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SEC – Food Products (Meats) Blueprints

This document contains the blueprints for the concentration areas
in secondary Food Products (Meats).

Course Code(s)	Test Code	Program Name	Supplemental Materials/Notes
991200, 991201, 991203	10102Y1-2014	Food Products (Meats)	
991201,991204, 991205	10102Y2-2014	Food Products (Meats)	

Curriculum	Perkins Assessment 2014-15		Teacher Evaluation Pilot 2014-15			
	Y1 Post-Test	Y2 Post-Test	Y1 Baseline	Y1 Post-Test	Y2 Baseline	Y2 Post-
Food Products (Meats)	MS-CPAS2*	MS-CPAS2*	MS-CPAS2*	MS-CPAS2*	MS-CPAS2*	MS-CPAS2*

* These assessments are subject to change based on funding and policy changes/updates. Information for test coordinators will be disseminated on the ordering process for the national certification by the Research and Curriculum Unit at Mississippi State University.



MS-CPAS2 Blueprint Summary

Assessment: Food Products (Meats) Y1
Test Code: 10102Y1-2014
CIP Code: 010401
Course Codes: 991200, 991202, 991203
Type: CP

The MS-CPAS2 Blueprint Summary indicates the number of assessment questions related to each unit on the assessment and indicates the relative emphasis placed on each unit. All of the listed competencies will appear on the assessment, but because of the length of the assessment, not every competency will be equally represented in the assessment.

The MS-CPAS2 Blueprint Summary includes a variety of information, which is explained below:

Terms and Definitions	
Assessment:	This signifies the name of the assessment, which corresponds with the name of the pathway or program.
CIP Code:	Developed by the U.S. Department of Education's National Center for Education Statistics (NCES), CIP codes are a federal coding system utilized for assessment and reporting of fields of study and program completions activity tracking.
Test Code:	A unique code that serves to numerically identify a specific assessment
DOK Levels:	Based on Webb's Depth of Knowledge (DOK), this signifies the assessment item difficulty factor to be expected in each unit. The three levels are as follows: <i>1 = Recall and Reproduction, 2 = Skills and Concepts, 3 = Short-term Strategic Thinking</i> Some postsecondary programs will not use DOK levels until the next revision.
Instructional Hours:	The total number of hours assigned to a unit per the pathway's curriculum
Total Items:	The total number of items assigned to each unit on the assessment. It is calculated as follows: <i>(Unit Instructional Hours / Total Instructional Hours) * Total Active Items</i>
Active Items:	The number of items on the assessment that will be graded
Field-test Items:	The number of items that are being field-tested, or piloted, to determine their eligibility for inclusion as an Active Item on future assessments. These items are not graded and, thus, will not impact the student's final score.
Total Assessed Items:	The total number of items on the given assessment. It is calculated as follows: <i>Active Items + Field-test Items</i>

For more information regarding this MS-CPAS2 Blueprint Summary, please contact the Mississippi Assessment Center by phone at 1.866.901.7433 or by e-mail at helpdesk@rcu.msstate.edu.



Assessment: Food Products (Meats) Y1	DOK Level(s)			Instructional Hours	Total Items
	1	2	3		
Test Code: 10102Y1-2014					
CIP Code: 010401					
Total Hours: 153					
Unit 2: Orientation to Meat Processing	1	2		15	8
1. Explain trends in slaughtering and processing in the past and in the future. 2. Describe factors affecting consumer food spending.					
Unit 3: Safety, Sanitation, Equipment, and Facility Maintenance	1	2		75	39
1. Explain general meat laboratory safety requirements. 2. Discuss sanitation as it applies to a meat cutting facility. 3. Discuss federal regulations relating to meat processing. 4. Identify and use equipment for meat cutting, packing, and processing. 5. Demonstrate equipment maintenance used in a meat cutting facility. 6. Maintain a safe and sanitary facility.					
Unit 4: Custom Livestock Slaughter	1	2		40	21
1. Explain terms and procedures associated with livestock slaughter. 2. Discuss types, cleaning, use, and maintenance of slaughter facility and equipment. 3. Discuss procedures for slaughtering livestock and dressing wild game.					
Unit 5: Pricing, Wrapping, and Marketing	1	2	3	23	12
1. Compare and contrast consumer trends, supply and demand, and the effects on meat prices. 2. List the steps and perform a cutting test. 3. Discuss techniques and wrap retail meat. 4. Describe marketing principles related to the display of meat.					
Active Items					80
Field-Test Items					20
TOTAL ASSESSED ITEMS					100



