

Official

2013 National FFA Meats CDE Contest

<u>Classes</u>	<u>Placing</u>	<u>Cuts</u>
1 – Pork Loin Blade Chops	4 – 2 – 1 – 3	5 – 2 – 3
2 – Beef Loin Top Loin Steaks Bnls	4 – 2 – 1 – 3	3 – 4 – 2
3 – Beef Rounds	4 – 2 – 1 – 3	4 – 3 – 4
4 – Pork Carcasses	1 – 2 – 3 – 4	4 – 2 – 6
5 – Pork Hams	4 – 2 – 1 – 3	3 – 4 – 2

Quality/Yield Grading

No	Maturity	Marbling	Quality Grade	PYG/ Adj PYG	Carcass Weight	Req REA	REA/ Adj.	%KPH /Adj	Final Yield
1	A	PD 20	Low Std.	2.1	480	9.5	9.8/ -0.1	1.5/- .4	1.6
2	A	SIAb 60	Low Prime	3.5/3.6	901	14.6	15.8/ -.4	2.0/- .3	2.9
3	A	Sm 50	Low Choice	2.7/2.9	660	11.7	11.4/ +.1	2.0/- .3	2.7
4	A90	Mt 80	Avg. Choice	2.8/3.0	698	12.1	12.4/ -0.1	2.5/- .2	2.7
5	A	SIAb 20	Low Prime	3.5/3.8	854	14.0	14.7/ -0.2	3.0/- .1	3.5

Team Activity 1 Official: Use Placing Classes 1 Section 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 carcass.

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	A90	Mt 80	Avg. Choice	2.8/3.0	698	12.1	12.4/ -0.1	2.5/-2	2.7	0	\$185
2	A	PD 20	Low Std.	2.1	480	9.5	9.8/ -0.1	1.5/-4	1.6	-\$32.00	\$125
3	A	SIAb 60	Low Prime	3.5/3.6	901	14.6	15.8/ -4	2.0/-3	2.9	-\$3.00	\$190
4	A	Sm 50	Low Choice	2.7/2.9	660	11.7	11.4/ +.1	2.0/-3	2.7	0	\$180

Placing: 3-1-4-2 Cuts: 3-4-6

Notes:

Carcass 1 – No Discounts

- Ave Choice 2 = **\$185.00**

Carcass 2 - wt. discount <500 lbs. = -\$27.00

- Dairy Type discount = -\$5.00

- Dairy type no eligible for YG1 and YG 2 Premiums

- Std 3 = \$157.00 - \$32.00 = **\$125.00**

Carcass 3 - wt. discount 900-999 lbs = -\$3.00

- Prime 2 = \$193.00 - \$3.00 = **\$190.00**

Carcass 4 – No Discounts

- Low Choice 2 = **\$180.00**

Team Activity 2 Official: 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 Official: Use the Class 9 Keep/Cull Section on Team Activity Scan-Tron

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. Exterior surface fat shall not exceed 0.4" inches

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

Notes:

Keep	Points	Cull	Points
2	16	8	6
5	13	7	2
6	13	3	2
4	8	1	0

Close decision between 4 & 8. 4 contained too many ribs while 8 had too few. 4 would provide the customer with more product while 8 would short them. 4 can also be cut down to meet the customer's spec.

8 – only 6 ribs

7 – Fat cover exceeds 0.4"

3 – Tenderloin and Loin eye have been cut into

1 – Belly side not removed with a straight cut

Team Activity 4 Official: 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

Retail ID Scenarios

Table 1. (11) Which retail item would be best suited for utilization in a pork sausage production facility?

- a. Retail Cut 1
- b. Retail Cut 2
- c. Retail Cut 3
- d. Retail Cut 4
- e. Retail Cut 6

Table 2. (12) Your family enjoys the flavorful taste of economical variety meats that fit your food budget. Which cuts on this table best fit into your family's dietary plans?

- a. Retail Cut 7
- b. Retail Cut 9
- c. Retail Cut 12
- d. B and C
- e. A and C

Table 3. (13) You are celebrating your mom's recent birthday with a trip to an upscale restaurant. Which two cuts would you expect to see on the menu indicating a quality eating experience?

- a. Retail Cut 13
- b. Retail Cut 14
- c. Retail Cut 15
- d. A and B
- e. B and C

Table 4. (14) Your family is planning a low cost dining experience for a fairly large plated family sit down gathering. Which cut would provide the greatest value for the meal?

- a. Retail Cut 19
- b. Retail Cut 20
- c. Retail Cut 21
- d. Retail Cut 22
- e. Retail Cut 24

Table 5 (15) To celebrate your high school graduation after the third year in the twelfth grade, you dad is throwing a backyard BBQ party. Which of the following cuts would fit the menu for this feeding frenzy?

- a. Retail Cut 25
- b. Retail Cut 26
- c. Retail Cut 27
- d. Retail Cut 28
- e. All of the cuts on this table

Questions:

Beef Rounds

1. Which round exhibited a more yellow colored fat? **3**
2. Between rounds 1 and 2 which was the trimmest? **2**
3. Which round was the heaviest muscled? **4**
4. Between rounds 1 and 3 which round had the thickest, plumpest heaviest muscled cushion? **1**

Pork Carcasses

5. Between carcasses 2 and 3 which carcass had the most back fat? **3**
6. Which carcass combined muscling and trimness to the highest degree? **1**
7. Between carcasses 2 and 3 which carcass had the least fat along the sternum? **2**
8. Which carcass had the most fat over the ham collar? **4**
9. Between carcasses 2 and 3 which had the thickest, plumpest cushioned ham?
3
10. Which carcass expressed the most muscular loin? **1**