

MEATS

PURPOSE

Develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry.

ELIGIBILITY

The participant must be an active member of a chartered West Virginia FFA Chapter and enrolled in grades 9, 10, 11, or 12. Each chapter may enter one team.

EVENT PROCEDURE

The event will be a team event consisting of four students. A team may compete with less than 4 members. FFA members will wear at minimum a white button down (short sleeve preferred) shirt, black jeans, and boots.

Under no circumstances will any participants be allowed to handle any of the items in the identification portion of the practicums. Any infraction of this rule will result in team elimination from the event.

No FFA advisors/coaches will be allowed in the area of the contest, but arrangements will be made to view the specimens following the contest.

EVENT MATERIALS

MATERIALS STUDENTS MUST PROVIDE

- Pencils
- Clipboards
- Industry Appropriate Attire: Hard Hat, Coat, etc.

INDIVIDUAL PRACTICUMS

EVALUATION AND SELECTION

Each placing class (50 points each) will consist of four (4) entities, the retail identification classes will consist of forty (40) entities each, and the grading classes may contain up to 10 entities each (Ten points are allowed for the correct grading of each carcass. A deduction of one point for a one-third grade above or below the official grade; three points will be deducted for two-thirds grade above or below the official grade; six points will be deducted for one full grade above or below the official grade. The score will be zero for a grade more than one full grade above or below the official grade. Perfect score will be 100 points).

* **NOTE:** Each of the 40 retail cuts in the contest will be worth 7 points (species=1 point, primal=2 points, retail=3 points, cookery=1 point) for a grand total of 280 points. The retail identification scoring is located on the back of the Meats Scantron Sheet.

Beef Carcass Placing
Beef Ribs Placing, Rounds Placing, or Chucks Placing Beef Yield Grading
Beef Quality Grading
Pork Carcass Placing
Pork Ham Placing
Pork Retail Placing
Lamb Carcass Placing
Class I (Beef, Pork, Lamb, Variety Meats)
Class II (Beef, Pork, Lamb, Variety Meats)
Class III (Beef, Pork, Lamb, Variety Meats)

SCORING

Practicum	Activity	Individual	Team
Placing Classes	4 Placing Classes at 50 points each	200	800
Grading Classes	Quality Grading & Yield Grading	Varies	Varies
Retail ID	Retail ID	280	1120
TOTAL		Varies	Varies

***Number of Grading Classes Vary Based Upon Availability; therefore Scores Vary

TIE BREAKERS

In the event of a tie in individual scores, the following events will be used in order to determine award recipients:

INDIVIDUAL

1. Individual Retail I.D. Scores

TEAM

1. Combined Team Retail I.D. Scores