

Northwestern Area FFA Alumni CDE

221 3rd St. Mellette, SD 57461

Dear FFA Chapters,

Please find below the registration and contest information about the Northwestern Area FFA Alumni CDE.

WHEN: Tuesday March 15, 2022

WHERE: Northwestern High School Gym-Mellette SD

REGISTRATION: 9:15-10:00 **CONTEST START TIME:** 10:00

REGISTRATION FEE: \$15 per student in Floriculture, \$10 per student in Meats, Ag Mech and Poultry and \$6

per student for every other contest

REGISTRATION NUMBERS DUE: Registration is due March 1st. **REGISTRATION LINK:** https://forms.gle/LmCMSwdxfAJusZYN8

Registration numbers can be edited from the link in your confirmation email up to March 1st.

Advisors will be needed to help with events. Please note your preference of events to help with when completing your registration.

We will need to use your buses to transport students to event locations.

All contests will be using Scantron sheets (except Ag Communications). Students will need to bring #2 pencils, clipboard, and a non-programmable calculator. Ag Mechanics participants must bring their own safety glasses.

Ag Communications Media Plans will need to be submitted digitally by March 8th by NOON to allow for scoring. A link to submit media plans will be sent out after registration. For Food Science Presentations preference will first go to District VI as this is our district qualifying event.

Top 3 Teams and top 5 Individuals will earn awards, embroidered backpacks will be awarded to the 1st place individual in all contests.

There will be a meal (pulled pork sandwich, hot sides, dessert and drink) available for lunch for advisors, helpers, bus drivers and students. Meal cost will be \$8/meal Advisors, bus drivers, and helpers will eat free. There will be NO MEAL TICKETS this year. If you are interested in paying for all of your students ahead of time email me and we can figure something out.

We will be following the state rules and contest format as closely as possible. Contests offered and specifics can be found at the end of this letter.

If you have any questions about the CDE feel free to email me at Noelle.Swanson@k12.sd.us or call me at school at 887-3467 or on my cell at 941-6222. Hope to see you on March 15th!

Sincerely, Noelle Swanson **Ag Business**

-50 question multiple choice written exam

Management

-200 point problem solving

-General Knowledge Test

-Editing Test

Ag Communications

-Media Plan

-Presentation

-1 hands on and 1 problem solving in each area

Ag Mechanics

-Written test

-15 ID samples in each category

-Seed Judging classes

Agronomy

-50 question multiple choice written exam

-50 ID; 45 plants (will be using as many live plants as possible) 5 equipment

-50 question multiple choice written exam

Floriculture

Food Science

-Problem Solving

-Floral arrangement and bill

-50 question multiple choice written exam

-5 Customer Inquiry

-10 Food Safety and Sanitation pictures

-4 Triangle Test

-10 aromas

-Team Presentations (prep and presentation times will be assigned ahead of

time.

-6 Placing classes

-2 Sets of oral reasons

-3 Sets of Questions

Livestock Evaluation

-Female Selection

-25 Multiple choice written exam

-5 Placing classes

-1 Set of questions

-30 Meat ID

Meats Evaluation

-4-5 Carcass yield grading

-4-5 Carcass quality grading

-30 Multiple choice question written exam

-Team activity (meat formulation problem)

-10 Milk flavor	/defect samples
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-10 Cheese ID and characteristics samples

-10 Dairy vs Non dairy/fat content samples

Milk Quality Products

-CMT Test

-Team Problem

-60 Question written exam

-50 Multiple choice written exam

-10 Multiple choice problem solving

-60 ID specimens-10 from each group

-50 Plant specimens (planning on using dormant plant material)

-50 Equipment ID (planning on actual equipment)

Nursery Landscape

Natural Resources

-20 Multiple choice practicum

-50 Multiple choice written exam

-3 Placing Classes-2 live birds

-10 Interior Egg Grading-white shell

-10 Exterior egg grading and defect classification-any color shell

-1 Carcass grading class

Poultry Evaluation

-10 Further processed poultry meat products-five boneless; 5 bone-in

-5 Carcass parts ID

-30 Multiple choice written exam

-50 Plant Mounts and Characteristics

-50 Multiple choice written exam

-25 Equipment ID

-15 Parasites ID

-50 Breed ID

-10 Multiple choice math practicum

Range Plant ID

Vet Science