

# Meats Evaluation

## Event Rules

All members participating in this Career Development Event must meet the eligibility requirements and adhere to the rules of the Kentucky FFA Association as outlined in the Rules Governing FFA Activities document.

Number of members on a team: Four (All four scores will count toward the team total.)

Official Dress Appropriate: No

Regional Event: None

State Event: Kentucky State Fair

## EQUIPMENT

Equipment provided by student:

- Clipboard
- #2 Pencil
- Non-graphing Calculator

## PLACING CLASSES (200 POINTS)

Participants will place four (4) classes of beef or pork cuts.

Ten minutes will be allowed for the placing of classes 1 & 2 and ten minutes will be allowed for the placing of classes 3 & 4.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

## RETAIL CUT IDENTIFICATION (150 POINTS)

Three classes of ten (10) retail cuts of beef, pork, and lamb will be identified.

Ten minutes will be provided for each class.

Participants will identify the species, wholesale cut, and retail cut using the provided identification card.

All cuts will come from the current Kentucky FFA Meats Identification List which is posted at [www.kyffa.org](http://www.kyffa.org)

Five points will be awarded for each cut of meat as follows: 1 point for species, 1 point for primal cut, 2 points for retail cut, 1 point for cookery.



*Last Modified: October 18, 2024*

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All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

## GRADING CLASSES (100 POINTS)

One class of five beef rib steaks will be graded on yield.

One class of five beef rib steaks will be graded on quality.

The same cuts may be used for both classes.

The rib steaks may be provided as photographs or actual cuts of meat.

The maturity, carcass weight, and kidney fat will be provided.

Ten minutes will be allowed for the completion of yield and quality grading.

Yield grade will be worth 50 points and quality grade will be worth 50 points. Ten points are allowed for the correct grading of each cut. A deduction of one point will be made for one-third ( $1/3$ ) grade above or below the official grade; three points will be deducted for two-thirds ( $2/3$ ) above or below the official grade; six points will be deducted for on full grade above or below the official grade. The score will be zero for a grade more than one full grade above or below the official grade.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

## Scoring

Possible score for each participant is 450 points, with a possible team score of 1800 points.

Teams will be ranked in numerical order on the basis of the final team score.

Individuals will be ranked in numerical order on the basis of the final individual score.

## TIEBREAKER

The high scoring individual on a team will be used to break team ties. If the high individual on tied teams should be tied, the second high scorer will be used to break the ties.

Individual ties will be broken by the individual with the highest score on Yield and Quality Grading.

