



# American Meat Science Association

April 23, 2018

To Whom It May Concern:

The core purpose of the American Meat Science Association (AMSA) is to foster community and professional development among individuals who create and apply science to efficiently provide safe and high-quality meat. Because of this purpose, we created the Meat Evaluation Certification which proves an understanding of meat evaluation principles. We developed this certification because we saw a need for those in the meat science industry to possess a more thorough understanding of meat evaluation in order to be more effective and efficient employees.

The Meat Evaluation Certification demonstrates individuals have a broad understanding of meat evaluation. In addition, concepts such as carcass grading, meat handling and food safety, as well as slaughter and fabrication processes are covered. The certification was developed by AMSA member meat scientists who are experts in the field of meat evaluation.

There are many opportunities in the meat industry for people who have expertise in meat science. This certification can open up a wide range of career options in one of the most basic and far reaching sectors in our society. We believe those who earn this certification will have a solid foundation they can build upon in college or apply directly in the workforce.

Sincerely,

Collette Kaster, CEO

American Meat Science Association



P.O. Box 1677 | Bakersfield, California 93302 | [www.alliedfoodsafety.com](http://www.alliedfoodsafety.com)

December 13, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA), Food Safety & Science Certification, the American Meat Science Association Meat Evaluation Certification, and the American Meat Science Association Culinary Meat Selection and Cookery Certification.

I have been working in the food industry since I was 18, before I had any knowledge of food safety and now wish I had been given access to this type of program as a young person. Following a Bachelor degree in Food Science, a Master's degree in Meat Processing and a Ph.D. in Meat Microbiology I am well versed in the importance of the manufacturing of safe food products. Today I am a founding partner in Allied Food Safety a Food Safety and Regulatory Consulting firm. I have worked with International Quick Service Restaurants throughout the supply chain with focus on Food Safety, Quality, Governmental Regulations and meeting customer specifications/expectations. As a food safety professional, I work with all segments of the food processing industry and am keenly aware of the need for trained individuals. The food industry is desperate for young people that have some knowledge of Food Safety and the science of food manufacturing. This area has many opportunities for young people who are interested in pursuing further education in Food Science, Animal Agriculture and the Culinary industries. Additionally, this background knowledge, and certification as evidence of this knowledge, will be immediately useful to young people entering the workforce following high school. As an employer and in my work with food service, restaurant and food manufactures, companies are on a continuous search for youth with an interest in the industries of food.

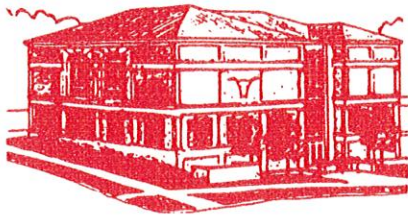
Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food safety industry. As my career has been built on the implementation of HACCP as a Food Safety tool and negotiating the Federal and State Food Safety regulation I can attest to the students demonstrated knowledge in these areas will be an asset to the careers.

It is imperative for the continued task of safely feeding the world that skilled workers are interested and available to be part of the food industry. Students that earn certification in the Food Safety & Science, Meat Evaluation, and/or Culinary Meat Selection and Cookery Certification programs will be more qualified for employment in the food industry than a candidate without the certification and are more likely to be hired and achieve success in the food industry. I personally had the opportunity to review and comment on this valuable certification on behalf of the American Meat Science Association and truly believe it will help prepare students for future success. These food industry based Certification programs should be widely adopted to offer students this invaluable opportunity to open career opportunities in the Food Industry.

Sincerely,



Lynn Graves Delmore, Ph.D  
Partner  
Allied Food Safety  
805.458.2499



# Alabama Cattlemen's Association

201 South Bainbridge Street • Montgomery, AL 36104 • (334) 265-1867 • [www.bamabeef.org](http://www.bamabeef.org)

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February 11, 2021

To Whom it May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Meat Evaluation Certification.

The Alabama Cattlemen's Association (ACA) is a trade organization representing 10,000 members annually. As the qualified State Beef Council in Alabama, the Beef Checkoff Council within the ACA approves in-state budgets for the National and State Beef Checkoff programs. The ACA has representation on the National Cattlemen's Beef Association (NCBA) Federation of State Beef Councils. Each year, the State Beef Checkoff program develops priority areas to support educational programs that will help enhance the skills of people who impact the beef and cattle industry.

The cattle and beef industries are diverse fields that encompasses everything from animal handling and care to meat processing, packaging and preparation. Because less than two percent of Americans are actively involved in production agriculture, there is a lack of skilled workers who have a working knowledge of our industry. Not only does this shrink the pool of qualified workers for our members, but it has also impacted our ability as an association to identify applicants with a strong background in the field. Recognizing the AMSA Meat Evaluation Certification on an applicant's resume indicates they have sought to become an expert in the field and have the knowledge and skills necessary to represent the interests of Alabama's cattlemen.

The AMSA Meat Evaluation Certification creates employees and producers with the knowledge and skill set vital to succeed in the beef industry, specifically the meat processing sector. We fully support this certification and plan to utilize it to help promote the beef industry throughout Alabama.

Sincerely,

Erin Beasley  
Executive Vice President

\*Living\*



JIMMY PARNELL  
PRESIDENT

December 15, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Meat Evaluation Certification.

My name is Graysen Biensch, and I serve as the Beef Division Director for the Alabama Farmers Federation (AFF). AFF is Alabama's largest farm organization comprised of and representing agricultural and associate members in all 67 Alabama counties. We strive to protect and improve the ability of farmers engaged in production agriculture to provide a reliable supply of food through responsible stewardship of Alabama's resources.

The Alabama Farmers Federation Beef Division represents farmers on a national, state and local level with committees in every county.

One of the ways I believe an individual's education and career path is shaped is by the opportunities presented to them while enrolled in Career and Technical Education programs. An opportunity like earning the AMSA Meat Evaluation Certification is unmatched. Not only does earning this certification tell me an individual took the time to expand their understanding of meat evaluation, but it exhibits their passion and drive to go the extra mile and achieve success. Fields related to this certification are the meat industry and supply chain production and processing, which are vital to everyone. Future projected trends prove a need for more qualified and skilled workers, and this certification is the solution. One of the emphases the certification tests for are USDA beef grading. I appreciate that the AMSA Meat Evaluation Certification goes in-depth with understanding USDA grade standards for beef carcasses, factors that are utilized in carcass grading, and the fundamentals of accurately calculating final USDA beef carcass yield grades. Not only does earning this certification allow students to gain invaluable career experience, but they also give students confidence in their knowledge and skills.

I highly recommend this certification be approved. Thank you for your consideration in this matter.

Sincerely,

A handwritten signature in red ink, appearing to be "Graysen Biensch", written over a circular stamp or watermark.

Graysen Biensch  
Beef Division Director  
Alabama Farmers Federation





**BEEF**  
**ARIZONA BEEF COUNCIL**

1401 North 24th Street • Phoenix, Arizona 85008 • (602) 273-7163

June 5, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification.

The Arizona Beef Council (ABC) is a not-for-profit organization created by the State of Arizona on August 11, 1970. The Council has the authority to establish a self-financed program to help develop and maintain state, national, and foreign markets for beef and beef products. The Council is controlled by a Board of Directors appointed by the Governor of Arizona, consisting of nine industry representatives from the cattle grower, cattle feeder, and dairy industries of Arizona. Leaders of the Arizona Cattle Growers' Association (ACGA), the Arizona Cattle Feeders' Association (ACFA), and United Dairymen of Arizona (UDA) many times serve as Council members.

In 1985, with the passage of the Beef Promotion and Research Act (BPRA) and the Beef Promotion and Research Order (BPRO), the Arizona Beef Council was authorized to become a qualified state council (QSBC) to collect the checkoff for the Cattlemens' Beef Promotion and Research Board (CBB). QSBCs must have written procedures that ensure the proper collection of and compliance with the checkoff as prescribed by the BPRA, the BPRO, and the CBB.

