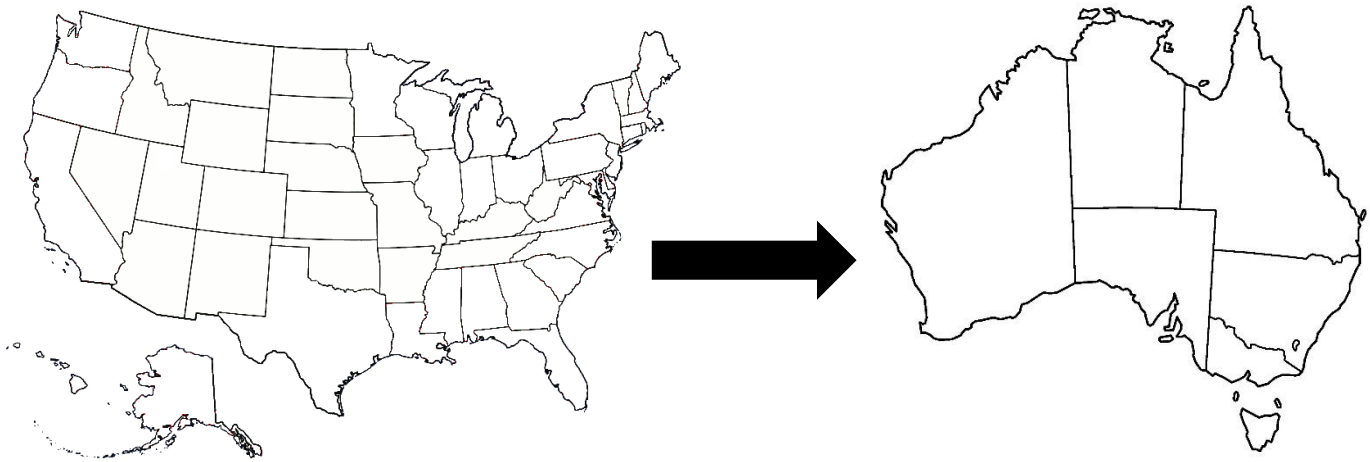


Name: _____

7. During his sophomore year in college, which team did Casey join?

- A. Livestock Evaluation Team
- B. Livestock Showing Team
- C. Meats Judging Team
- D. Meat Grilling Team

8. Label the countries shown below where Casey has competed with his college:



9. While competing in Australia, what happened to Casey?

10. When did Casey earn his American FFA Degree?

11. Based on this article, name two potential supervised agricultural experiences (SAEs) that you think Casey used on his American FFA Degree application:
(Learn more about SAEs here, <https://saeforall.org/>.)

12. Who does Casey say helped him build his confidence and explore agriculture more?

Name: _____

Part 2

Directions:

Using the American Meat Science Association website (<https://meatscience.org/students/meat-judging-program>), answer the following questions.

1. The Intercollegiate Meat Judging Program (IMJP) started in which year?

- A. 1969
- B. 1926
- C. 1990
- D. 1928

2. Where did the Intercollegiate Meat Judging Program start?

3. Contests for the IMJP have been held every year since it started, except 1942-1945. Why was it not held in those years?

4. Today, there are six contests.

List them:

-
-
-
-
-
-

5. Meat judging programs are an effective tool for what?

6. Fill in the blanks on how participating on a meat judging team can benefit someone:

- Learn how to determine the _____ of meat
- Learn how to determine the _____ meat yield of a carcass or wholesale cut
- Serves as a _____ tool for youth and college students
- The deep-rooted _____ of the meat industry

Scroll to the bottom of the page. There is a section that has logos of sponsors. Choose one logo and click on it. Browse the website for that sponsor. Below, explain in your own words why you think this company is sponsoring the Intercollegiate Meat Judging Program. Think of what benefit this company could receive.

