

Meat Evaluation Certification



American Meat
Science Association

Certification Lessons

Lesson 1: Background of the American Meat Science Association

Lesson 2: Harvesting of Livestock

Lesson 3: Meat Science & Food Handling

Lesson 4: Meat Judging Fundamentals

Lesson 5: Beef Grading: Quality

Lesson 6: Beef Grading: Yield

Lesson 7: Retail Cut ID

Lesson 8: Beef Forequarter: Fabrication & Retail ID

Lesson 9: Beef Hindquarter: Fabrication & Retail ID

Lesson 10: EXCEL Beef Plant: Fabrication

Lesson 11: EXCEL Pork Plant: Fabrication

Lesson 12: AMSA Meat Evaluation Certification Review



Certification Overview

Students are required to define the major factors utilized in carcass grading and evaluation. They are asked to display a thorough understanding of meat carcass quality grading, meat handling and food safety as well as the slaughter and fabrication process.

Learning Objectives

- Define the major factors utilized in carcass grading as well as carcass and cut evaluation.
- Understand the fundamentals of judging beef, pork and lamb carcasses.
- Understand the USDA grade standards.
- Identify cuts of meat as well as muscle and bone.
- Understand slaughter and fabrication process.

Certification vouchers may be purchased for \$30 each.

Related Courses

Food Processing

Food Technology & Safety

“All of the [American Meat Science Association] membership is interested in trying to find ways to make up the shortage that we presently have in the United States for meat scientists...”

Gary C. Smith, Ph.D.

American Meat Science Association

Learn more at: www.icevonline.com/meateval

Frequently Asked Questions



Can the certification be integrated in existing classes?

Yes, the certification is meant to be integrated with existing courses. In order to achieve a certification, a student must complete certain lessons which are prerequisites to unlocking the final certification exam. Typically these lessons are already part of the normal coursework a student must do in the iCEV system.

Is the certification a stand-alone course that students take at school or home?

The certification can actually be both. Our certifications are designed to integrate with classroom instruction since each lesson required for the certification includes lesson plans for the instructor as well as optional in-class activities. However, we do have some districts that prefer to utilize independent study for students to achieve a certification. This model can be utilized as well since each student login gives the student access to view the lessons, content and assessments needed to complete a certification.

Is the certification 100% online?

The materials are 100% online, but there are elements, such as lesson plans and other resources that accompany each lesson, which provide teachers the opportunity to use the certification lessons in their daily instruction. The Meat Evaluation Certification is most effective to students when offered in a blended learning capacity, as teachers interact with students for in-class activities and projects and students utilize the online materials for content and assessment.

Is the certification exam timed?

The certification exam is not timed. However, the student must complete the certification exam in one sitting.

How long is each session?

Each lesson has a different suggested time span for completion. Most lessons require one or two hours for a student to successfully complete (if they are just viewing the content and taking the final lesson assessment to obtain certification). However, due to our desire to make the certification fit with classroom instruction, we provide a wealth of activities, projects and in-class instruction materials to enhance the quality of the certification. If all pieces of the certification lessons are utilized, each lesson can take approximately one week to complete.

Can you start the test and go back to it later?

For the final certification exam, no, you cannot start the exam and go back to it later. You also cannot start, exit and begin again. Once you start, you must finish.

What type of credential do you get?

The credential is the Meat Evaluation Certification issued by the American Meat Science Association. After completing all lessons/modules (scoring at least 70% on the final assessment of each lesson/module), the student will “unlock” the final certification exam. After scoring above 70% on the final certification exam, the certification has been achieved and the student will receive a mailed copy of the certification (via school address). In addition, we are also working to implement digital badges for certification completion (estimated availability TBD) where students earn a digital badge they can then display via digital portfolios, social networking sites and other sites that accommodate the digital badge system.

What is the cost? Is there a license involved?

Teacher and student licenses are involved as well as a certification voucher. The teacher license gives the teacher access to ALL the courses and lessons for a particular subject area, such as Agricultural Science, Business & Marketing, Career Exploration or Family & Consumer Sciences. We also have student licenses which allow students to login and complete the lessons/modules related to the certification and the courses they are currently taking. There is also a certification voucher which can be used to access any of our final certification exams. Pricing for all licenses and certification vouchers can be found at www.icevonline.com.

What software and hardware are required?

Software and hardware requirements are minimal since all of the materials are cloud-based. We do recommend testing your bandwidth by using our free trial to ensure you are able to stream the materials. Also, a few website domains may need to be white listed in order to get the videos and assessments to work properly. iCEV works on both PCs and Macs as well as several devices such as iPads, iPhones and other tablets.

What age student would benefit most from this credential?

Students enrolled in grades 9-12 would most benefit from this credential.