The ABC programs are financed primarily by the \$1 per head assessment on sales of Arizona domestic cattle. Revenue is recognized as sales of cattle are reported to the Arizona Department of Agriculture, the ABC, or remitted to the ABC by other states. Assessments collected by the Department are remitted monthly to the Council, less a 5% administration fee. The ABC is required to contribute to the CBB fifty percent of gross fees resulting of sales of cattle. The ABC in-state programs focus on education, nutrition, retail, and food service promotion.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in fields related to the meat animal industry. It is imperative we have a pipeline of skilled workers for current and future positions in the industry. This certification is what the meat animal industry is missing.

An individual who has earned the American Meat Science Association Meat Evaluation Certification, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat industry than an applicant without the certification. In addition, this certification is extremely valuable to employers like me because it helps connect us to qualified candidates.

Sincerely,



Tiffany Selchow  
Director of Social Marketing and Consumer Outreach  
Arizona Beef Council

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification.

The Arizona Farm Bureau is Arizona's largest farm and ranch organization with membership that represents production agriculture throughout the state of Arizona. We are "The Voice of Agriculture" in Arizona. Farm Bureau is an independent, non-governmental grassroots organization that analyzes problems and formulates action to achieve educational improvement, economic opportunity, and social advancement and thereby to promote the national well-being. As our industry continues to face new and ongoing challenges, Farm Bureau will be there to help face those challenges. One of those challenges: the availability of skilled labor.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in fields related to the meat animal industry.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. Arizona's agricultural community represents \$23.3 billion of Arizona's economy. It is vital that we keep the pipeline of skilled workers open so that agriculture can continue to thrive in Arizona.

An individual who has earned the American Meat Science Association Meat Evaluation Certification, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat industry than an applicant without the certification. In addition, this certification is extremely valuable to employers as it shows a basis of knowledge and skills that the individual will bring onto the job from day 1.

We look forward to seeing this Certification making the approved list so that teachers and students can take advantage of the knowledge and skills that it provides.

Sincerely,

**Katie Aikins**  
Director of Education  
Arizona Farm Bureau



# ANIMAL SCIENCES

## COLORADO STATE UNIVERSITY

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Tel. (970) 491-6672 × Fax (970) 491-5326 × <http://ansci.agsci.colostate.edu>

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May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification. Having spent my career in Food Safety & Meat Quality and education, I know the importance of providing individuals not only with this knowledge, but also the importance of providing a certification like this one to individuals to help prepare them for college as well as real-world scenarios. I have been a Professor in Food Safety & Meat Quality at Colorado State University since 1995 and worked as a Quality Control Specialist and Fresh Meat Buyer in industry from 1986-1988, as well as an International Marketing Specialist for USDA from 1992-1995. In my experience both in industry as well as education, I have encountered many people and situations in which the knowledge and skills necessary to support an ever-changing and fast-paced industry, would benefit greatly from a Meat Evaluation Certification such as this one. Those who earn this certification demonstrate mastery of concepts vital to succeeding in these areas.

It is imperative to have individuals with certified achievements. Those who have earned the Meat Evaluation Certification by a nationally recognized association such as AMSA will be able to transfer credits for basic animal science courses and reduce tuition fees for the equivalent course. In addition to this financial savings for students, it is also vital that we have a continuing line of skilled workers for current and future positions in the industry.

Sincerely,

**Keith E. Belk**

Professor & Head  
Department of Animal Sciences, Campus 1171  
Colorado State University  
Fort Collins, CO 80523-1171  
Office: (970) 491-5826  
Cell: (970) 222-3181  
Email: [Keith.Belk@ColoState.edu](mailto:Keith.Belk@ColoState.edu)





MEYER  
NATURAL FOODS

September 16, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Food Safety & Science Certification, American Meat Science Association Meat Evaluation Certification and the American Meat Science Association Culinary Meat Selection and Cookery Certification.

Meyer Natural Foods is dedicated to being the world's premier provider of premium protein-based natural foods. We offer wholesome, innovative, value-conscious product solutions for consumers while adhering to the highest standards of ethical conduct. We partner with the most progressive farmers, ranchers, producers, processors, and customers to provide these solutions.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in the protein, meat and culinary career fields.

It is imperative we have a pipeline of skilled workers for current and future positions involving the production, selection, preparation and safety of meat. Competition for talented individuals with the basic knowledge of meat animal anatomy, grading, segregation and nomenclature and basic food safety principles such as HACCP is fierce and the addition of more job seekers with these skills increases their value to the food and meat industry and also provides a more expansive network of potential employees for the industry. Certificate programs such as these are not only valuable for the student in providing a clear path of study and an introduction into an industry, but also are valuable to the industry as a mechanism for identifying future employees with a base set of skills and knowledge.

An individual who has earned one or all American Meat Science Association Certifications, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the food service and protein production industries than an applicant without the certification. In addition, this certification is extremely valuable to companies like ours because it helps connect us to qualified candidates.

Sincerely,

John A. Scanga  
VP of Quality Assurance





February 4, 2020

To whom it may concern:

I am writing this letter in exceptional support of the American Meat Science Association Meat Evaluation Certification.

I am currently an Associate Professor at the University of Florida in the Department of Animal Sciences where my duties include undergraduate teaching and coordinating food safety trainings for meat and poultry processors within the state. I work to provide educational programs in meat and livestock evaluation to youth, niche marketing strategies to livestock producers and meat processors, and meat quality training to Florida's extensive food service industry. Also, over 50,000 consumers worldwide have taken UF's consumer meat education class, "The Meat We Eat," as a Massive Open Online Course via the Coursera platform.

Individuals who earn the Meat Evaluation Certifications have demonstrated knowledge and skills vital to succeeding in fields related to the food industry. The concept of meat selection is a valuable skill which can behoove anyone from the professional chef to the home cook.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. Someone who understands basic concepts of GMPs, sanitation, and product quality is invaluable. Individuals completing this certification will certainly be more employable.

An individual who has earned the any of the American Meat Science Association Certifications, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the meat industry than an applicant without the certification. In addition, this certification is extremely valuable to employers because it helps them to connect to qualified candidates.

Please contact me if you have additional questions. Thank you.

Sincerely,

A handwritten signature in black ink that reads 'Chad Carr'.

C. Chad Carr, PhD.  
Associate Professor  
Extension Meat Specialist  
University of Florida

**Jennie Hodgen, PhD**  
Sr Acct Manager  
Corporate & Diversified Accounts

**Merck Animal Health**  
US Office DeSoto KS  
Home Office 3210W CR 1350N  
Roachdale, IN, 46172  
USA  
T 1.402.540.0861  
merck-animal-health.com

Nov 19, 2019:



To Whom It May Concern:

I am writing this letter in support of the AMSA Meat Evaluation Certification.

I am a meat scientist with Merck Animal Health as well as adjunct faculty at West Texas A&M & Purdue. As an 11+ year industry representative I have conducted meat science research, helped with judging teams, and currently serve on the AMSA board of directors. Merck Animal Health has thousands of employees in 150+ countries around the globe and is a leader in vaccine and pharmaceutical products for companion animal and livestock.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to the meat animal industry. Through this certification students learn the principles of meat science as well as cut identification and critical thinking skills. This is a VERY well done program that anyone teaching meat evaluation science would want to use to allow their students to gain a recognizable certificate.

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. It's no secret that the US is critically short of knowledgeable, skilled workers. Recalls, workplace accidents, and quality control could also be prevented or improved with more individuals understanding the background and insights they could gain through this certificate program. By encouraging this certification in a state with multiple plants who are always looking for employees, might also help bring more attention to the opportunities that are available to students across the state.

