

 **Activity 1.2.5 Game Time****Purpose**

Career Development Events (CDEs) allow you to display your knowledge in a competitive situation. There are twenty-four different events FFA members can compete in ranging from public speaking to judging dairy cattle.

During this activity, you will experience several CDE events in close succession. Today is not a competition, but rather an opportunity for you to explore which events you might want to participate in during the year. Hopefully during your FFA career you will choose many events to try your hand at areas you may know less about. Use these events to help you determine which FFA Career Development Events match your interests.

Materials**Per class:**

CDE Stations

Per student:

Clipboard

Pencil

*Agriscience Notebook***Procedure**

Your teacher will assign you a partner for this activity and a station where you should begin. When instructed by your teacher, complete the task outlined in the directions for the station you are assigned. You may be identifying cheese, selecting the most favorable chicken patty, or identifying plants used in agricultural applications. Follow the rotation from station to station as instructed by your teacher. When you finish, your teacher will help you determine how your answers compare to the correct selections.

Station One – Milk Quality and Products

Obtain one of each of the four cheese samples.

Observe the color and texture of each cheese sample and record your observations in Table 1 of the student worksheet.

Taste one sample and record the flavor of the sample in Table 1.

Use the description provided to determine the type of cheese you think the sample represents and record your answer in Table 1.

Rinse your mouth with water or eat a saltine cracker.

Repeat Steps 3 – 5 for each of the remaining samples.

Station Two – Food Science

1. Use your sense of smell to complete a sensory evaluation to determine the aroma of each of the vials provided.

Select one sample. Open the vial carefully and waft the aroma of the contents toward your nose.

Identify the aroma. The following list includes the aromas from which you may choose.

Cinnamon

Nutmeg

Almond
Garlic
Lemon

Oregano
Peppermint
Vanilla

Write the name of the aroma in the box corresponding with the appropriate sample number in Table 2 of the student worksheet.

Repeat Steps 2 – 4 until you have identified all four samples based on your sense of smell.

Station Three – Horse Evaluation

1. Study the four horses provided.

In Table 3, write a description of each horse including what you like and do not like about it.

Use your description to place rank the horses in order from best to worst. For example, if you want the #3 horse to be first, place a 1 in column #3.

Station Four – Meats Evaluation

1. View the four meat samples provided.

Identify each of the cuts. The following list includes the cuts of meat from which you may choose.

Beef Eye Steak	Lamb Rib Chop	Pork Rib Chop
Beef T-bone	Pork Ham (Whole)	Smoked Pork Slab Bacon
Lamb Loin Chop	Pork Loin Chop	

Write the cut of meat in the box that corresponds with the appropriate sample number in Table 4.

Station Five – Poultry Evaluation

1. View the four breaded patties provided.

In Table 5, write a description of each breaded patty including what you like and do not like about it.

Determine how you would rank the breaded patties from best to worst using your knowledge and judgment.

According to the ranking you determined, place the number of each breaded patty under the proper rank in Table 5. For example, if you want the #2 patty to be first, place a 1 in column #2.

Station Six – Floriculture

1. View the samples of selected floriculture plants.

Identify each of the samples. The following list includes the types of plants from which you may choose.

African Violet	Golden Pothos	Snake Plant
Carnation	Jade Plant	Snapdragon
English Ivy	Petunia	Spider Plant

Write the plant name in the box that corresponds with the appropriate sample number in Table 6.

Station Seven – Nursery Landscape

Complete problems on the student worksheet associated with landscaping and nursery management.

Station Eight – Agricultural Technology and Mechanical Systems

1. Gather the following materials provided at this station.

Hammer
Nail
2x4 board
Safety glasses

Use the hammer to drive the nail into the board with the fewest number of strikes.

Record your number of strikes in Table 7.

Calculate any penalties you may have incurred.

Bent nails must start over.

Add 3 swings if you hit any part of either hand.

If you forget safety glasses, add 4 swings.

If your nail ricochets off the board, add 2 swings.

Determine your final score and record in Table 7.

