

Official

2019 National FFA Meats CDE Contest

Classes	Placing	Cuts
1 – Lamb Loins	2 – 4 – 1 – 3	4 – 5 – 2
2 – Fresh Hams	1 – 2 – 4 – 3	4 – 2 – 5
3 – Ribeye Steaks	2 – 4 – 1 – 3	2 – 5 – 2
5 4 – Bacon	1 – 4 – 3 – 2	2 – 3 – 4
4 5 – Pork Carcasses	2 – 1 – 3 – 4	2 – 5 – 2
6 – Porterhouse Steaks	1 – 4 – 3 – 2	3 – 4 – 5
7 – Beef Carcasses(Q)	3 – 1 – 2 – 4	6 – 4 – 3
8 – Pork Loins (Q)	3 – 4 – 1 – 2	3 – 4 – 2

Questions

Class 7 – Beef Carcasses

1. Which carcass exhibited the highest quality, merchandizing value, and consumer appeal? 3
2. Which carcass had the least amount of marbling in the ribeye muscle? 4
3. Which carcass had the largest ribeye? 3
4. Which carcass had the darkest colored ribeye? 2
5. Which carcass had the greatest amount of kidney and pelvic fat? 1

Class 8 – Pork Loins

6. Which pork loin was the lightest muscled? 1
7. Which pork loin was the fattest over the sirloin face? 2
8. Which pork loin had the greatest area of exposed lean in the sirloin face? 3
9. Which pork loin had the largest gluteus medius? 2
10. Which pork loin displayed the greatest amount of marbling in the most reddish-pink blade face? 1

Quality/Yield Grading

No	Maturity	Marbling	Quality Grade	PYG/ Adj PYG	Carcass Weight	Req REA	REA/Adj.	%KPH/Adj	Final Yield
1	A	Sm 80	Choice Low	3.1 / 3.3	942	15.1	15.2 / 0	1% / -0.5	2.8
2	E 00	Sm 50	Utility Average	3.3 / 3.4	851	14.0	12.7 / +0.4	0.5% / -0.6	3.2
3	A	Md 80	Choice High	3.1 / 3.2	956	15.2	16.2 / -0.3	1.5% / -0.4	2.5

Team Activity Officials

Smoked Pork Chops Keep/Cull Class - 50 points

To be completed as a team. Choose the four Smoked Pork Chops that best fit the below scenario as "Keep", and the four Smoked Pork Chops that least fit the scenario as "Cull".

Scenario:

Select the four chops to keep, accordingly. You are having friends come to your home for dinner. All chops will be the same price per package. Consider the cuts selected to be the most cost effective in relation to cutability and quality without major defects.

Keep/Cull Class - 50 Points

<u>Cuts</u>	<u>Points</u>
1. Keep	9
2. Cull	6
3. Cull	2
4. Cull	5
5. Cull	7
6. Keep	13
7. Keep	13
8. Keep	15

Ribbed Pork Carcass Placing - 50 points

Rank the carcasses based on the following scenario.

Scenario:

An export customer has strict standards for pork suppliers. Their specifications require carcasses to have more than 0.6" backfat at the 10th rib, no defects including: PSE, DFD, blood splash, and inadequately muscled carcasses along with bellies that are too thin for bacon production. Rank the carcasses best to worst as they fit this customer's standards while keeping in mind the economic factors of cutability (trimness and muscling).

Placing: 3 – 4 – 2 – 1

Cuts: 2 – 5 – 5

Anatomy Identification - 50 points

Answer the following (multiple choice) on the scan sheet where it is marked "Questions on Placing Classes".

1. Select the correct muscle or bone associated with the number indicated.
 - 1) Spinalis dorsi
 - 2) Psoas major
 - 3) Infraspinatus
 - 4) Gluteus Medius
2. Select the correct muscle or bone associated with the number indicated.
 - 1) Thoracic Vertebrae
 - 2) Lumbar Vertebrae
 - 3) Femur
 - 4) Scapula
3. Select the correct muscle or bone associated with the number indicated.
 - 1) Spinalis dorsi
 - 2) Longissimus dorsi
 - 3) Infraspinatus
 - 4) Biceps femoris
4. Select the correct muscle or bone associated with the number indicated.
 - 1) Spinalis dorsi
 - 2) Longissimus dorsi
 - 3) Infraspinatus
 - 4) Biceps femoris
5. Select the correct muscle or bone associated with the number indicated.
 - 1) Thoracic Vertebrae
 - 2) Lumbar Vertebrae
 - 3) Femur
 - 4) Scapula
6. Select the correct muscle or bone associated with the number indicated.
 - 1) Spinalis dorsi
 - 2) Longissimus dorsi
 - 3) Infraspinatus
 - 4) Biceps femoris
7. Select the correct muscle or bone associated with the number indicated.
 - 1) Semimembranosus
 - 2) Semitendinosus
 - 3) Infraspinatus
 - 4) Biceps femoris
8. Select the correct muscle or bone associated with the number indicated.
 - 1) Semimembranosus
 - 2) Semitendinosus
 - 3) Infraspinatus
 - 4) Biceps femoris
9. Select the correct muscle or bone associated with the number indicated.
 - 1) Thoracic Vertebrae
 - 2) Lumbar Vertebrae
 - 3) Femur
 - 4) Scapula
10. Select the correct muscle or bone associated with the number indicated.
 - 1) Thoracic Vertebrae
 - 2) Lumbar Vertebrae
 - 3) Femur
 - 4) Scapula

