

MD FFA Career Development Event

Activities

- Classes with Questions (50 point each 600 total)
 - Hams (Q)
 - Pork Chops
 - Beef Porterhouse/T-Bones (Q)
 - Beef Quality Placing Class (high quality printed pictures)
 - Various views
- Grading (80 points)
 - Paper Grading- one of each yield grade and quality grade (4 carcasses)
- Written Exam (100 points)
 - 25 questions
- Retail ID (210 points)
 - 30 cuts
 - 20 Pork
 - 7 Beef
 - 3 Lamb
- Team Activity (200 Points)
 - Sausage Formulation
 - Lamb Carcass Primal/Subprimal ID
 - Beef Carcass Primal/Subprimal ID
 - Pork Carcass Primal/Subprimal ID