This certification is what the meat animal industry needs to fill a gap that is rapidly expanding across Indiana and the US. The information is important for those desiring a plant job- in which they would already have a leg up on others starting at the same time. It's also important



information for those students looking for on farm jobs. Better understanding the final product will allow better decision making to occur on the farm.

An individual who has earned the American Meat Science Association Meat Evaluation Certification, issued by a nationally recognized, industry-leading company, has proven they are more qualified for employment in both meat and livestock industries than an applicant without the certification. To fill some of the gaps we have in the meat processing community, we are fully supportive of these types of robust certificates to allow more qualified individuals into the pipeline that exists in Indiana (and across the USA).

Sincerely,

A handwritten signature in black ink that reads "Jennie Hodgen". The signature is written in a cursive style.

Jennie Hodgen, PhD  
Sr Acct Manager  
Merck Animal Health



**GARDEN CITY**  
COMMUNITY COLLEGE

801 Campus Drive  
Garden City, Kansas 67846  
(620) 276-7611  
www.gcccks.edu

February 5<sup>th</sup> 2020,

To whom it may concern:

As the past-President of the Intercollegiate Meat Coaches Association (ICMA), one of my duties was to ensure the sustainability of our collegiate meat judging program throughout the United States and internationally. Within this goal of our organization, having students that participate in our programs that have a background with understanding federal and state meat inspection laws and standards is vital. Our students are allowed access to many food producing facilities throughout the country; having students that understand basic food safety management systems is very important to maintain our relationship with those food companies. The Intercollegiate Meat Coaches Association strongly supports the American Meat Science Association Meat Evaluation Certification, which helps to provide training in this inspection area of the food and meat industry, as well as educate these future college students and potential food industry workers with knowledge of nutritional content, cookery methods, storage, preservation and grading of meat products.

I have been a professor of Animal & Food Science at Garden City Community College for 20 years and earned the following degrees in Animal Science or Food Safety related areas: A.S., B.S., M.S. and Ph.D. I oversee our college meat science laboratory as well as our carcass data collection service. I hold the following industry recognized certifications: HACCP (institutional and lead instructor through International HACCP Alliance), ServSafe®, Transport Quality Assurance (TQA) and Beef Quality Assurance (BQA feedlot and cow-calf certifications). I have a broad exposure to many facets of the food industry and work daily with industry and governmental partners in the food and meat industry.

As an educator that has a certificate program that is designed for the United States Department of Agriculture's (USDA) Food Safety Inspection Service (FSIS), I value the knowledge that this Meat Evaluation Certificate has on helping to secure future skilled workplace employees in the meat and food industry. A certification, such as this, that is by a nationally recognized organization, such as the American Meat Science Association, can help sustain a food workforce that helps feed the nation as well as the world. With the ever-evolving aspect of food safety, the training these young students acquire is monumental to the success and future of the meat and food industry. As my program is a middle ground between high school and the workforce, it allows me to identify students that meet industry qualifications when those food industries inquire about new recruits. I fully believe certifications, such as this Meat Evaluation Certification, should be offered by all secondary schools that offer any food or meat science courses. All humans have to consume nutrients to sustain life; therefore, more educational opportunities in this area are paramount for citizens understanding the important of meat products and the safety of those consumables.

Sincerely,

Clint Alexander, Ph.D.  
Professor, Animal & Food Science  
Meat Judging Team Coach  
Garden City Community College  
Director – A Division Coaches Board  
Email: clint.alexander@gcccks.edu  
Office: 620-276-9527 - Mobile: 620-272-4370

Travis O'Quinn, Ph.D.  
Department of Animal Sciences and Industry  
Kansas State University  
Weber 244  
1424 Clafflin Road  
Manhattan, KS 66506

February 4<sup>th</sup>, 2020

To whom it may concern,

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification. I currently serve as a Meat Science Professor at Kansas State University as well as the coach for the Kansas State Meat Judging and Meat Animal Evaluation Teams. I have been actively involved with students in the meat science field for more than 10 years and am responsible for helping many graduating students find employment in the meat industry.

I feel strongly that the Meat Evaluation Certification helps prepare individuals for a range of jobs in the meat industry. Those who have completed the certification have demonstrated a mastery and understanding of a number of job-relevant skills including understanding and an ability to apply USDA grading standards, identification of various retail cuts of beef, pork, and lamb, an understanding of proper cooking methods for meat cuts, an understanding of basic food safety and handling procedures, among others. These skills are highly sought after by employers as this gives these individuals a leg-up in the job market and accelerates these students career path for success within meat and food companies.

This certification, which was created by the American Meat Science Association, the world's foremost scientific body on meat science, provides individuals the needed training for success in careers in the meat and food industries. This certification gives a clear indication that the individual has the skills necessary for such careers and makes them more hireable by companies in these fields. This certification offers a great opportunity as it opens doors for them within the meat industry that otherwise they would not have had access to. Therefore, this certification has a great value and should be offered at schools with classes in food science, food processing, and agriculture.

Sincerely,



Travis O'Quinn, Ph.D.  
Assistant Professor



August 2, 2022

To Whom it May Concern,

As a meat producer in Louisiana, I see a great need for the American Meat Science Association (AMSA) Meat Evaluation Certification to be approved. My name is Dan Robert, and I am writing on behalf of the Coastal Plains Meat Company in Eunice, Louisiana. At Coastal Plains Meat Company, we select only the highest quality cattle in Louisiana, recognizing local cattlemen in the state, and placing an importance on regionally sourced beef. We want our customers to know the farms, understand the journey, and know the values and sustainability practices that are the heart of the state's beef industry. We believe sustainability begins with a commitment to our future, the future of Louisiana, and the future of the Louisiana beef industry. Our cattle farmers subscribe to providing well-managed pastures and rangeland, where the cattle can graze in a low stress environment. Therefore, we are supporting the AMSA Meat Evaluation Certification.

I believe that the AMSA Meat Evaluation Certification gives individuals the knowledge and skills needed to succeed in the food industry. This certification allows for individuals to grasp and become proficient in industry-recognized standards including USDA quality grading, harvesting regulations & policies, meat storage & handling, and the animal harvesting process.

Those who earn this certification have proven that they are more qualified and prepared to enter the meat science industry through a variety of careers. When hiring, we look for this certification on resumes and applications. A resume or application that states that the individual holds this certification will be moved to the top of the list for an interview or a job. This certification will also provide benefits to the employers. One of these benefits includes employers being able to identify and connect with possible future employees or candidates that are highly skilled. The second is that since the candidate is trained and certified, they will need less initial training when entering the workforce. Both of these benefits allow gaps in the labor market to be filled and the individual to jump-start their career.

We at Coastal Plains Meat Company see a need for skilled workers that fit our values and mission. The American Meat Science Association (AMSA) Meat Evaluation Certification will create a pipeline of skillful workers who are well versed in the meat science industry. Thank you for your consideration of adding this certification to the approved list for Louisiana. I believe that this certification can provide great benefits to the individuals, employers, and customers across the state.

Sincerely,

A handwritten signature in black ink, appearing to read "Dan Robert", written in a cursive style.

Dan Robert

Coastal Plains Meat Company



LOUISIANA DEPARTMENT OF AGRICULTURE & FORESTRY  
MIKE STRAIN DVM  
COMMISSIONER



July 7, 2022

To Whom it May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Food Safety and Science Certification, Meat Evaluation Certification, and Culinary Meat Selection and Cookery Certification. Employers in Louisiana are continually looking for applicants that have enhanced knowledge in these areas.

AMSA Certifications Supported:

1. **Food Safety and Science Certification:** Proper training prevents illness and gives consumers peace of mind. By undergoing this type of training, students gain important skills that will help protect themselves and others.
2. **Meat Evaluation Certification:** Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in this industry, which is critical to providing a well-trained workforce.
3. **Culinary Meat Selection and Cookery Certification:** Individuals who earn this certification have demonstrated the knowledge and skills necessary to succeed in culinary careers.