MS-CPAS2 Blueprint Summary

Assessment: Food Products (Meats) Y2
Test Code: 10102Y2-2014
CIP Code: 010401
Course Codes: 991201, 991204, 991205
Type: CP

The MS-CPAS2 Blueprint Summary indicates the number of assessment questions related to each unit on the assessment and indicates the relative emphasis placed on each unit. All of the listed competencies will appear on the assessment, but because of the length of the assessment, not every competency will be equally represented in the assessment.

The MS-CPAS2 Blueprint Summary includes a variety of information, which is explained below:

Terms and Definitions	
Assessment:	This signifies the name of the assessment, which corresponds with the name of the pathway or program.
CIP Code:	Developed by the U.S. Department of Education's National Center for Education Statistics (NCES), CIP codes are a federal coding system utilized for assessment and reporting of fields of study and program completions activity tracking.
Test Code:	A unique code that serves to numerically identify a specific assessment
DOK Levels:	Based on Webb's Depth of Knowledge (DOK), this signifies the assessment item difficulty factor to be expected in each unit. The three levels are as follows: <i>1 = Recall and Reproduction, 2 = Skills and Concepts, 3 = Short-term Strategic Thinking</i> Some postsecondary programs will not use DOK levels until the next revision.
Instructional Hours:	The total number of hours assigned to a unit per the pathway's curriculum
Total Items:	The total number of items assigned to each unit on the assessment. It is calculated as follows: <i>(Unit Instructional Hours / Total Instructional Hours) * Total Active Items</i>
Active Items:	The number of items on the assessment that will be graded
Field-test Items:	The number of items that are being field-tested, or piloted, to determine their eligibility for inclusion as an Active Item on future assessments. These items are not graded and, thus, will not impact the student's final score.
Total Assessed Items:	The total number of items on the given assessment. It is calculated as follows: <i>Active Items + Field-test Items</i>

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Assessment: Food Products (Meats) Y2 Test Code: 10102Y2-2014 CIP Code: 010401 Total Hours: 192	DOK Level(s)			Instructional Hours	Total Items
	1	2	3		
Unit 7: Identification and Fabrication of Carcass and Box Beef	1	2		60	24
1. Identify and fabricate cuts of beef. 2. Identify and fabricate variety cuts of beef.					
Unit 8: Identification and Fabrication of Carcass and Box Pork	1	2		37	15
1. Identify and fabricate cuts of pork. 2. Identify and fabricate retail variety cuts of pork.					
Unit 9: Identification and Fabrication of Carcass Lamb and Goat	1	2		15	6
1. Identify and fabricate cuts of lamb and goat.					
Unit 10: Identification and Fabrication of Poultry and Fish	1	2		10	5
1. Identify and fabricate cuts of poultry. 2. Identify variety cuts of poultry. 3. Identify retail cuts of fish.					
Unit 11: Identification and Fabrication of Wild Game	1	2	3	20	8
1. Identify and fabricate cuts of wild game. 2. Prepare wild game specialty products.					
Unit 12: Automated Processing of Meats	1	2	3	10	6
1. Observe the automated processing of various types of meat.					
Unit 13: Quality and Yield Grading	1	2	3	20	8
1. Explain quality and yield grades for beef and determine classifications of beef. 2. Explain quality grades and determine classification of pork. 3. Explain quality and yield grades for lamb and determine classifications of sheep. 4. Explain grades in poultry.					
Unit 14: Curing, Smoking, and Sausage Making	1	2	3	20	8
1. Explain and demonstrate meat curing and smoking processes. 2. Explain and demonstrate sausage making.					
Active Items					80
Field-Test Items					20
TOTAL ASSESSED ITEMS					100