

Official

2014 National FFA Meats CDE

<u>Classes</u>	<u>Placing</u>	<u>Cuts</u>
1 – Beef Top Sirloin Steaks	4 – 3 – 1 – 2	3 – 4 - 5
2 – Pork Shoulder Blade Steaks	3 – 2 – 1 – 4	4 – 3 - 4
3 – Pork Hams	2 – 1 – 3 – 4	3 – 7 - 3
4 – Beef Short Loins	2 – 1 – 4 – 3	5 – 5 – 5
5 – Pork Center Loins	2 – 1 – 3 – 4	6 – 3 - 4
6 – Pork Carcasses	1 – 4 – 3 – 2	3 – 2 - 3

Quality/Yield Grading

No	Maturity	Marbling	Quality Grade	PYG/ Adj PYG	Carcass Weight	Req REA	REA/ Adj.	%KPH /Adj	Final Yield
1	A	Mt 80	Ave. Choice	3.8/4.2	976	15.5	17.2/ -.5	2.0/- .3	3.4
2	A	MAB 20	Ave. Prime	3.5/3.8	860	14.1	14.8/ -.2	1.5/- .4	3.2
3	A	Mt 40	Ave. Choice	4.6/5.0	810	13.5	12.1/ +.5	2.5/- .2	5.3
4	A	Small 10	Choice Low	3.9/3.9	780	13.1	10.8/ +.7	2.0/- .3	4.3
5	A	SI 80	Select High	2.4/2.4	598	10.9	8.0/ +.9	2.0/- 3	3.0

Team Activity Official: Use the Identifications Section on the Team Activity Scan-Sheet
Utilizing the cuts from the Retail ID, identify the following muscles and bones. 50 points

Retail ID Identifications

1. Find the area on the retail cut marked "27". Which of the following bones is identified?
 - a. Scapula
 - b. Humerus
 - c. Femur
 - d. Thoracic Vertebrae
 - e. Lumbar vertebrae

2. Find the area on the retail cut marked "28". Which muscle of the following is identified?
 - a. Longissimus dorsi
 - b. Spinalis dorsi
 - c. Psoas major
 - d. Gluteus medius
 - e. Semitendinosus

3. Find the area on the retail cut marked "26". Which muscle of the following is identified?
 - a. Longissimus dorsi
 - b. Spinalis dorsi
 - c. Psoas major
 - d. Gluteus medius
 - e. Semitendinosus

4. Find the area on the retail cut marked "29". Which muscle of the following is identified?
 - a. Longissimus dorsi
 - b. Spinalis dorsi
 - c. Psoas major
 - d. Gluteus medius
 - e. Semitendinosus

5. Find the area on the retail cut marked "30". Which bone of the following is identified?
 - a. Scapula
 - b. Humerus
 - c. Femur
 - d. Thoracic Vertebrae
 - e. Lumbar vertebrae

Team Activity 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	A	Mt 80	Ave. Choice	3.8/4.2	976	15.5	17.2 / -.5	2.0/-.3	3.4	Weight -\$2.00	\$245.00
2	A	MAB 20	Ave. Prime	3.5/3.8	860	14.1	14.8 / -.2	1.5/-.4	3.2	None	\$256.00
3	A	Mt 40	Ave. Choice	4.6/5.0	810	13.5	12.1 /+.5	2.5/-.2	5.3	None	\$231.00
4	A	SI 80	Select High	2.4/2.4	598	10.9	8.0/ +.9	2.0/-3	3.0	-5.00 Dairy -8.00 Weight Bruise -10.00	\$205.00

Placing:

2 – 1 – 3 – 4

Cuts:

4 - 5 - 5

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

Your in-laws are coming to your house for dinner the first time. You want to impress them, so you plan to go all out and serve the highest quality steaks and chops possible. Select the four cuts that would provide the highest quality eating experience.

Keep/Cull Class - 50 Points

<u>Cuts</u>	<u>Points</u>
1. Keep	15
2. Cull	2
3. Cull	4
4. Keep	10
5. Keep	13
6. Cull	7
7. Cull	1
8. Keep	12

Team Activity Official: Use the Class 10 Keep/Cull Section on Team Activity Scan-Tron

You are a retailer running a pork loin rib chop special that focuses on lean to fat ratio for the customers. Note that blood splashing is discounted. Select the four cuts that would most likely fit your promotion.

Keep/Cull Class - 50 Points

<u>Cuts</u>	<u>Points</u>
1. Keep	8
2. Keep	14
3. Cull	6
4. Keep	12
5. Cull	2
6. Cull	4
7. Keep	16
8. Cull`	3

Questions

Please select 1, 2, 3, or 4 for the following questions:

Hams

1. Which ham had the greatest area of exposed lean in the butt face? 2
2. Which ham had the least amount of fat alongside the butt face? 1
3. Between hams 1 and 3, which possessed more collar fat? 3
4. Which ham displayed the most fat over the forecushion? 4
5. Which ham had the lowest percentage cutability? 4

Short loins

6. Which short loin exhibits the highest degree of marbling? 2
7. Between number 1 and 4, which short loin had the brighter cherry red color of lean?

8. Which short loin was the fattest, wastiest short loin? 3

9. Which short loin had the largest loineye? 1

10. Which short loin had the highest merchandizing value in the class? 2

Retail ID:

Number	Species	Primal	Retail	Cookery
1	B	H	45	D
2	B	M	79	M
3	L	N	88	M
4	P	F	53	D
5	P	F	68	D
6	P	J	42	D/M
7	B	M	77	D/M
8	B	F	64	D
9	P	F	73	D
10	P	L	32	D/M
11	B	B	15	M
12	P	K	17	M
13	B	C	20	M
14	B	F	40	D
15	P	F	34	D
16	B	C	13	D/M
17	P	F	06	D/M
18	L	F	70	D
19	P	F	69	D/M
20	P	N	87	D
21	P	K	98	D
22	L	F	19	D
23	P	E	90	D
24	B	D	47	D/M
25	B	G	54	D/M
26	B	C	45	D
27	P	J	07	D/M
28	B	F	63	D
29	B	H	13	D
30	P	J	02	D/M