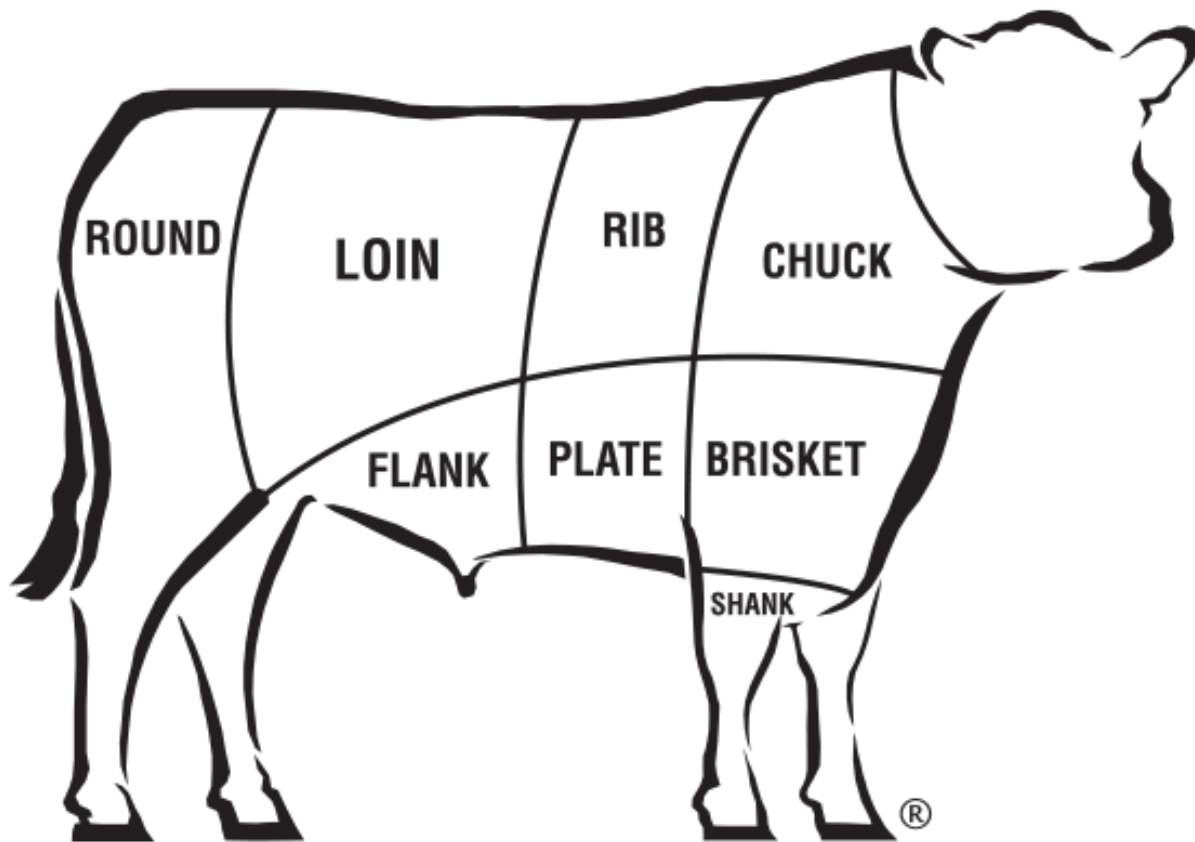
Name: _____

Part 3

Directions:

Getting started in meat judging requires basic knowledge of where retail cuts of meat come from. Use the Certified Angus Beef site to help you with this activity: <https://www.certifiedangusbeef.com/cuts/>.

Below is a beef steer with sections marked to help you learn where retail cuts of meat come from. For each section, draw a line to the empty space around the steer and list two retail cuts of meat from that section.



Name: _____

Now, using the same website as the previous activity, draw a line to match the beef retail cut with its correct name.



