



National FFA Meats Evaluation & Technology CDE Team Activity — Smoked Pork Chops Keep/Cull Class

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