Successful completion of these certifications provides for enhanced awareness of the tools necessary to be productive in these critical fields. This certifying process opens doors to sustainable opportunities for employees and enhances the stability of agriculture-related businesses. I am endorsing these three AMSA certifications without reservation.

Please feel free to contact me if additional information is needed.

Sincerely,

A handwritten signature in black ink, appearing to read "Mike Strain".

Mike Strain, DVM  
Commissioner





November 4, 2022

To Whom it May Concern,

Greetings, My Name is Dinah Istre, and I am the Executive director of Louisiana FCCLA. I am writing to encourage the approval of the American Meat Science Association (AMSA) Meat Evaluation Certification. Many of our FCCLA Programs around our state are missing the opportunities to increase our student's awareness and abilities to contribute to both hospitality and tourism and agriculture careers. We believe that the passing of these credentials will allow for more added value to be added to our family and consumer sciences programs and will strengthen Louisiana FCS programs to provide students a pathway to continue their education into post-secondary and additional training programs.

- Advances Louisiana's Economy
- Validates an individual's knowledge of the food science industry
- Gives individuals a competitive advantage when searching for a job
- Creates a pipeline of skilled individuals into the workforce
- Connects employers to earners of the certification
- Relays the individual has credible understanding needed to enter the industry

Louisiana FCCLA is a program that is established to provide students with the necessary skills for character development, creative and critical thinking, interpersonal communication, practical knowledge, and career and technical preparation.

We believe that these certifications will add life to our programs and will allow us to help meet the need of Louisiana's economy and growing workforce needs to ensure that all of our students have the ability to provide and grow through the hospitality and tourism industry.

We believe that the passing of the American Meat Science Association (AMSA) Meat Evaluation Certification is vital and look forward to helping implement it in our classrooms across the state.

Sincerely,

Dinah Istre

Louisiana FCCLA



LOUISIANA

# BEEF

INDUSTRY COUNCIL

September 8, 2022

To Whom It May Concern,

Please accept this letter as an endorsement of the American Meat Science Association (AMSA) Meat Evaluation Certification on behalf of the Louisiana Beef Industry Council. As a council comprised of individuals who all seek a common goal to improve the profitability of beef by expanding the market resources and education, it is only natural for us to back a wonderful opportunity like this one.

This certification provides individuals with knowledge and skills in animal care and handling procedures, USDA beef grading, animal harvesting inspection, retail cut fabrication & identification, animal byproducts and carcass evaluation.

Because individuals acquire this understanding through the certification exam, I trust that earners are ready to enter the workforce. Those who have earned this certification have proven they will be able to succeed in entry-level jobs within the culinary industry after earning this certification. Therefore, this certification creates a pipeline of qualified workers into the Louisiana workforce. This certification also provides businesses with the opportunity and availability to find employees who will be hard-working and equipped with current skills. Many businesses reach out to us saying they are having issues finding qualified candidates who are ready for the workforce. The AMSA Meat Evaluation Certification will help us provide businesses with direction when they are struggling to find new employees.

Thank you for taking the time to review this certification for approval in Louisiana. I believe this will greatly benefit our state.

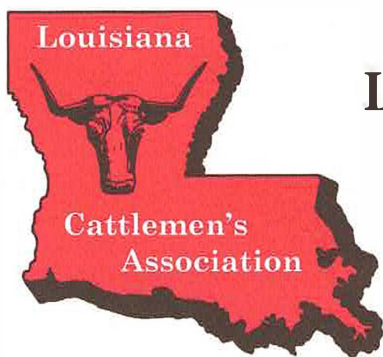
Sincerely,

A handwritten signature in black ink, appearing to read 'Jessica Lange'. The signature is written in a cursive, flowing style.

Jessica Lange

Administrative Assistant

Louisiana Beef Industry Council



# Louisiana Cattlemen's Association

4921 I-10 FRONTAGE ROAD

PORT ALLEN, LOUISIANA 70767-4195

TELEPHONE 225-343-3491 FAX 225-336-0002

[www.labeef.org](http://www.labeef.org)

**EAT  
MORE  
BEEF**

September 9, 2022

To Whom it May Concern,

Please accept this letter as a testimony of support for the American Meat Science Association (AMSA) Meat Evaluation Certification. My name is Shae Simon, and I am writing on behalf of the Louisiana Cattlemen's Association. Our vision is to educate producers and promote the Louisiana Cattle Industry to increase the demand for beef. The AMSA Meat Evaluation Certification allows us to bring our vision to life because it:

- Boosts the economy in Louisiana
- Validates an individual's understanding of the meat animal science industry
- Gives individuals a competitive advantage in the job search
- Generates a pipeline of skilled workers into the workforce
- Connects employers to earners of the certification
- Relays the individual has credible knowledge needed to enter the industry

There is a constant need for individuals who are qualified and prepared for the workforce. The AMSA Meat Evaluation Certification will help to eliminate this issue and close the gaps in the labor market. This certification shows employers that not only is the individual qualified in the industry, but passionate about it. Even if the individual completes the certification but decides not to enter the industry, they benefit by gaining a base knowledge of the meat animal science industry.

For the reasons above, I wholly support the American Meat Science Association (AMSA) Meat Evaluation Certification. I am ecstatic to see the implementation of this certification since I know it can benefit individuals of all ages.

Sincerely,

Shae Simon  
Louisiana Cattlemen's Association

Executive Vice President  
Shae' Simon  
[lcamem@labeef.org](mailto:lcamem@labeef.org)  
225-428-7163

Marketing & Revenue  
Savanah Whittington  
[info@labeef.org](mailto:info@labeef.org)  
225-405-4157

Youth Coordinator  
Lezlie Midkiff  
[ljca@labeef.org](mailto:ljca@labeef.org)

AFFILIATED WITH  
**National Cattlemen's  
Beef Association**





## Louisiana Farm Bureau Federation, Inc.

7000 Commerce Circle • Baton Rouge, LA 70809 | P.O. Box 95004 • Baton Rouge, LA 70895-9004  
O: (225) 922-6200 | lafarmbureau.org

August 31, 2022

Review Committee,

The Louisiana Farm Bureau Federation (LFBF) supports the American Meat Science Association Meat Evaluation Certification program.

This certification will bring many benefits to the people of Louisiana. For students who earn this certification, it doesn't only provide them the knowledge and understanding of the culinary and meat industries but gives them a leg up when searching for a job. Benefits for employers include the chance to connect with qualified individuals that have earned the AMSA Meat Evaluation Certification. Another benefit is that they will not have to spend as much time on boarding and training new employees since they will already have baseline knowledge under their belt. As for the state of Louisiana as a whole, this certification will help boost the agricultural industry overall since there will be more qualified workers.

LFBF views the American Meat Science Association Meat Evaluation Certification as something that will help businesses, organizations, farmers, ranchers, and strongly supports this certification.

Sincerely,

A handwritten signature in black ink that reads "Jim Harper".

Jim Harper  
President  
Louisiana Farm Bureau Federation

Jim Harper  
President

Marty Wooldridge  
1<sup>st</sup> Vice-President

Scott Wiggers  
2<sup>nd</sup> Vice-President

Richard Fontenot  
3<sup>rd</sup> Vice-President

Michael Melancon  
Secretary/Treasurer



October 25, 2022

To Whom it May Concern,

Thank you for taking the time to review the American Meat Science Association (AMSA) Meat Evaluation Certification. I am writing on behalf of the Louisiana Meat Processors Association (LAMPA). LAMPA is a non-profit trade association for the meat industry and interested supporters of the industry. We represent the Louisiana meat industry in regulatory and public issues.

Those who earn the AMSA Meat Evaluation Certification demonstrate that they have a mastery of vital concepts to succeed in the meat animal science industry, including understanding and explaining terms related to the industry such as meat science principles, USDA beef grading, animal harvesting procedures, retail cut fabrication, retail cut identification, carcass evaluation, and cuts evaluation.