Ribeye Roast

Flat Iron



Whole Brisket



Boneless Country Style Ribs

Inside Skirt



Filet Mignon



Tri-Tip Steak

Cowboy Steak



Top Round Roast



Tenderloin Roast



Name: _____

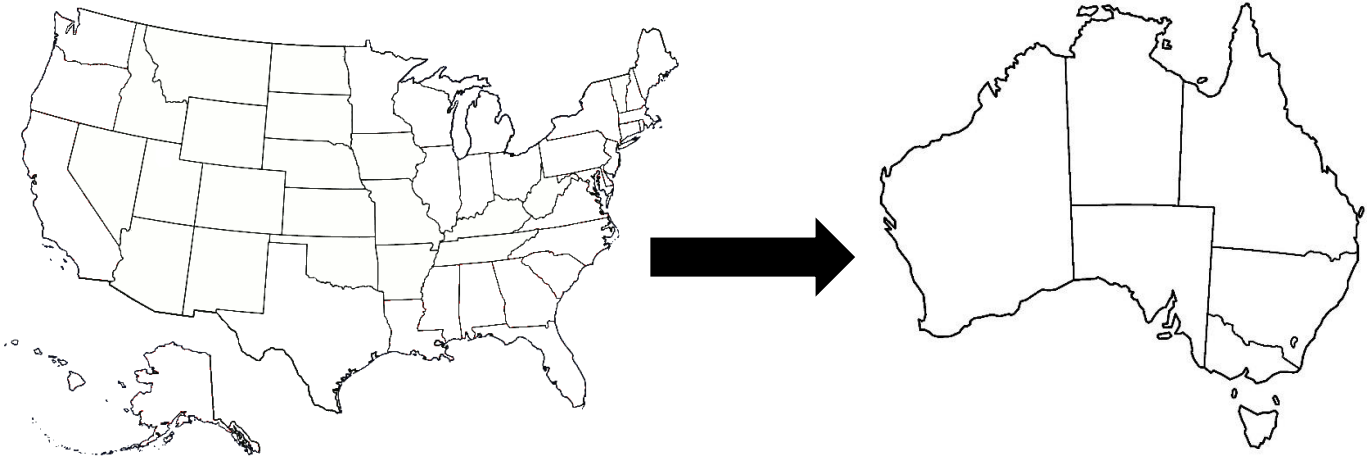
7. During his sophomore year in college, which team did Casey join?

- A. Livestock Evaluation Team
- B. Livestock Showing Team
- C. Meats Judging Team
- D. Meat Grilling Team

8. Label the countries shown below where Casey has competed with his college:

United States

Australia



9. While competing in Australia, what happened to Casey?

His skills caught the attention of local ag industry professionals, and he received offers to work on cattle ranches and with an international beef distributor.

10. When did Casey earn his American FFA Degree?

November 2023

11. Based on this article, name two potential supervised agricultural experiences (SAEs) that you think Casey used on his American FFA Degree application:
(Learn more about SAEs here, <https://saeforall.org/>.)

Possible answers include showing livestock, his farrier business, working on a beef cattle ranch, meats judging team member

12. Who does Casey say helped him build his confidence and explore agriculture more?

His advisors

Name: _____

Part 2

Directions:

Using the American Meat Science Association website (<https://meatscience.org/students/meat-judging-program>), answer the questions below.

1. The Intercollegiate Meat Judging Program (IMJP) started in which year?

- A. 1969
- B. 1926
- C. 1990
- D. 1928

2. Where did the Intercollegiate Meat Judging Program start?

The International Livestock Exposition in Chicago

3. Contests for the IMJP have been held every year since it started, except 1942-1945. Why was it not held in those years?

World War II prevented it

4. Today, there are six contests.

List them:

- National Western
- Southwestern
- Eastern National
- Cargill High Plains
- American Royal
- The International

5. Meat judging programs are an effective tool for what?

The recruitment and development of future meat science technologists in existence today

6. Fill in the blanks on how participating on a meat judging team can benefit someone:

- Learn how to determine the **quality** of meat
- Learn how to determine the **lean** meat yield of a carcass or wholesale cut
- Serves as a **training** tool for youth and college students
- The deep-rooted **history** of the meat industry

Scroll to the bottom of the page. There is a section that has logos from sponsors. Choose one logo and click on it. Browse the website for that sponsor. Below, explain in your own words why you think this company is sponsoring the Intercollegiate Meat Judging Program. Think of what benefit this company could receive.

