

8. MEATS CONTEST

Contest Coordinator: Nichole Hirt
32925A Route 11
Philadelphia NY 13673
Cell Phone: (315) 559-9361
nicholehirt@ircsd.org

A. PURPOSE – Members complete a written test; judge quality and evaluate and place beef, lamb and pork retail cuts. Members also complete meat formulation problem.

B. OBJECTIVES

1. To develop employment skills for students who are interested in exploring or pursuing career opportunities in the meat animal industry,
2. To assist the local agricultural education instructor in motivating students to become knowledgeable consumers of meat and meat animal products and/or involved in the industry of meat animal marketing and merchandising.
3. To encourage the development of broader analytical skills, critical thinking strategies and an understanding of appropriate meat terminology for high school students
4. To develop the ability to evaluate meat animal products in order to optimize economic returns to producers and industry as well as to meet the needs of the consumer.
5. To develop good cooperation and communication skills in working together to accomplish a goal.

CE EVENT RULES

1. Team Make-up: A team consists of four members. A team score consists of the total of the four individuals' scores plus the team activity score.
 - Junior Level- 6-8
 - Senior Level- 6-12
2. Contest Format:
 1. Individual events – Members will be required to evaluate 2 retail cut placement classes, identify 10 retail cuts and complete a written quiz of 25 questions. (Questions could include multiple choice, true/false or situation based questions.)
 2. Team event – Team members will work together to complete a team activity that may consist of meat formulation problem solving, value based pricing, anatomy, keep/cull, retail Identification scenario and/or food safety/sanitation scenario.
3. Equipment: Teams will provide their own equipment and supplies.
 1. Each participant must have:
 1. A clean clipboard, free of notes.
 2. Two sharpened No. 2 pencils
 3. Electronic calculator. Calculators used in this event should be battery operated, non-programmable, and silent, with large keys and large displays. Calculators should have only these functions: addition, subtraction, multiplication, division, equals, percent, square root, +/- key, and one memory register. No other calculators may be used during the event.
 2. Participants and official judges are to make their placing and identifications without handling the meat.
 3. Conversation among participants constitutes disqualification.
 4. All participants are expected to be prompt at their stations throughout the event; no provision will be made for tardiness and will most certainly cause late participants after the event begins.
 5. Scoring: 10 retail cuts to identify (5pts each: 50pt total), 25 question written exam (1pts each: 2 pt total), 2 retail cut placement classes (maximum 25pts per class: 1]50 pts total), team event (25pts) TOTAL: 150 pts

D. ATTIRE – Teams will wear proper FFA attire: FFA t-shirt, FFA collared shirt or FFA jacket.

E. LOCATION – FFA Building, Monday, August 28, 10:30 a.m.