Additionally, this certification gives them an advantage when coming into the workforce. Employers like myself are continuously looking for highly qualified candidates who are driven and passionate about their field. I believe that if a student holds this certification, they have proven they are qualified, driven, and passionate about the meat animal science industry. Employers benefit not only from having highly qualified candidates but also because this certification can directly connect them and potential candidates. Any candidate who has received the AMSA Meat Evaluation Certification moves to the top of my list when selecting for both interviews and jobs.

Overall, I see this certification as a resource that will be extremely beneficial to all individuals of Louisiana. Individuals can use this certification to identify careers they may be interested in entering or even just a passion of theirs. Again, thank you for taking the time to consider and review the American Meat Science Association (AMSA) Meat Evaluation Certification. I hope to see this certification on resumes and applications in the future.

Sincerely,

Jo Ellen Crawford, Executive Director

Louisiana Meat Processors Association

# LOUISIANA RICE PRODUCERS' GROUP

Louisiana Rice Growers Association, Louisiana Farm Bureau Rice Advisory Committee, Louisiana Rice Promotion Board, Northeast Louisiana Rice Growers Association, American Rice Growers Association, Louisiana Rice Research Board, Louisiana Rice Political Action Committee, Louisiana Rice Council

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September 26, 2022

Dear Louisiana Workforce Investment Council:

The Louisiana Rice Producers Group consists of all facets of the rice industry in our state which is one of the top producers in the United States. Louisiana is the third largest rice-producing state with over 435,000 acres of rice planted in 2021. Economically, rice production contributes upwards of \$308 million to the state economy each year. The rice industry in Louisiana provides thousands of jobs a year to individuals. Our only hope is that individuals will be better prepared to enter the workforce. We believe this betterment can be accomplished through the establishment and implementation of the American Meat Science Association (AMSA) Meat Evaluation Certification. This certification will provide individuals of all ages with the opportunity to advance both their education and skillset in meat animal science techniques needed to improve the Louisiana workforce. The industry standards for this certification are based on ensuring individuals can receive an education that fully encompasses topics within the meat animal science industry. Industry standards and sub-standards include that affect our industry or the industries we serve are:

- Food Industry Safety
- USDA beef grading
- Regulations and policies of animal harvesting
- Retail cut fabrication
- Carcass evaluation
- Animal harvesting process

We believe this certification is beneficial to the culinary industry because it allows students to enhance their abilities. Additionally, it creates a route for individuals to become directly involved in the meat animal science workforce. Employers in our association look for individuals who have completed this certification because they know these individuals are the best of the best in the industry. Many of our employers will even consider a higher wage for individuals who have taken the time to obtain the American Meat Science Association (AMSA) Meat Evaluation Certification. Earners of this certification have proved themselves in the industry and are confident in their abilities to succeed in the workforce.

This certification is one that can change the face of the Louisiana meat animal science and agriculture industries. I cannot express how significant of a difference this certification can make for our state's workforce. I wholly support the American Meat Science Association (AMSA) Meat Evaluation Certification. Thank you for taking the time to review this certification.

Sincerely,



Mr. Paul "Jackie" Loewer  
Chairman, Louisiana Rice Producers' Group

Pop's Blazin Smokers  
22518 LA Highway 42  
Livingston, LA 70754  
(225) 294-2648



September 26, 2022

To Whom It May Concern:

Pop's Blazin Smokers is locally owned and operated by Mr. Johnny Ziegler and his wife Theresa Ziegler. They both take pride in having the best quality product for their customers and serve as a caterer for many events such as church events, weddings, community events, and much more. We both take pride in providing our customers with an amazing meal and experience by having the best quality meats and products produced for our customers. Today, we are writing to express our support for the American Meat Science Association (AMSA) Meat Evaluation Certification. We believe this certification would be good for Louisiana because it would provide individuals of all ages with the opportunity to learn more about the meat animal science industry. This certification can also make a big difference for the Louisiana workforce. I believe it can bring new workers into the industry and help to give the industry a fresh perspective. I also know this certification allows employers like myself to connect with the earners of this certification. This means I can extend job openings to the people I know who are highly qualified. This will make sure I get the best workers in business, and they are prepared for anything. We also believe that this certification can help to connect the producers and the consumers. The education the American Meat Science (AMSA) Meat Evaluation Certification provides is extensive and can be beneficial for anyone.

All in all, this certification will allow our company and industry to continue to grow and expand our footprint. This certification can bring awareness of everything that goes into bringing our food from farm to plate and all the safety protocols and procedures along the way. We fully support the American Meat Science Association (AMSA) Meat Evaluation Certification.

Sincerely,

A handwritten signature in black ink that reads 'Johnny Ziegler'. The signature is written in a cursive style with a large, prominent 'J' and 'Z'.

Johnny Ziegler  
Owner  
Pop's Blazin Smokers

August 17, 2022

To Whom it May Concern,

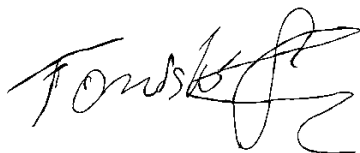
On behalf of Uno Dos Tacos, I am writing to advocate for the approval of the American Meat Science Association (AMSA) Meat Evaluation Certification in Louisiana.

My name is Tommy Stojak, and I am the owner of both locations of Uno Dos Tacos. Uno Dos Tacos is located in Baton Rouge and Denham Springs, Louisiana. Although we are known for our signature tacos, our menu also ranges to include burritos, nachos, fajitas, quesadillas, and even breakfast! One of our goals is to ensure we serve high-quality meat products to our customers. In order to achieve this goal, we need individuals in the industry who are skilled in meat evaluation.

I believe the AMSA Meat Evaluation Certification will ensure that qualified and skillful workers are entering the meat science industry. The impact this will make will extend outside of the meat science industry – benefiting business owners like myself! One of our goals is to ensure we serve high-quality meat products to our customers. The process of achieving this goal starts before the meat even reaches my restaurant. There must be workers in the meat evaluation and science industry who understand the components behind the selection of quality meat. This certification will create a pipeline of workers that are proficient in these components of the industry. As an employer, I want individuals in my restaurant that also know how to select quality meat. I would absolutely consider an individual for an interview or job at Uno Dos Tacos if they are an earner of this certification. Outside of the industry-specific skills, earners will be diligent, respectful, and hardworking individuals. These are all qualities I need in my employees!

Thank you for considering the American Meat Science Association (AMSA) Meat Evaluation Certification for approval in Louisiana. I know this certification will make a positive impact on all individuals, businesses, and customers.

Appreciatively,

A handwritten signature in black ink, appearing to read 'Tommy Stojak', with a stylized flourish at the end.

Tommy Stojack

Owner

Uno Dos Tacos





# Nevada Farm Bureau Federation

2165 Green Vista Dr., Suite 205, Sparks, NV 89431

Phone: (775) 674-4000 or Toll-Free (800) 992-1106

August 16, 2022

To Whom it May Concern,

Nevada Farm Bureau is the largest agricultural organization in Nevada, representing farm and ranch families throughout the state. We are pleased to offer our endorsement for the American Meat Science Association (AMSA) Meat Evaluation Certification.

As a statewide organization that's mission is to be the voice of Nevada's agriculture, we see the importance of this certification. At Nevada Farm Bureau Federation, we work to promote, preserve, protect, and resolve challenges in agriculture through advocacy, education, and leadership. This certification directly lines with our values seeing as it provides proper education in the meat science industry. With industry standards developed by the American Meat Science Association, I can be sure that the AMSA Meat Evaluation Certification is relevant to the meat science industry.

