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