

CULINARY MEAT SELECTION & COOKERY CERTIFICATION



According to the North American Meat Institute, the meat and poultry industry is the largest segment of U.S. agriculture. It is broadly responsible for 5.4 million jobs and \$257 billion in wages. An estimated 527,019 people have jobs in production and packing, importing operations, sales, packaging and direct distribution of meat and poultry products.⁹

MEETING THE INDUSTRY NEED

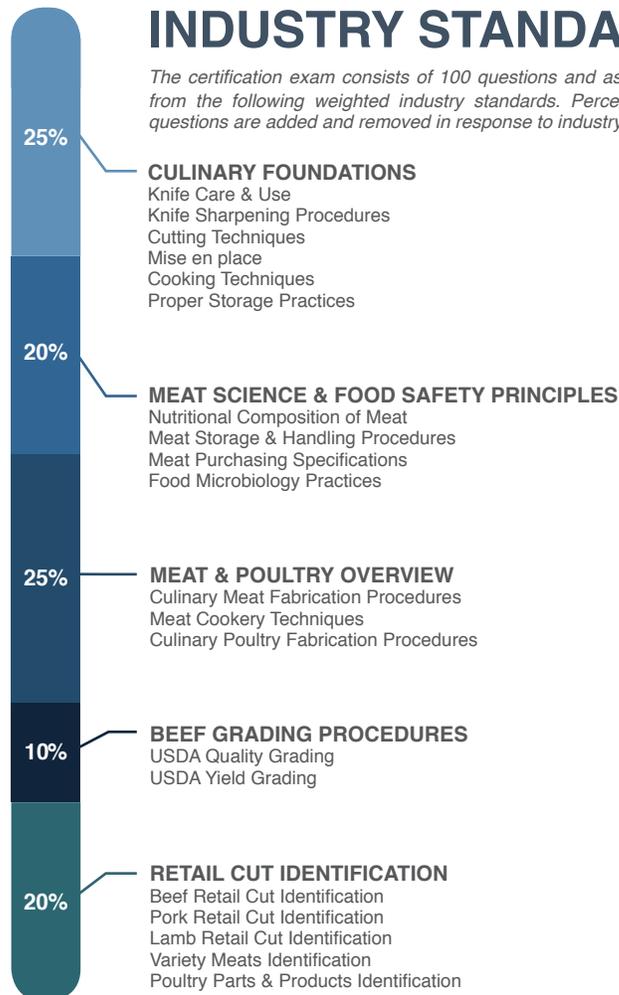
The American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification verifies individuals possess **knowledge and skills needed to thrive within the restaurant and culinary industries.**

The certification **assesses industry-valued and industry-recognized standards produced by AMSA**, an internationally-known organization with a membership of more than 2,000 meat scientists. AMSA represents major university research institutions and prominent meat processing companies, such as Tyson Foods, Cargill and Maple Leaf Foods.

The certification **validates fluency in culinary techniques, food safety, meat selection and retail cut identification.** Those who earn the certification are more qualified and prepared to enter a variety of careers, specifically those that involve the selection and preparation of meat. Additionally, the certification allows employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers.

INDUSTRY STANDARDS

The certification exam consists of 100 questions and assesses knowledge and skills from the following weighted industry standards. Percentages may vary slightly as questions are added and removed in response to industry trends.



ABOUT AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops and disseminates its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

"For students looking to start a career in the culinary arts, this new certification provides a viable path towards a successful and rewarding career in the culinary industry."

Deidra Mabry, M.S.
Chief Operating Officer
American Meat Science Association