I believe this certification will provide individuals with the skills needed to enter the meat science industry with confidence and succeed. Earners of this certification will be much more qualified than those who do not hold this certification. I would absolutely consider an individual who holds the AMSA Meat Evaluation Certification for an interview or job with Nevada Farm Bureau Federation. I know that earners are dedicated to their work, willing to step outside of their comfort zone, and overall well-rounded individuals. I look for this in all employees and feel confident that earners will have all of these skills.

Agriculture is an extremely technical and wide-ranging industry. Those who have earned the American Meat Science Association (AMSA) Meat Evaluation Certification have demonstrated that they come to you with qualified expertise.

Sincerely,

Doug Busselman

Executive Vice President



College of Agricultural, Consumer  
and Environmental Sciences

Cooperative Extension Service  
Department of Extension 4-H Youth Development  
MSC 3AE  
New Mexico State University  
P.O. Box 30003  
Las Cruces, NM 88003-8003  
575-646-3026, fax: 575-646-3027  
state4h@nmsu.edu

March 11, 2022

To Whom it My Concern:

My name is Craig Painter and have been an agriculture educator for the past thirty five years serving as a High School Agriculture Teacher, Extension 4-H Agent and State 4-H Agent for New Mexico 4-H. As I recently retired, I am currently working in the meat industry assisting with a local start-up meat processing facility in southern New Mexico. I have had the opportunity to work with numerous amount of students especially in the area if meat evaluation and livestock selection. I have been fortunate enough to have coached many livestock and meats teams that have participated in the National contests for both FFA and 4-H.

I understand and fully support to need for state certifications in the area of livestock selection and management as well as meat evaluation and processing. As a former educator and now working in the field the need for qualified individuals with the proper background and training is crucial to the agriculture industry. I have been fortunate to have worked with students that have excelled in career develop events (CDE) in FFA and Judging program in 4-H that went on to make a career in the livestock and meat industry. Developing a certification for these areas would only better prepare them to possibly go straight into the industry and have valuable skills to offer employers. Working with a start-up company processing meat on a local level it is difficult to find any entry level employees with the basic food safety knowledge to hit the ground running. A large portion of time is needed to train individuals to become valuable and productive employees. The recent pandemic has taught us the importance of being able to process local foods for our communities.

The importance of state approval for a certification program in the area of food safety, culinary meat selection and cookery, meat evaluation along with a certification in the area of livestock judging is needed to prepare youth for their careers and allow employers to realize the extent of their knowledge base. The proposed certification programs would fill a vital need in our food safety industry by providing certified employees to work in the industry.

Sincerely,

A handwritten signature in cursive script that reads 'Craig Painter'.

Craig Painter  
State 4-H Agent, Agriculture & Natural Resources, Retired

CONOHO FARMS, INC.

210 West Highway 11  
Oak City, NC 27857

25 August 2022

North Carolina Department of Public Instruction:

I am writing this letter to recommend the approval of the American Meat Science Association Meat Evaluation Certification on behalf of Turner Farming located in North Carolina.

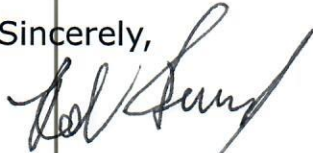
Throughout our many years of experience I have in the farming and ranching world, it is hard to ignore the need for career focused training, especially in the meat production and processing industry.

I would do business with and fully trust butchers, meat suppliers, and other individuals who have gotten certified with the AMSA Meat Evaluation Certification because they have proven skills in the following topics:

- Meat Science Principles
- USDA Beef Grading
- Animal Harvesting Procedures
- Retail Cut Fabrication & Identification
- Carcass & Cuts Evaluation

Enhancing the meat production supply in North Carolina by providing this certification is a smart move for our state education system. Thank you for your consideration in approving this exceptional certification.

Sincerely,



Rob Turner  
Owner  
Conoho Farms, Inc.

**CANNON FARMS**  
4286 Edmondson Road  
Oak City, NC 27857

August 18, 2022

To Whom it May Concern,

In an effort to expand the available technical skills that are valuable to career success, I am writing in support of the American Meat Science Association (AMSA) Meat Evaluation Certification. There is an increasing demand for qualified individuals looking to enter the food animal production/meat science industry. This certification can dramatically shrink the current labor market skills gap and allow more individuals to enter the workforce with a greater understanding of the ever-growing meat science industry.

As the owner and operator of Cannon Farms, I personally experience the need for this certification. The day-to-day business on my farm is not easy, and I need individuals with the skillset that this certification provides. The AMSA Meat Evaluation Certification confirms individuals are knowledgeable in subject areas including animal care/handling, animal harvesting procedures, USDA beef quality & yield grading, and cut identification & evaluation. These subject areas touch on every aspect of the meat animal industry that an individual must know to be qualified when entering the workforce.

Obtaining this certification is an element that Cannon Farms recognizes as a legitimate endorsement of knowledge and skills. Because of this, I would feel comfortable hiring anyone with this certification. Earners have proven they are the exceptional candidates for jobs in the meat science industry. I sincerely hope the AMSA certification will be promoted more to individuals in North Carolina because it will provide an opportunity for individuals of all ages to enter the workforce prepared and qualified.

Sincerely,

A handwritten signature in black ink, appearing to read 'Steven Cannon', written in a cursive style.

Steven Cannon  
Owner/Operator  
Cannon Farms



August 16, 2021

To Whom It May Concern:

My name is Mike Bumgarner, President and CEO at United Producers, Inc. which is headquartered in Columbus, Ohio. We are the leading provider of livestock marketing solutions, credit and related services, with 30,000 members across the Midwest. Annually, we handle approximately 2 million head of livestock and operate nearly 35 weekly auction facilities and collection points in seven states, including Ohio.

I am writing this letter in support of the American Meat Science Association (AMSA) Meat Evaluation Certification. As a business that supports livestock producers in their marketing efforts, we know how important it is for individuals in our industry to understand production and processing terminology, procedures, and regulations. No matter one's role in the animal and meat industry, the type of knowledge tested for on this certification is beneficial and impressive for an entry-level employee to have. The AMSA Certification allows employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers in the industry.

In the animal and meat industry, it can be challenging to find well-skilled people that have a basic knowledge and interest in all aspects of animal agriculture – from raising and marketing, to harvesting and meat retail. I value the AMSA Meat Evaluation Certification because it is a route for students to be introduced to the later stages of animal agriculture, while allowing those same students a tangible way to prove their knowledge. I hope to see this certification become available in Ohio so our industry can grow with qualified, knowledgeable, and well-rounded employees.

Sincerely,

A handwritten signature in black ink, appearing to read "Mike Bumgarner", with a long horizontal flourish extending to the right.

Mike Bumgarner  
President and CEO

# Flourish AND ROAM

1: NINE RANCH

1:Nine Ranch 2607 Laurel-Point Isabel Rd. Moscow, Oh 45153  
[www.shopflourishandroam.com](http://www.shopflourishandroam.com)

7 June 2021

To whom it may concern:

It is no secret there is a pressing demand for qualified individuals looking to enter the animal meat industry. I firmly believe if the AMSA Meat Evaluation Certification was approved by the state of Ohio, the current labor market skills gap and students would dramatically shrink and students would enter the workforce with a greater understanding of the industry.

My name is Dr. Sarah Ison, and I am the owner of 1:Nine Ranch along with my husband, Dr. Josh Ison. At 1:Nine Ranch, our mission is to produce high-quality Angus beef, pastured pork and chicken while working tirelessly every day of the year to ensure environmental stewardship and animal welfare in every aspect. In addition, I am an independent food safety and research consultant for SAI Research and Consulting where I provide guidance and expert recommendations for food manufacturing, HACCP systems, and on-farm animal husbandry and environmental sustainability practices. Because my husband and I both have extensive knowledge and history in this industry, it is our personal mission to extend opportunities to younger generations who are also interested in pursuing a career in the animal science sector.

