FFA | GUIDE

FFA Meats Evaluation CDE Study Guide

Study guide for FFA Meats Evaluation events that helps members organize topics like cuts, grading, quality, and identification using the official event handbook and agency resources.

Farm / unit: _____ Date: _____ By: _____

1. Review the official event handbook
2. Study retail cut names
3. Review carcass and wholesale cuts
4. Learn quality grade terms
5. Learn yield grade terms
6. Review meat safety basics
7. Practice identification
8. Take practice exams
9. Note weak areas to revisit

YOUR NOTES

TIP Visit a local meat lab or processor to see cuts in person and compare them to your notes.