

2013 National FFA Meats CDE Contest – Team Activities

Team Activity 1: Use Placing Classes Section/Class 1 on Team Activity Scan-Sheet
Value Based Pricing Beef Carcass Placing Class – 50 Points

As a team review the current Beef Pricing Sheet given by the officials. Team members are to evaluate, communicate and reach a conclusion on the correct placing of the class based on the value of each beef carcasses.

Quality/Yield Worksheet:

No	Age	Marbling	Quality Grade	PYG/ Adj PYG	Carcass Weight	Req REA	REA/ Adj.	%KPH /Adj	Final Yield	Premium/ Discount	Final Value
1											
2											
3											
4											

Notes:

Team Activity 2: Use the Identifications Section on the Team Activity Scan-Sheet

Utilizing the carcasses/cuts provided, identify the following muscles and bones. - 50 points

- 1) Find the area on the beef forequarter marked "A". Which of the following bones can be found within this area of the forequarter? The 7-bone-pot-roast contains the same bone.
A – Scapula
B – Thoracic Vertebra
C – Lumbar Vertebrae
D – Longissimus dorsi
E - Femur
- 2) Find the area on the beef forequarter marked "B". Identify the muscle.
A – Biceps femoris
B – Gluteus medius
C – Rectus femoris

D – Longissimus dorsi
E - Semimembranosus

- 3) Find the area on the beef round marked “C”. Identify the bone associated with this area.
A - Scapula
B - Thoracic Vertebrae
C – Lumbar Vertebrae
D – Longissimus dorsi
E - Femur
- 4) Find the area on the beef round marked “D”. Identify the muscle.
A – Biceps femoris
B – Gluteus medius
C – Rectus femoris
D – Longissimus dorsi
E - Femur
- 5) Find the area on the beef round marked “E”. Identify the muscle.
A – Psoas major
B – Gluteus medius
C – Scapula
D – Semimembranosus
E - Semitendinosus
- 6) Find the area on the Center cut pork loin marked “F”. Which of the following bones can be found within this area?
A - Scapula
B - Thoracic Vertebrae
C – Lumbar Vertebrae
D – Spinalis dorsi
E - Humerus
- 7) Find the area on the center cut pork loin marked “G”. Identify the muscle?
A - Longissimus dorsi
B - Biceps femoris
C – Psoas major
D – Spinalis dorsi
E - Psoas minor
- 8) Find the area on the retail cut provided marked “H”. Identify the bone.
A - Scapula
B - Thoracic Vertebrae
C – Lumbar Vertebrae
D – Longissimus dorsi
E - Humerus
- 9) Find the area on the beef short loin marked “I”. Identify the bone.
A - Scapula
B - Thoracic Vertebrae

C – Lumbar Vertebrae

D – Spinalis dorsi

E - Femur

10) Find the area on the beef short loin marked “J”. Identify the muscle.

A - Biceps femoris

B – Gluteus maximus

C – Longissimus dorsi

D – Spinalis dorsi

E - Gluteus medius

Team Activity 3: Use the Class 9 Keep/Cull Section on Team Activity Scan-Sheet

You are the product merchandiser for Cargill’s fresh pork division. You have been assigned to fill a customer’s order for Item 412 – Center Cut Pork Loins. The customer has a special specification that they require for raw materials. The customer’s specs are as follows:

1. Loin shall contain at least 7 ribs but no more than 8 ribs attached to the backbone and extending to the cut surface of the belly side.
2. Ham end shall be removed anterior to the hip bone. There shall be no evidence of hip bone or cartilage. Gluteus medius must also be present.
3. Belly side shall be removed by a straight cut. The Longissimus dorsi and Psoas major should not be scored on any part of the loin.
4. Surface fat shall not exceed 0.4” inches

Your objective is to keep the 4 center cut loins that most closely meet the customer’s specifications and cull the 4 loins that will not meet the specifications. Keep/Cull Class - 50 Points

Notes:

Team Activity 4: Use the Identifications Section on the Team Activity Scan-Sheet

Utilizing the 30 Retail ID cuts, work as a team to solve the following scenarios. Select the answer that best answers the scenario. - 50 points