# PA FFA Meats

**Career Development Event**

***Chairperson Information***

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| **CDE Chairperson** | Dylan Clark 2025 |
| **Email** | dclark@wasd.school |
| **Best Contact Number** | 724-371-7824 |
| **Contest Date/Times** | Tuesday 1:30 pm at PSU Meats Lab (Exam and Team Activities)Wednesday 7:30 am on bus to Bierly’s Meat Market, Will return to PSU Meats lab for ID following carcass judging. |
| **Contest Location** | Meats Lab at PSU and Bierly’s Meat Market in Spring Mills |
| **CDE Review Time** | After all students are finished on Wednesday |
| **CDE Review Location** | PSU Meats Lab |

***Basic CDE Guidelines***

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| **Event Type:** Individual/Team | **# of Team Members:** 4 members per team.  |
| Individual Materials List* Members need clip board, clean white paper, pencil and simple calculator (no memory or formulas)
* White frock for cooler (Wednesday)
* Hair Nets (Wednesday)
* Hard Hats (Wednesday)
 | Group Materials List* Same as individual
* Team Events can be Marketing of carcasses, Identifying muscles in retail cuts or Carcass pricing
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| Attire* Official dress on Tuesday only
* Wednesday: No Official Dress Required! Hat, Long pants, boots/sneakers and sweatshirt for cooler work.

No Open Toed Shoes. Students will be required to wear Frocks, hard hats and hair nets in cooler. | CDE At-A-Glance (List of major components)* General Knowledge
* Formulation problem (Pearson square)
* Yield and Quality grading of carcasses
* Placing of primal or retail cuts
* Retail cuts identification
* Team Event
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| Pre-State CDE Expectations**Students should be able to:**Complete a Pearson Square CalculationFill out the Yield and Quality Grade ScorecardIdentify retail cuts and complete the score sheetNOTE: Lamb carcasses and pork carcasses will NOT be included in the event. |
| CDE Changes from Previous Years?* Chairperson
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***CDE Rules***

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| **CDE Component** | **Points** | **Component Description** |
| Identify Retail cuts (30 or 40) | 7 points per cut depending on cut availability | See National Meats event information |
| Yield-grade beef carcasses | 10 points per carcass | 4 carcasses |
| Quality-grade beef carcasses | 10 points per carcass | 4 carcasses |
| Place carcasses and retail cuts classes | 50 pts. Per class | 3 classes |
| **Causes for Disqualification: Cell phone use, talking, students not properly dressed will not be allowed in the slaughter house as this facility is USDA inspected. Long pants and boots/sneakers are required!** |
| **Tie-breaker:** Retail cuts |

***Resources***

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| National FFA Meats CDE materials:<https://www.ffa.org/SiteCollectionDocuments/cde_meats_2012.pdf>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.Search: Meats Formulation problems to find several sample formulation problems. |