

## MS-CPAS Blueprint Summary

<b>Assessment:</b>	Meat Merchandising Technology
<b>Test Code:</b>	20167Y1-2017
<b>CIP Code:</b>	120506
<b>Certificate:</b>	Career
<b>Type:</b>	PS

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

Terms and Definitions	
<b>Assessment:</b>	This signifies the name of the assessment, which corresponds with the name of the pathway or program.
<b>CIP Code:</b>	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.
<b>Test Code:</b>	A unique code that serves to numerically identify a specific assessment
<b>DOK Levels:</b>	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> <b>Some postsecondary programs will not use DOK levels until the next revision.</b>
<b>Instructional Hours:</b>	The total number of hours assigned to a unit per the pathway's curriculum
<b>Total Items:</b>	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>
<b>Active Items:</b>	The number of items on the assessment that will be graded
<b>Field-test Items:</b>	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.
<b>Total Assessed Items:</b>	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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<b>Assessment:</b> Meat Merchandising Technology	<b>DOK Level(s)</b>			<b>Instructional Hours</b>	<b>Total Items</b>
<b>Test Code:</b> 20167Y1-2017					
<b>CIP Code:</b> 120506					
<b>Total Hours:</b> 20					
<b>MQT 1214: Identification of Wholesale and Retail Cuts</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>8</b>
1. Identify cuts of beef, pork, goats, wild game, and lamb. 2. Prepare and serve meat products. 3. Explain the dressing and chilling procedures for red meat. 4. Explain the procedures for curing and smoking different types of meat products.					
<b>MQT 1224: Preparation of Wholesale and Retail Cuts</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>8</b>
1. Fabricate beef, pork, and lamb carcasses into wholesale box cuts. 2. Prepare the basic retail cuts from wholesale boxed cuts of beef, pork, and lamb. 3. Demonstrate proper boning procedures for maximum profit.					
<b>MQT 1234 : Merchandising of Poultry, Fish, Seafood, and Smoked Meats</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>8</b>
1. Explain procedures for cutting and packaging poultry, fish, and seafood. 2. Discuss and demonstrate the display and rotation of the smoked meat case. 3. Display poultry and fish for greater profit.					
<b>MQT 1314: Display Pricing and Marketing Techniques</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>8</b>
1. Determine wholesale and retail meat pricing. 2. Explain how profit can be affected by amount of yield.					
<b>MQT 1414 Advanced Meat Merchandising I</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>8</b>
1. Explain portion control as it applies to the food service industry. 2. Describe and list nutrient values of red meats and poultry in the human diet. 3. Recognize the steps and cycles associated with the marketing of red meat and poultry. 4. Discuss factors affecting meat prices.					
<b>Active Items</b>					<b>40</b>
<b>Field-Test Items</b>					<b>10</b>
<b>TOTAL ASSESSED ITEMS</b>					<b>50</b>

## MS-CPAS Blueprint Summary

<b>Assessment:</b>	Meat Merchandising
<b>Test Code:</b>	20167Y2-2017
<b>CIP Code:</b>	120506
<b>Certificate:</b>	Technical
<b>Type:</b>	PS

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Assessment: Meat Merchandising	DOK Level(s)			Instructional Hours	Total Items
	1	2			
Test Code: 20167Y2-2017					
CIP Code: 120506					
Total Hours: 12					
<b>MQT 1514: Catering, Food Preparation, and Value Added</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>14</b>
1. Discuss the basic types of catering services. 2. Describe how to start a catering business. 3. Explain how to sell catering services to the public. 4. Examine the importance of food safety in the catering business. 5. Explain the importance of arranging the catered event. 6. Discuss the emerging trends in value-added products.					
<b>MQT 1324: Display Pricing and Marketing Techniques II</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>13</b>
1. Conduct cutting tests. 2. Forecast gross profits.					
<b>MQT 1424: Advanced Meat Merchandising II</b>	<b>1</b>	<b>2</b>		<b>4</b>	<b>13</b>
1. Recognize the importance of good salesmanship. 2. Identify factors that affect maximum sales.					
<b>Active Items</b>					<b>40</b>
<b>Field-Test Items</b>					<b>10</b>
<b>TOTAL ASSESSED ITEMS</b>					<b>50</b>