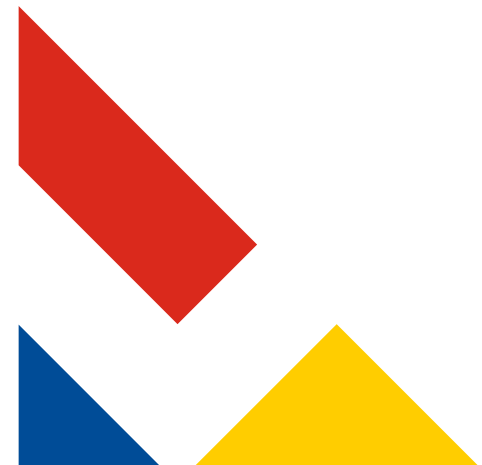


WASHINGTON
FFA ASSOCIATION



Middle School Food Products & Processing Career Development Event Handbook

Piloted 2023



Purpose & Objectives

Purpose

The purpose of the Middle School Food Products & Processing CDE is to expose younger members to components of FFA CDEs in the Food Products & Processing pathway. The intention is to provide middle school students with exposure to a few aspects of these events in hopes that this will in turn lead to pursuing one or more of these events as a high school FFA member. In addition, to provide a CDE specifically for middle school members where they compete against other students in their age range.

Event Rules

*****If there are any questions or issues, the State FFA Advisor will make the final decision.*****

1. Teams will consist of up to five members.
2. The top four individual scores combined will determine overall team score and placing.
3. No talking or comparing of cards.
4. This event is restricted to those members in grades 7-8.
5. Members of the state winning team are ineligible to compete in future MS Food Products & Processing Career Development Events.

Event Format

- This hands-on event will include components from the areas of:
 - Meats Evaluation
 - Food Science
 - Milk Quality& Products
- Students will evaluate various components from each of these areas including;
 - Triangle Tests
 - Aromas
 - Retail Cut Identification
 - Meat Placing Classes
 - Cheese Identification
 - Product Identification (Dairy vs Non-Dairy Products)

Equipment

Participants must provide:

- Writing utensils
- Clean, preferably clear plastic clipboards

Team Activities

There is no team activity portion to this event.

Individual Activities

FOOD SCIENCE TRIANGLE TESTS (20 POINTS)

Two different triangle tests will be conducted. Participants must identify the different samples through flavor, aroma, visual cues and/or textural differences. Answers will be given on the sheet provided. No list will be provided for this segment of the practicum. Each test is worth ten points.

FOOD SCIENCE AROMAS (25 POINTS)

Each participant will be asked to identify five different aromas from vials provided at each station and record the answer on the sheet provided. A list of potential aromas will be provided to each person. Each sample is worth 5 points. (25 points)

1. Banana
2. Basil
3. Cinnamon
4. Coconut
5. Coffee
6. Garlic
7. Ginger
8. Lemon
9. Licorice (anise)
10. Maple
11. Molasses
12. Onion
13. Peppermint
14. Smoke (liquid)
15. Vanilla

MEATS EVALUATION PLACING CLASS (50 POINTS)

One placing class of retail or wholesale/subprimal cuts will be displayed for students to place. This class can be from beef, pork, or lamb.

MEATS EVALUATION RETAIL CUT IDENTIFICATION (60 POINTS)

Participants will identify 10 retail meats cuts found on the Meats Identification Card. The official key (Retail Cuts Code Sheet) is located near the end of this handbook. Only the cuts listed are eligible to be used in this event. Participants will be given one point for correct species identification, two points for correct primal cut identification, one point for correct cookery and three points for correct retail name.

MILK QUALITY & PRODUCTS CHEESE IDENTIFICATION (50 POINTS)

Five cheese samples for identification will be selected from those listed. Cubes of the cheeses will be available for tasting. A score of four points is given for each variety correctly identified. Uncolored cheeses may be used. (20 points possible)

- In addition to identifying cheese samples, participants will classify characteristics of identified cheeses using the following matrix. Participants will have three characteristics to select based on the 5 identified cheese samples. Each characteristic is worth two points(30 points possible).

Cheese Characteristics Matrix

A description of major varieties of cheeses popular among American consumers.

Variety	Moisture (%)	Ripened by	Origin
Blue/Bleu	46	mold	France
Brie	52.5	bacteria and mold	France
Cheddar Mild	39	bacteria	England
Cheddar Sharp	39	bacteria	England
Colby	40	bacteria	US
Cream	55	unripened	US
Feta	60	bacteria	Greece
Mozzarella	60	bacteria	Italy
Parmesan	32	bacteria	Italy
Processed	40	bacteria	US
Queso Fresco	59	Unripened	Mexico
Ricotta	73	unripened	Italy
Swiss	41	bacteria	Switzerland

MILK QUALITY & PRODUCTS PRODUCT IDENTIFICATION (50 POINTS)

- A total of five samples consisting of dairy and non-dairy products will be identified and assigned a milk fat content score.
- The following products may be included among the samples:
 - Dairy Products: nonfat (skim) milk (.05%), lowfat milk (1.0%), reduced fat milk (2%), milk (3.25%), half and half (10.5%), butter (80%), sour cream (18%), flavored milk (.05%-3.25%) light whipped cream (30%), heavy cream (36%)
 - Non-Dairy Products: Margarine, non-dairy creamer, non-dairy sour cream, nondairy milk, non-dairy flavored beverage and non-dairy whipped topping all of these are to be categorized as non-dairy fat.