The AMSA Meat Evaluation Certification prepares students for real-world matters and includes prominent subjects that are crucial for anyone who works in production and processing. This certification would benefit a company like mine when looking to hire workers because it shortens the training time for new employees. I am confident in the AMSA as an organization and consider the skills assessed by the Meat Evaluation Certification to be essential in our industry. I am very impressed by individuals who earn this certification because it develops a stronger, more skilled workforce, and I hope to see it approved in our state.

Sincerely,



Sarah Ison, Ph.D.

Owner- Chief Scientific Officer



Cargill Protein and Salt  
3875 Willshire Eastern Road  
Willshire, Ohio 45898  
219-670-2233

August 23, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association's Meat Evaluation Certification. My name is Tom Katen and I am a Technical Service Specialist for Cargill Protein and Salt business unit, a global company that provides safe, delicious, nourishing protein products and food ingredients. I work out of Willshire, Ohio where I provide support for Cargill Protein facilities and our external Cargill ingredient customers in North America. Support comes in the form of support documents, customer plant trouble shooting to making prototypes using the Ohio State Universities Federally Inspected Meatlab. I have more than 28 years of experience in the meat processing industry and am currently a board member for the Ohio Association of Meat Processors.

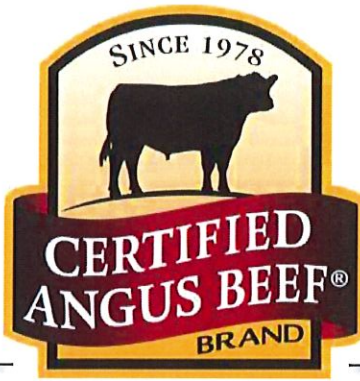
The AMSA Meat Evaluation certification is an impressive resource for our students to have access to. The standards tested on this certification are necessary skillsets for an individual to possess so they are prepared to enter fields related to the meat industry. The American Meat Science Association is an internationally-known organization that represents university research institutions and prominent meat processing companies – including Cargill. For a student interested in meat production, harvesting or processing, this is the type of certification they should earn to jump-start their career.

Despite the meat and poultry industry being the largest segment of U.S. agriculture, it is challenging to find employable individuals with a basic knowledge of processing and meat retail. The AMSA Meat Evaluation Certification it is a route for students to be introduced to this industry and prove they are hireable. I strongly urge the approval of this certification so our industry can be flooded with qualified and knowledgeable individuals who are ready to work.

Sincerely,

A handwritten signature in black ink that reads "Thomas R. Katen". The signature is written in a cursive style and is set against a light gray rectangular background.

*Thomas R. Katen*  
*Technical Service Specialist*



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Executive Office ★ 206 Riffel Road, Wooster, OH 44691-8588, USA ★ 330/345-2333 ★ [www.CertifiedAngusBeef.com](http://www.CertifiedAngusBeef.com)

June 7, 2021

To Whom It May Concern:

I am writing this letter to express my strong support for the American Meat Science Association (AMSA) Meat Evaluation Certification. By approving this certification in the state of Ohio, students would have the opportunity to learn more about the meat animal industry and be equipped with the applicable abilities necessary for fulfilling any meat animal related job.

My name is Diana Clark, and I am a Meat Scientist at Certified Angus Beef LLC. I am honored to work for the #1 branded beef company in the global beef industry and provide the highest quality of Angus Beef to consumers. To earn our logo, beef must grade Choice or Prime, then pass 10 exacting standards, making our beef the true mark of quality.

From an industry perspective, the AMSA Meat Evaluation Certification is remarkable and thoroughly validates the earner's mastery of meat science principles, USDA beef grading, and retail cut fabrication and identification, just to name a few. This certification is a measurement of proficiency and sets the student up for success for any career in the food industry.

As the demand for high-quality protein continues to increase, so does the demand for knowledge, skilled workers to produce a safe, desirable product. The AMSA Meat Evaluation Certification is a powerful professional development tool and is essential in building a workforce that is prepared to meet consumer demands and follow industry protocols. I encourage the review committee to add the AMSA Meat Evaluation Certification to the state's list of approved industry certifications to make it more readily available to students across Ohio.

Sincerely,

A handwritten signature in black ink that reads "Diana Clark". The signature is written in a cursive style with a large, prominent "D" and "C".

Diana Clark

Meat Scientist, Certified Angus Beef LLC



Cooper Farms  
1 Cooper Farms Drive  
St. Henry, Ohio 45883  
(419) 678-4853



2 June 2021

To whom it may concern:

As the Director of Processing at Cooper Farms, I have first-hand experience in the meat production and processing industry and can confidently say, the AMSA Meat Evaluation Certification needs to be acknowledged and accepted in Ohio. Cooper Farms is a diversified farm and food company that has a rich history dating back to the 1930s. Because we take pride in the deep roots we have established in Ohio, it is important to us that we invest in student education since they are the future workforce who will carry on Cooper Farm's legacy. Hence, I am writing this letter of support for the AMSA Meat Evaluation Certification.

Obtaining this certification is an element that Cooper Farms recognize as a legitimate endorsement of knowledge and skills, and students who earn this certification are far more prepared in comparison to their peers. At our company, the employee selection process is elaborate and is something we place great emphasis on. When looking to add individuals to our team, an industry-based certification such as the AMSA Meat Evaluation Certification is an attribute we love to see on candidate's resumes. Additionally, earners of this certification are equipped to enter food-related jobs with a solid foundation of understanding and capability to excel in the workplace. Hiring employees with a background in meat processing saves us from spending precious time and resources on extensive training, ultimately getting these new employees to work faster and positively impacting our bottom line.

It is my hope that this will be made available to students in Ohio because it will provide an opportunity for the next generation to get a jump-start on their career and greatly benefit not only our company but the industry as a whole.

Sincerely,

A handwritten signature in black ink, appearing to read "Thomas A. Wisvari".

Thomas A. Wisvari

Director of Processing- Cooper Farms

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Hatchery	Feed & Animal Production	Processing	Cooked Meats
P.O. Box 547	P.O Box 339	#1 Cooper Farms Drive	6793 US Route 127N
Oakwood, OH 45873	Ft. Recovery, OH 45846	St. Henry, OH 45883	Van Wert, OH 45891
419.594.3372	419.375.4116	419.678.4853	419.238.4056
Fax: 419.594.3372	Fax: 419.375.4200	Fax: 419.678.3734	Fax: 419.238.1587



Frobose Meat Locker  
215 E. Front St.  
Pemberville, OH 43450  
(419)287-4923

August 5, 2021

To Whom It May Concern:

My name is Ben Frobose, and my family owns and operates Frobose Meat Locker located in Pemberville, Ohio. I am writing this letter in support of the American Meat Science Association (AMSA) Meat Evaluation Certification.

Our family business raises cattle that we process and sell through our family-owned meat locker. Our retail meat locker offers a wide selection of quality cuts and processed meats for customers in the region. We also provide custom processing orders and recipes. We are proud of the quality products and service that we provide our customers. This would not be possible without our practice of proper animal care, meat storage and handling, and our knowledge of retail cuts and USDA grading.

We understand the value that comes with food and meat industry knowledge and skills; therefore, we fully support the AMSA Meat Evaluation Certification. This certification validates knowledge and skills in meat carcass quality grading, meat handling and food safety. Those who earn the certification are more qualified to begin a career in the meat industry. It is very important any employee working in our industry understands these concepts. At our business, we would be excited to work with a young person that has this type of foundational knowledge.

It can be challenging to find well-skilled people that have a basic knowledge and interest in meat handling and retail cut identification. The AMSA Meat Evaluation Certification is a resource that helps future meat industry employees showcase their knowledge and skills around key terminology, practices, and principles. Any employer who saw this certification on a resume would be eager to hire the individual for an entry-level position because they have a tangible record of their knowledge and have demonstrated they are interested in the industry. I hope to see this certification become available in Ohio so our state's food and meat industry can grow with qualified and passionate employees.

