

4/14/2022

Meat Judging Coaches / FFA Advisors

The 2022 meats contest will consist of the following areas. I have attached a sample formulation problem and a Team Activity Problem (beef carcass pricing) both have keys attached. If you have any questions, please call. This is an even year so when having students study for written test only use even year tests.

Written test 25 question – Meat Storage and handling, meat cookery, processed meats and food safety

Quality and yield grading – 3-5 carcasses

Placing classes – 6 classes (2 carcass – 2 primal – 2 retail)

Questions – 10 questions asked from the classes above (classes will be labeled if they are used for questions. Students may take notes.)

Formulation – a practice problem has been include

Cut ID – 30 – 40 cuts (depending on availability and space)

Team Activity – (beef carcass pricing) students will be given data, they will then determine value of each carcass and places the carcasses highest to lowest in value.

Proper dress for the meats contest will be (warmer clothing, apron – will be provided, hat/hair net, no jewelry, close toes shoes)

Students will need a non-programable calculator (cell phones will not be allowed), pencil, clipboard.

No measuring devices maybe used; no extra paper needed – FFA will provide blank paper

No drinks or food allowed

Best of luck to everyone. If you have any questions please call

Rick Vannett

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