Answers will vary.

Name: _____

Part 3

Directions:

Getting started in meat judging requires basic knowledge of where retail cuts of meat come from. Use the Certified Angus Beef site to help you with this activity: <https://www.certifiedangusbeef.com/cuts/>.

Below is a beef steer with sections marked to help you learn where retail cuts of meat come from. For each section, draw a line to the empty space around the steer and list two retail cuts of meat from that section.

Round: rump roast, top round London broil, top round roast, top round steak, bottom round steak, bottom round London broil, bottom round roast, eye of round roast, eye of round steak, sirloin tip center roast, sirloin tip center steak, sirloin tip side steak, butterfly top round steak

Loin: boneless strip steak, strip filet, strip roast, tenderloin roast, T-bone, porterhouse, filet mignon, hanger steak, center cut sirloin steak, top sirloin steak, coulotte steak, sirloin filet, tri-tip steak, tri-tip, ball tip steak, ball tip, sirloin flap

Rib: ribeye, bone-in rib roast, rib filet, ribeye roast, cowboy steak, bone-in ribeye, bone-in plate short ribs, back ribs, chef cut ribeye

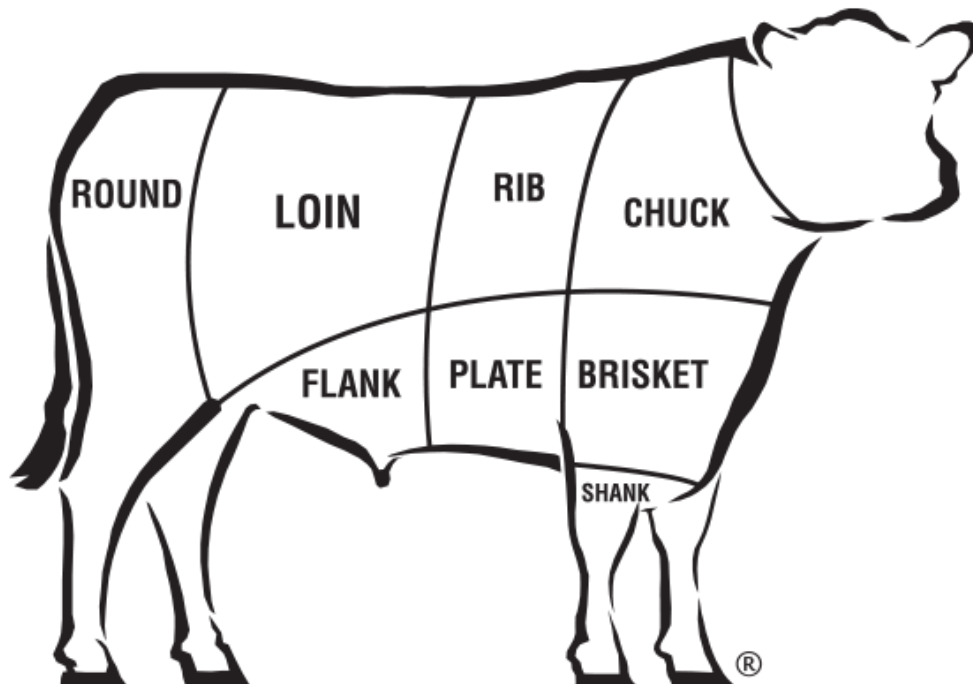
Chuck: flat iron, top blade steak, chuck roast, chuck arm roast, mock tender steak, mock tender, clod heart, ranch steak, petite tender, shoulder tender medallions, cross rib roast, English roast, Sierra steak, Denver steak, boneless country style ribs, bone-in chuck short ribs, chuck eye steak, chuck eye roast

Brisket: whole brisket, brisket flat, brisket point

Shank: shank cross cut

Plate: short ribs, inside skirt

Flank: flank



Name: _____

Now, using the same website as the previous activity, match the beef retail cut with its correct name.

