PA FFA Meats Evaluation
Virtual CDE

Chairperson Information

CDE Chairperson	Scott Myers Megan Keller
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Basic Virtual CDE/LDE Guidelines

Event Type:	**# of Team Members:**
<u>Individual Materials List</u> ● Computer/Tablet with Internet access ● Calculator ● Blank paper	<u>Group Materials List</u> ● None

<u>Pre-Event CDE Expectations</u>
- Complete a Pearson Square Calculation
- Identify retail cuts to include (species, wholesale name, retail name, and cooking method)
- Evaluate retail and wholesale cut judging classes.
- Demonstrate knowledge in Meat and Food Safety.
- Identify muscle and bones in retail and wholesale cuts.

Virtual CDE/LDE Rules

CDE Component	Points	Component Description	Virtual Platform
Written Exam	50	50 multiple choice question written exam related to meat storage and handling, cookery, nutrition, food safety (HACCP principles, bio-security and personal safety), processed meats, legislation and history, purchasing meat, and animal care and handling.	Google Forms/Quiz
Formulation Problem	50	Participants will be given a situational problem involving the least-cost formulation of a batch of particular meat products.	Google Forms/Quiz
Placing Classes (2-4 classes)	50 points per	Two to four evaluation classes of placing, keep/cull and/or value-based pricing. Classes	Google Forms/Quiz

	class	could include retail (beef, pork and/or lamb), wholesale/sub-primal (beef, pork and/or lamb), or processed meats (cured/smoked center ham slices, sliced bacon, smoked sausage/frankfurter, smoked chops).	
Retail Identification	210	Participants will identify 30 retail cuts of meat found on the Meats Identification card. Participants should identify the species (1 point), primal cut (2 points), cooking method (1 point), and retail name (3 points). Each cut is worth 7 points. (30 x 7 = 210 points)	Google Forms/Quiz
Bone and Muscle Identification	50	Participants will be asked to identify from photos selected major muscle and major bones from retail or wholesale cuts of meat.	Google Forms/Quiz

Causes for Disqualification: None specific to the event. Failure to complete the CDE by designated time will result in a no score.

Tie-breaker:

1. Retail Cuts
2. Knowledge Exam
3. Formulation Problem
4. Bone and Muscle Identification
5. Placing Classes

Resources

National FFA Meats CDE materials:
https://ffa.app.box.com/s/87bs652uy4i4lt713g0nb6yht9p2kn35

Exam reference: CEV, Meats Science and Food Safety:
http://www.cevmultimedia.com/index.php?p=product&id=1595

Search: Retail Meat Cuts ID and you will find several sites for practice retail cuts ID and judging.
https://ffa.app.box.com/s/87bs652uy4i4lt713g0nb6yht9p2kn35

Search: Meats Formulation problems to find several sample formulation problems.
See page 14 of National FFA Meats CDE Handbook.

Muscle and Bone Identification

https://ffa.app.box.com/s/87bs652uy4i4lt713g0nb6yht9p2kn35