

MEATS EVALUATION AND TECHNOLOGY CDE

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Penn Manor

Entries

Chapters may enter individuals and/or a 3 or 4 member team. In the case of a 4-member team, the highest three scores will be added to determine the team score. Team Activity scores will not be included when calculating individual placings.

CDE Format/Practicum Areas

PART I.	Written Test and Problem Solving	150	pts
	A. Meat Formulation & Problem Solving		
	B. Written Test		
PART II.	Retail Meat Cuts ID	180	pts
PART III.	Beef Quality And Yield Grade	180	pts
PART IV.	Placing of Four Classes	50	pts each
PART V.	Placing of 2 Class(es) with Questions	<u>75</u>	pts each
	TOTAL	860	pts

What to Bring

Calculator
Clipboard
2 Pencils
Appropriate dress for working in a meat freezer
Hat and white jacket

How to Prepare

Study "Yellow Pages" questions
Go to meat department in local store
Videos and flash cards on meat cuts
Meat Charts from National Livestock and Meat Board (NLMB)

References Used

Yellow Pages- Free copies from American Meat Council, PO Box 3556, Washington, DC.
National Livestock and Meat Board- Up to date information

Identification Areas/Scorecards/Forms

See National FFA CDE Handbook for scorecards and further information regarding team activities. See Pennsylvania State CDE Study guide for further references and study materials.

Meats Identification Card

Name _____ ID Number _____
 Chapter _____

Select: Species, 1 point; Primal Cut, 2 points; Retail Name, 3 points from the listings below and fill in the column blanks beside the cut number. The score column is for tabulation only. Total: 240 points. Species: 1 point; B=Beef; P=Pork; L=Lamb

Primal Cuts

- | | | |
|---------------------|--------------|-------------------|
| 1. Brisket | 7. Loin | 13. Side (belly) |
| 2. Chuck | 8. Plate4 | 14. Jowl |
| 3. Flank | 9. Rib | 15. Variety meats |
| 4. Foreshank/breast | 10. Round | 16. Various meats |
| 5. Cured ham | 11. Shank | |
| 6. Leg | 12. Shoulder | |

Retail Names – 3 pts.

ROASTS/POT ROASTS

1. American style
2. Arm picnic
3. Arm roast
4. Arm pot roast (blade)
5. Back ribs
6. Blade
7. Blade Boston
8. Bottom round
9. Breast
10. Brisket (whole bnls)
11. Center loin
12. Center rib
13. Chuck eye roast
14. Country style ribs
15. Cross cuts
16. Cross cuts (bnls)
17. Eye
18. Eye round
19. Flat half (bnls)
20. Frenched style
21. Fresh side
22. Heel of round
23. Roast, large end
24. Loin
25. Mock tender
26. Point half (bnls)

43. Top loin double (bnls)
44. Top round

STEAKS

45. Arm
46. Arm (bnls)
47. Blade
48. Bottom round
49. Center slice
50. Eye
51. Eye round
52. Flank
53. Mock tender
54. Neck slice
55. Porterhouse
56. Round
57. Round (bnls)
58. Seven (7) bone
59. Sirloin (bnls)
60. Sirloin, cutlets
61. Sirloin, flatbone
62. Sirloin, pin bone
63. Sirloin, round bone
64. Sirloin, wedge bn
65. Skirt (bnls)
66. Small end

81. Loin
82. Sirloin
83. Top loin
84. Top loin (bnls)

VARIETY MEATS

85. Heart
86. Kidney
87. Liver
88. Oxtail
89. Sweetbred
90. Tongue
91. Tripe

VARIOUS MEATS

92. Beef for stew
93. Brisket, corned
94. Cube steak
95. Ground beef
96. Ground pork
97. Hocks
98. Sausage
99. Sausage links

SMOKED/CURED

- PORK
100. Canadian bacon

Cut. #	Species	Primal	Retail	Score
1				
2				
3				
4				
5				
6				
7				
8				
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35				
36				

- 27. Rib
- 28. Riblets
- 29. Rump (bnls)
- 30. Rump portion
- 31. Seven (7) bone
- 32. Shank portioin
- 33. Short ribs
- 34. Shoulder (bnls)
- 35. Sirloin
- 36. Sirloin half
- 37. Roast, small end
- 38. Spare ribs
- 39. Square cut (whole)
- 40. Tenderloin
- 41. Tip
- 42. Tip, cap off
- 67. Small end (bnls)
- 68. T-bone
- 69. Tenderloin
- 70. Tip
- 71. Tip, cap off
- 72. Top loin
- 73. Top loin (bnls)
- 74. Top round
- 75. Top sirloin (bnls)
- CHOPS
- 76. Arm
- 77. Blade
- 78. Butterfly
- 79. Double
- 80. Loin
- 101. Center slice
- 102. Ham (whole)
- 103. Ham hocks
- 104. Jowl
- 105. Loin chop
- 106. Picnic (whole)
- 107. Rib chop
- 108. Rump portion
- 109. Shank portion
- 110. Slab bacon
- 111. Sliced bacon

37				
38				
39				
40				