



2015 STATE HIGH SCHOOL MEATS EVALUATION CAREER DEVELOPMENT EVENT

Registration Deadline: April 3, 2015

CDE PURPOSE

The Meats Evaluation Career Development Event is designed to stimulate learning activities related to the processing of beef, pork and lamb carcasses, including retail cut identification and factors affecting meat quality.

EVENT INFORMATION

CDE SUPERINTENDENT

Dr. Chad Carr & Larry Eubanks,
University of Florida

TIMES & LOCATION

April 18, 2015
Check – In: 8:00 AM
Contest Begins: 9:00 AM

University of Florida – Meats Lab
2250 Shealy Drive
Gainesville, FL 32608

EVENT LOGISTICS

LODGING*

Country Inn & Suites
4015 SW 43rd St
Gainesville, FL 32608

The Lodge
3726 SW 40 Blvd
Gainesville, FL 32607

** Additional lodging options are available in the surrounding areas.*

GROUP LEADERS

By registering your team, the FFA Advisor (or chaperone) agrees to serve as a group leader if called upon, unless prior arrangements are made with the State FFA Office.

EVENT REQUIREMENTS

MATERIALS NEEDED AT THE EVENT

Participants should come prepared with the following items:

- Clipboard
- Pencils
- Calculator (Basic 4 Function)

OFFICIAL DRESS REQUIREMENTS

Official dress is not required for this event. Participants in the state contest need to remember to dress appropriately for extended periods in the Meat Lab coolers. Please refer to the information below for details on the dress code and processing area rules. Participants are responsible for bringing all necessary wardrobe items as it will not be provided at the contest. If contestants or coaches are not properly dressed, they will not be allowed in the contest. Please be reminded that students are not required to be in official dress for this event and expected to follow the USDA clothing requirements as follows:

The U.S.D.A. has a thorough inspection system for meat processing plants. Even though we are an educational facility, we still fall under these stringent regulations. Furthermore, we whole heartily believe that these rules will help ensure the consumer of safer foods.

Following is the dress code and procedures that must be followed by contestants as well as advisors and leaders:

- Frocks, hard hats, shirts with sleeves, closed toe shoes, and long pants will be worn in all processing areas. No bump caps or cloth caps are allowed. Clothing and shoes must be clean.
- Frocks will not be worn outside the building or in the restrooms. Frocks should not be set on the ground and should be kept folded. (You should carry your frock until you are instructed to put it on after the orientation and assigning of groups.)
- No jewelry will be allowed in processing areas. This includes rings, ear rings, and necklaces.
- Hair nets will be worn. Beard nets will be provided.
- No tobacco products will be allowed in the Meat Processing Center. No food, gum, or drinks will be allowed in meat processing areas.
- Glass items will not be brought into processing areas.
- Hands will be washed with antimicrobial soap after visiting the restroom and before entering the processing area.

EVENT FORMAT

The event will consist of*:

Identification Practicum:

- Retail Cuts

Evaluation Practicums:

- Retail Cuts Placing Class
- Wholesale Cuts of Beef Placing Class
- Wholesale Cuts of Pork Placing Class
- Beef Carcasses Placing Class
- Pork Carcasses Placing Class
- Beef Quality Grades
- Beef Yield Grades
- Question Classes - 2

Problem Solving Practicum:

- Beef Formulation Problem (team activity)

**Refer to the Florida FFA CDE Handbook for a complete explanation of all event practicums. Classes are subject to change based on availability of resources*

SCORING

Practicum	Activity	Individual	Team
Evaluation	Retail Cuts	50 points/ class	150
Evaluation	Beef Carcasses	50 points/class	150
Evaluation	Pork Carcasses	50 points/class	150
Evaluation	Wholesale Cuts of Beef	50 points/class	150
Evaluation	Wholesale Cuts of Pork	50 points/class	150
Evaluation	Beef Quality Grades	60	180
Evaluation	Beef Yield Grades	60	180
Evaluation	2 Question Classes	50 points/class	300
Identification	Retail Cuts	240	720
Problem Solving	Beef Formulation Problem Team Activity		50
Total		770	2,360

For more information regarding the event's rules and references, please refer to the Florida FFA CDE Handbook available on FloridaFFA.org.

EVENT RESULTS

The top five (5) teams and high individual will be recognized on stage during the annual State FFA Convention and Expo.

As a matter of procedure, event results of any CDE are considered unofficial for (2) business days following publishing. It is the responsibility of the FFA Advisor to review individual team results. Any appeal must be made to the FFA Executive Secretary in writing for necessary adjustments to be made. At the close of business on the second business day following publishing, results will be official.

GENERAL POLICIES

All CDE participants must be current on the membership roster in order to be eligible for participation. If membership is questioned in any competitive event or award programs held above the chapter level, the advisor must then show evidence that state and national dues were paid prior to the student having participated in that event or award program. If membership for any CDE participant is determined to be unpaid, the team/individual will be disqualified from the event.

The sheet is intended to be an overview of this CDE only and not to replace the official rules and procedures in the Florida FFA CDE Handbook.