

2013 National FFA Meats Judging - Indv. Group Rotation

Group A	Group B	Group C	Group D	Group E	Group F	Group G	Group H	Group I	Group J	Group K
Pork Hams	Retail ID 1-6	Retail ID 7-12	Retail ID 13-18	Retail ID 19-24	Retail ID 25-30	Beef Rounds	Grade 4-5	Grade 1-3	Beef Stks	Pork Blade Chop
Retail ID 1-6	Retail ID 7-12	Retail ID 13-18	Retail ID 19-24	Retail ID 25-30	Pork Blade Chop	Pork Carcasses	Beef Rounds	Grade 4-5	Grade 1-3	Beef Stks
Retail ID 7-12	Retail ID 13-18	Retail ID 19-24	Retail ID 25-30	Pork Blade Chop	Beef Stks	Questions	Pork Carcasses	Beef Rounds	Grade 4-5	Grade 1-3
Retail ID 13-18	Retail ID 19-24	Retail ID 25-30	Pork Blade Chop	Beef Stks	Grade 1-3	Pork Hams	Questions	Pork Carcasses	Beef Rounds	Grade 4-5
Retail ID 19-24	Retail ID 25-30	Pork Blade Chop	Beef Stks	Grade 1-3	Grade 4-5	Retail ID 1-6	Pork Hams	Questions	Pork Carcasses	Beef Rounds
Retail ID 25-30	Pork Blade Chop	Beef Stks	Grade 1-3	Grade 4-5	Beef Rounds	Retail ID 7-12	Retail ID 1-6	Pork Hams	Questions	Pork Carcasses
Pork Blade Chop	Beef Stks	Grade 1-3	Grade 4-5	Beef Rounds	Pork Carcasses	Retail ID 13-18	Retail ID 7-12	Retail ID 1-6	Pork Hams	Questions
Beef Stks	Grade 1-3	Grade 4-5	Beef Rounds	Pork Carcasses	Questions	Retail ID 19-24	Retail ID 13-18	Retail ID 7-12	Retail ID 1-6	Pork Hams
Grade 1-3	Grade 4-5	Beef Rounds	Pork Carcasses	Questions	Pork Hams	Retail ID 25-30	Retail ID 19-24	Retail ID 13-18	Retail ID 7-12	Retail ID 1-6
Grade 4-5	Beef Rounds	Pork Carcasses	Questions	Pork Hams	Retail ID 1-6	Pork Blade Chop	Retail ID 25-30	Retail ID 19-24	Retail ID 13-18	Retail ID 7-12
Beef Rounds	Pork Carcasses	Questions	Pork Hams	Retail ID 1-6	Retail ID 7-12	Beef Stks	Pork Blade Chop	Retail ID 25-30	Retail ID 19-24	Retail ID 13-18
Pork Carcasses	Questions	Pork Hams	Retail ID 1-6	Retail ID 7-12	Retail ID 13-18	Grade 1-3	Beef Stks	Pork Blade Chop	Retail ID 25-30	Retail ID 19-24
Questions	Pork Hams	Retail ID 1-6	Retail ID 7-12	Retail ID 13-18	Retail ID 19-24	Grade 4-5	Grade 1-3	Beef Stks	Pork Blade Chop	Retail ID 25-30

After last station, have students turn their back to the class (stay in groups). We will have additional 10 minutes (at END) for them to bubble their scan sheets .

10 minutes per station

Beef Rounds	2 min back
Pork Cx	7 min move-in
Pork Hams	1 min back

Grading - students will be given a Quality/Yield Grading sheet - they keep

Question class - students will be give one sheet of note paper. Will be taken up after they answer questions

After the last class an additional 10 min. to mark scan sheets.

After all scan sheets have been handed in, students will need to get with team to be put into Groups for

"Team Activities". Superintendents will break into groups. Group leaders will be assigned to each group.

All other Classes	10 min move - in
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