Station Nine – Agronomy

1. View the samples of selected agronomic crops.

Identify each of the samples. The following list includes the types of plants from which you may choose.

Alfalfa	Orchardgrass
Corn	Red Clover
Kentucky Bluegrass	Red Wheat
Oats	Soybeans

Write the plant name in the box that corresponds with the appropriate sample number in Table 8.

Station Ten – Soils

1. View the samples of soil provided.
2. Take a small sample of soil sample 1, mist the sample with water, and rub it between your fingers.
3. Determine if the soil is predominately sand, silt, or clay.

Sand	–	Feels gritty
Silt	–	Feels smooth
Clay	–	Feels sticky

Write the soil type in Table 9.

Repeat Steps 2 – 4 for the remaining samples.

When the class has finished all stations, your teacher will review the results.

Conclusion

1. How does participating in Career Development Events help you demonstrate career skills?

Which events would you like to learn more about?

How do Career Development Events help you learn about agriculture?

Activity 1.2.5 Student Worksheet

Station One – Milk Quality and Products

Table 1. Cheese Sampling

Cheese Types				
Cheddar: White to medium yellow-orange cheese, body and texture are firm and smooth.		Munster: Creamy white interior with yellow-tan surface, mild and mellow flavor, body and texture are semisoft with small openings.		
Swiss: Light yellow, sweet, nut-like flavor, body and texture are firm and smooth with medium to large round holes.		Colby: White to medium yellow-orange, mild to mellow flavor, body and texture are softer and open.		
Observations				
	Color	Texture	Flavor	Type
Sample 1	light yellow			swiss cheese
Sample 2	yellow tan			munster
Sample 3	light yellow			cheddar
Sample 4	white yellow orange			mixed

Station Two – Food Science

Table 2. Sensory Evaluation

Number	Aroma
1.	garlic powder
2.	cinnamon
3.	vanilla
4.	nutmeg

Station Three – Horse Evaluation

Table 3. Horse Placing Class

Horse	#1	#2	#3	#4
Description	brown and white	dark brown	gray with white	grey brown
Ranking	2	1	4	3

Station Four – Meats Evaluation

Table 4. Meat Cut Identification

Number	Name of Cut
1.	beef
2.	pork rib chop
3.	pork
4.	square large

Station Five – Poultry Evaluation

Table 5. Poultry Product Placing Class

Patty	#1	#2	#3	#4
Description	yellow orange	orange dark orange	yellow orange	dark orange orange
Ranking	2	4	2	1

Station Six – Floriculture

Table 6. Plant Identification

Plant Number	Plant Name
1.	African violet
2.	Jade plant
3.	snap dragons
4.	spider plant

Station Seven – Nursery Landscape

- You are preparing to install a brick walkway that is 4 feet wide and 80 feet long. Standard bricks measure 4 x 8 inches. It takes approximately 45 bricks to cover every 10 square feet of walkway. For rectangular walkways, calculate the square footage by multiplying the length by the width and add 5 percent to that number for breakage and later repairs. How many bricks will you need? Circle the correct answer.
 - 1305 bricks
 - 1674 bricks
 - 1512 bricks
 - 1829 bricks

Your landscape crew can clear 620 square yards of overgrown landscape in an 8-hour day and can install 400 square yards of sod in an 8-hour day. If a customer needed one acre to be cleared and 280 square yards of sod to be installed, how long would your crew need to complete the job at the site? (1 acre = 4,840 square yards). Select the correct response.

- 5.6 hours
- 62.45 hours
- 68.05 hours
- 72.45 hours

Station Eight – Agricultural Technology and Mechanical Systems

Table 7. Hammer Activity

	Record your scores
Number of swings to drive the nail	3
Add any penalties	0

YOUR FINAL SCORE	3
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Station Nine – Agronomy

Table 8. Crop Identification

Sample Number	Plant Name
1.	X
2.	X
3.	X
4.	X

Station Ten – Soils

Table 9. Soil Texture

Number	Soil Type
1.	sand
2.	clay
3.	slit