



## ***CUSTOMIZED ASSESSMENT BLUEPRINT***

### **ANIMAL PROCESSING**

**Test Code: 8997**

**Version: 01**

**Preliminary Blueprint - final version is subject to slight changes.**

#### **Specific competencies and skills tested in this assessment:**

##### **Foundations of Agriculture, Food, and Natural Resources**

Demonstrate understanding of agribusiness (e.g., SAE, expenses)  
Demonstrate understanding of animal systems (e.g., breeds of livestock, anatomy)  
Demonstrate understanding of agriculture innovation and technology  
Demonstrate understanding of food products and processing (e.g., protein sources, food preservation)  
Demonstrate understanding of natural resources (e.g., renewable resources)  
Demonstrate understanding of plant systems (e.g., plant parts, processes, soil)  
Demonstrate understanding of power, structural, and technical systems (e.g., measurement)  
Demonstrate knowledge of leadership development through FFA (e.g., motto, parliamentary procedure, official dress)

##### **Production and Processing of Animal Products**

Demonstrate understanding of raw materials (e.g., identify carcass, dressing percentage)  
Demonstrate understanding of production processes (e.g., meat storage, safety)  
Demonstrate understanding of quality control (e.g., withdrawal period, preventing spread of microorganisms)  
Calculate costs (e.g., cost per pound, expense for a commercial beef operation)  
Identify techniques for maximizing effective manufacture and distribution of goods

##### **Fundamentals of Animal Processing**

Identify primal and retail cuts of meat (e.g., wholesale cuts, pork, steaks)  
Demonstrate understanding of HACCP plan (e.g., hazard analysis, types of hazards)  
Describe USDA animal processing guidelines (e.g., quality grades, yield rate factors)

##### **Agricultural Innovation and Technology**

Describe emerging technology in the animal processing and meat industry (e.g., use of vacuum packer)  
Describe the impact of international agriculture on U.S. animal processing (e.g., zoonotic disease)  
Understand career opportunities in animal processing and the meat industry

##### **Animal Processing Entrepreneurship and Financial Record Keeping**

Demonstrate understanding of entrepreneurship and financial record keeping (e.g., financial statements)  
Demonstrate understanding of value-added agriculture and direct marketing  
Demonstrate understanding of sustainability (e.g., organic foods)

***Animal Processing (continued)***

**Knowledge-Based Assessment:**

Administration Time: 2 hours

Number of Questions: 106

***Areas covered:***

|     |   |
|-----|---|
| 38% | Foundations of Agriculture, Food, and Natural Resources         |
| 25% | Production and Processing of Animal Products                    |
| 20% | Fundamentals of Animal Processing                               |
| 8%  | Agricultural Innovation and Technology                          |
| 9%  | Animal Processing Entrepreneurship and Financial Record Keeping |

***Sample Questions:***

Agricultural innovations have allowed farmers to

- A. eliminate the use of chemical fertilizers
- B. increase the use of chemical fertilizers
- C. produce more crops on less land
- D. produce fewer crops on more land

FFA business meetings are run using an established set of rules known as

- A. Business Rules
- B. Meeting Rules
- C. Parliamentary Procedures
- D. Business Procedures

What is the maximum fat content allowed in ground beef?

- A. 10 percent
- B. 20 percent
- C. 30 percent
- D. 40 percent

Zoonotic diseases are a concern in international trade because they are

- A. caused by one-celled microorganisms
- B. limited to one species
- C. cured by introducing parasites
- D. transmitted from animals to humans

The amount of an agriculture commodity available for sale at a given time is the

- A. elasticity
- B. demand
- C. cycle
- D. supply