, bologna, etc.) This problem will consist of procedural questions and the actual determination of the least cost price. Utilize the Pearson square to formulate a batch of meat product. Please refer to the National FFA Meats Evaluation Rules.  
Section Total: 50 points

V. **General Knowledge Test\*** will be 25 multiple choice questions taken from the new “official” National FFA Meats CDE reference listed in the 2017-2021 CDE Handbook, *Meat Science & Safety* DVD, now available from CEV multimedia for \$125.

\*Superintendent’s Note: A rotation of chapters from this reference is as follows: (Meaning for the 2017, fall contest, you will do 2017 reading)

2017: Legislation & History; Animal Care & Handling, Meat Nutrition  
2018: Purchasing Meat, Meat Storage & Handling

Section Total: 50 points

### References

Meat Evaluation Handbook, available from the American Meat Science Association.  
[www.meatscience.org](http://www.meatscience.org)

Please see the 2017-2021 National FFA Career Development Event Handbook for their list of references. This is an excellent resource.