Scoring

Activities	Individual Points	Team Points
Triangle Tests	20	80
Aromas	25	100
Meats Placing Class	50	200
Retail ID	60	240
Cheese Identification	50	200
Product Identification	50	200
Maximum Points	255	1020

TIEBREAKERS

If ties occur, the following sections of the event will be used to determine award recipients:

INDIVIDUAL

1. Retail ID
2. Cheese ID
3. Aromas

TEAM

1. Retail ID total of the four count scores
2. Cheese ID total of the four count scores
3. Aroma total of the four count scores

References

Species	Primal	Retail Cut	Cooking Method	Species	Primal	Retail Cut	Cooking Method
B	B	89	M	Beef	Brisket	Brisket, Corned	Moist
B	B	10	M	Beef	Brisket	Brisket Whole, Bnls	Moist
B	C	26	M	Beef	Chuck	7-Bone Roast	Moist
B	C	3	M	Beef	Chuck	Arm Pot-Roast	Moist
B	C	6	M	Beef	Chuck	Blade Roast	Moist
B	C	20	M	Beef	Chuck	Mock Tender Roast	Moist
B	C	48	M	Beef	Chuck	Mock Tender Steak	Moist
B	C	21	D	Beef	Chuck	Petite Tender	Dry
B	D	47	D/M	Beef	Flank	Flank Steak	Dry/Moist
B	F	49	D	Beef	Loin	Porterhouse Steak	Dry
B	F	55	D	Beef	Loin	T-Bone Steak	Dry
B	F	56	D	Beef	Loin	Tenderloin Steak	Dry
B	F	59	D	Beef	Loin	Top Loin Steak	Dry
B	F	62	D	Beef	Loin	Top Sirloin Steak, Bnls	Dry
B	G	28	M	Beef	Plate	Short Ribs	Moist
B	H	22	D	Beef	Rib	Rib Roast	Dry
B	H	13	D	Beef	Rib	Eye Roast, Bnls	Dry
B	H	45	D	Beef	Rib	Eye Steak, Bnls	Dry
B	I	8	D/M	Beef	Round	Bottom Round Roast, Bnls	Dry/Moist
B	I	14	D/M	Beef	Round	Eye Round Roast	Dry/Moist
B	I	46	D/M	Beef	Round	Eye Round Steak	Dry/Moist
B	I	51	M	Beef	Round	Round Steak	Moist
B	I	36	D/M	Beef	Round	Tip Cap Off Roast	Dry/Moist
B	N	82	M	Beef	Various	Beef for Stew	Moist
B	N	83	D/M	Beef	Various	Cube Steak	Dry/Moist
B	N	84	D	Beef	Various	Ground Beef	Dry
P	E	90	D	Pork	Ham/Leg	Smoked Cured, Center Slice	Dry
P	E	96	D	Pork	Ham/Leg	Smoked Cured, Rump Portion	Dry
P	E	97	D	Pork	Ham/Leg	Smoked Cured, Shank Portion	Dry
P	F	5	D/M	Pork	Loin	Back Ribs	Dry/Moist
P	F	66	D/M	Pork	Loin	Blade Chop	Dry/Moist

P	F	68	D	Pork	Loin	Butterflied Chop	Dry
P	F	11	D	Pork	Loin	Center Loin Roast	Dry
P	F	12	D	Pork	Loin	Center Rib Roast	Dry
P	F	70	D	Pork	Loin	Loin Chop	Dry
P	F	73	D	Pork	Loin	Sirloin Chop	Dry
P	F	30	D	Pork	Loin	Sirloin Roast	Dry
P	F	34	D	Pork	Loin	Tenderloin, Whole	Dry
P	J	2	D/M	Pork	Shoulder	Arm Picnic	Dry/Moist
P	J	3	D/M	Pork	Shoulder	Arm Roast	Dry/Moist
P	J	7	D/M	Pork	Shoulder	Blade Boston	Dry/Moist
P	K	98	D	Pork	Side/Belly	Slab Bacon	Dry
P	K	99	D	Pork	Side/Belly	Sliced Bacon	Dry
P	K	17	M	Pork	Side/Belly	Fresh Side	Moist
P	L	32	D/M	Pork	Spareribs	Spareribs	Dry/Moist
P	N	69	D/M	Pork	Various	Country Style Ribs	Dry/Moist
P	N	87	D	Pork	Various	Pork Sausage Links	Dry
P	N	92	M	Pork	Various	Smoked Pork Hock	Moist
L	E	1	D	Lamb	Leg	American Style Roast	Dry
L	E	44	D	Lamb	Leg	Center Slice	Dry
L	E	16	D	Lamb	Leg	Frenched Style Roast	Dry
L	F	70	D	Lamb	Loin	Loin Chop	Dry
L	F	19	D	Lamb	Loin	Loin Roast	Dry
L	H	71	D	Lamb	Rib	Rib Chop	Dry
L	H	23	D	Lamb	Rib	Rib Roast, Frenched	Dry
L	J	65	D/M	Lamb	Shoulder	Arm Chop	Dry/Moist
B	M	76	D/M	Beef	Variety	Heart	Dry/Moist
L	M	77	D/M	Lamb	Variety	Kidney	Dry/Moist
P	M	78	D/M	Pork	Variety	Liver	Dry/Moist
P	M	80	D/M	Pork	Variety	Tongue	Dry/Moist

AFNR Content Standards

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