MEAT EVALUATION 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.[12]
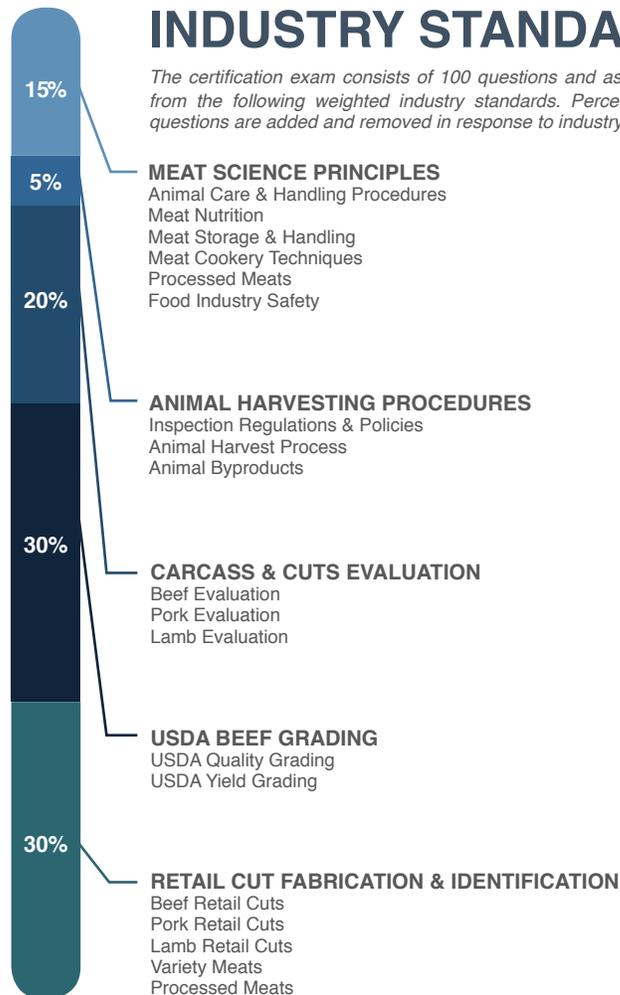
MEETING THE INDUSTRY NEED

The American Meat Science Association (AMSA) Meat Evaluation Certification verifies individuals are **better prepared to enter fields related to the meat animal industry**, which includes production and processing.

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 knowledge and skills in meat carcass quality grading, meat handling and food safety**. Those who earn the certification are more qualified to begin a career in the meat industry. 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.

15%

5%

20%

MEAT SCIENCE PRINCIPLES
Animal Care & Handling Procedures
Meat Nutrition
Meat Storage & Handling
Meat Cookery Techniques
Processed Meats
Food Industry Safety

ANIMAL HARVESTING PROCEDURES
Inspection Regulations & Policies
Animal Harvest Process
Animal Byproducts

30%

CARCASS & CUTS EVALUATION
Beef Evaluation
Pork Evaluation
Lamb Evaluation

USDA BEEF GRADING
USDA Quality Grading
USDA Yield Grading

30%

RETAIL CUT FABRICATION & IDENTIFICATION
Beef Retail Cuts
Pork Retail Cuts
Lamb Retail Cuts
Variety Meats
Processed Meats

"Our partnership with CEV is a strategic part of the American Meat Science Association's efforts to recruit and equip the next generation of meat scientists. Our member scientists have worked closely with CEV to ensure high quality, accurate, science-based training materials."

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