Retail Cuts with Scenarios

Answer the following (multiple choice) on the scan sheet where it is marked "Written Exam".

1. Select the two retail cuts most appropriate for a white table cloth restaurant?
 - a. 2 & 3
 - b. 5 & 6
 - c. 3 & 5
 - d. 2 & 4
 - e. 8 & 9
2. Your family is hosting the preacher for Sunday lunch. Your grandmother will prepare her famous beef roast. Which cuts would you select for her? Keep cost in mind.
 - a. 6 & 9
 - b. 2 & 4
 - c. 9 & 10
 - d. 5 & 8
 - e. 1 & 2
3. Your judging team is planning a cookout (grilling) on Saturday when you return from National FFA Convention. Which cuts would be most appropriate considering tenderness and value/budget?
 - a. 7 & 9
 - b. 1 & 5
 - c. 9 & 10
 - d. 3 & 10
 - e. 2 & 4
4. Your mother asked you to go to the local grocery store to make a purchase for a tenderized (chicken fried) steak. You select the cuts and ask the butcher to run the cuts through a tenderizer. Which two cuts would you select?
 - a. 6 & 7
 - b. 8 & 9
 - c. 1 & 5
 - d. 3 & 4
 - e. 6 & 9
5. Upon return from National FFA Convention your local sponsors are coming to your Ag Science Instructors house for a cookout/grilling for an appreciation dinner. Which three cuts would you select?
 - a. 1, 3, & 9
 - b. 2, 4, & 8
 - c. 6, 9, & 10
 - d. 3, 5, & 9
 - e. 2, 7, & 10

Exhibit	Species	Primal	Retail Cut	Cooking Metho	Species	Primal	Retail Cut	Cooking Method
1	P	F	37	D	Pork	Loin	Top Loin Roast, Bnls	Dry
2	B	G	28	M	Beef	Plate	Short Ribs	Moist
3	B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
4	L	J	66	D/M	Lamb	Shoulder	Blade Chops	Dry/Moist
5	P	E	90	D	Pork	Ham/Leg	Smoked Ham, Center Slice	Dry
6	B	C	45	D	Beef	Chuck	Eye Steak, Bnls	Dry
7	L	E	01	D	Lamb	Leg	American Style Roast	Dry
8	P	F	68	D	Pork	Loin	Butterflied Chops, Bnls	Dry
9	B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
10	P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist
11	B	G	54	D/M	Beef	Plate	Skirt Steak, Bnls	Dry/Moist
12	L	H	22	D	Lamb	Rib	Rib Roast	Dry
13	P	F	75	D	Pork	Loin	Top Loin Chops, Bnls	Dry
14	P	K	99	D	Pork	Side	Sliced Bacon	Dry
15	B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls	Dry
16	P	J	42	D/M	Pork	Shoulder	Blade Steak	Dry/Moist
17	L	J	65	D/M	Lamb	Shoulder	Arm Chops	Dry/Moist
18	B	F	49	D	Beef	Loin	Porter House Steak	Dry
19	P	E	91	D	Pork	Ham/Leg	Smoked Ham, Bnls	Dry
20	P	M	76	D/M	Pork	Variety	Heart	Dry/Moist
21	B	I	57	D	Beef	Round	Tip Steak - Cap Off	Dry
22	P	F	67	D/M	Pork	Loin	Blade Chops, Bnls	Dry/Moist
23	B	I	09	D/M	Beef	Round	Bottom Round Rump Roast	Dry/Moist
24	L	E	73	D	Lamb	Leg	Sirloin Chops	Dry
25	B	F	60	D	Beef	Loin	Top Loin Steak, Bnls	Dry
26	P	E	38	D	Pork	Ham/Leg	Top Roast, Bnls	Dry
27	P	F	73	D	Pork	Loin	Sirloin Chops	Dry
28	B	N	83	D/M	Beef	Various	Cubed Steak	Dry/Moist
29	P	F	95	D	Pork	Loin	Smoked Pork Loin Rib Chop	Dry
30	P	F	06	D/M	Pork	Loin	Blade Roast	Dry/Moist