Sincerely,

Ben Frobose  
Frobose Meat Locker



# Ohio Association of Meat Processors

[www.oamp.org](http://www.oamp.org)



**6870 Licking Valley Rd  
Fazeysburg, OH 43822  
Phone: 740-828-9900  
Fax: 740-828-2635**

Ohio Association of Meat Processors  
6870 Licking Valley Rd  
Fazeysburg, Ohio 43822  
(740)828-9900

August 2, 2021

To Whom It May Concern:

My name is Valerie Parks Graham, and I am the Executive Secretary for the Ohio Association of Meat Processors (OAMP). We provide benefits and representation for meat businesses in Ohio. Our membership is comprised of meat and poultry processors, retail meat markets and wholesalers from Ohio, and suppliers to the meat and poultry industry around the world.

AT OAMP, we support the American Meat Science Association Meat Evaluation Certification. This certification is designed to verify future employees are better prepared to enter fields related to the meat industry, which includes production and processing. Certification earners have a proven knowledge of retail cut fabrication, USDA beef grading, harvesting procedures, and key terminology related to our industry. OAMP members see these skills as vital for entry-level employees to be exposed to prior to entering their job role.

In the last few years, meat and poultry processors across Ohio have found there is an unavailability of interested and skilled workers. Seeing the AMSA Meat Evaluation Certification on a resume helps identify individuals who have a demonstrated passion and knowledge for success in our industry. These certification earners are also a valuable part of our organization as they can provide insightful goals and future leadership. These are the type of employees our membership hopes to hire!

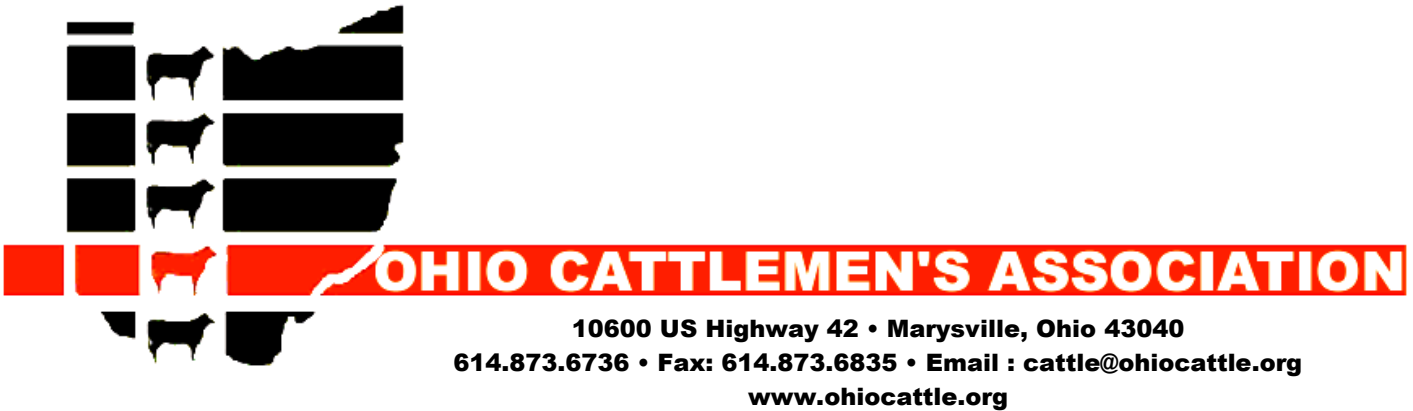
The American Meat Science Association Meat Evaluation Certification is a strong resource for the growth of meat processing in Ohio. We hope to see every local school take advantage of exposing students to this certification as they will then become desirable future employees of Ohio processors. Our membership fully supports this certification being approved in Ohio so that more students can showcase their knowledge and interest in animal processing and meat evaluation. Thank you for taking time to consider our support.

Sincerely,

***Valerie Parks Graham***

Valerie Parks Graham  
Executive Secretary

**OAMP Office  
Valerie Parks Graham  
Executive Secretary  
6870 Licking Valley Rd.,  
Fazeysburg, OH 43822  
Ph: 740-828-9900  
Fax: 740-828-2635**



10600 US Highway 42 • Marysville, Ohio 43040  
614.873.6736 • Fax: 614.873.6835 • Email : [cattle@ohiocattle.org](mailto:cattle@ohiocattle.org)  
[www.ohiocattle.org](http://www.ohiocattle.org)

**Executive Committee**

June 16, 2021

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**Past President  
NCBA Director**

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[hotcattle@hotmail.com](mailto:hotcattle@hotmail.com)

**Executive Director**

Elizabeth Harsh

To Whom It May Concern:

This letter is written on behalf of the Ohio Cattlemen's Association (OCA), to outline our full support and encouragement of the implementation of the American Meat Science Association (AMSA) Meat Evaluation Certification. If this certification is available to students, we are certain that they will enter the workforce more prepared and able to better execute their role in the meat animal industry.

The Ohio Cattlemen's Association is a non-profit membership organization and affiliate of the National Cattlemen's Beef Association that represents the business interests and serves as a voice and issues manager for all Ohio's beef cattle businesses. Our vision is to maintain profitability and growth of Ohio's beef industry, and therefore, investing in the next generation of beef producers is a high priority for our association.

Earning the AMSA Meat Evaluation Certification serves students as an asset and tool that will be useful far beyond their education. This certification amplifies resumes and stands out to the OCA as employers when looking to fill positions within our association. The certification's industry standards are rigorous and extensive, addressing every aspect of meat carcass quality grading, meat handling, and food safety. Not only does this certification benefit the student and their career, but it also directly benefits the food that fuels Ohioans. Therefore, it is imperative that this certification be made available to students who are interested in pursuing a career in the meat industry.

The Ohio Cattlemen's Association recognizes beef cattle production adds \$204 million of direct value to the Ohio gross state product, not including the economic contributions of other protein sources such as poultry and pork. Meat production and processing make up a substantial percentage of Ohio's economic output and should be an industry we invest in through education. This is a growing industry that will only continue to expand and increase; because of this, it is crucial to invest in a qualified meat and food workforce to meet the consumption demands of a growing population.

Sincerely,

Elizabeth Harsh  
Executive Director  
Ohio Cattlemen's Association





THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

15 July 2021

Benjamin M. Bohrer  
Assistant Professor  
Department of Animal Sciences  
The Ohio State University  
Email: [bohrer.13@osu.edu](mailto:bohrer.13@osu.edu)  
Phone: (614)-247-4951

To whom it may concern:

The purpose of this letter is to demonstrate a high-level of support for the proposed Meat Evaluation Certification Program, which is endorsed by the American Meat Science Association (AMSA) and will hopefully be supported by the Ohio Department of Education.

I am currently a research and teaching faculty member in the Department of Animal Sciences at the Ohio State University. My area of focus is meat science and muscle biology. My research group and our collaborators focus on various aspects of the meat science and muscle biology discipline – including live animal growth and development, fresh meat evaluation and fabrication, the manufacture and evaluation of further processed meat products, nutrient density and nutritional quality of protein foods, and the evaluation of value-added protein foods. From a research standpoint, evaluation of carcasses and meat products are very important components that often help facilitate more advanced research questions that connect livestock production with meat processing and end-product consumption.

The AMSA Meat Evaluation Certification Program will be a tremendous tool to engage young people who would like to learn more about food production, specifically livestock production and meat processing. The five major pillars of this program, which include meat science principles, animal harvesting procedures, carcass and cuts evaluation, USDA beef grading, and retail cut fabrication and identification, will provide students with the knowledge and skills to be more qualified to either begin a career in the meat industry or receive advanced education in the fields of animal or food sciences. Documentation of the certification will also allow employers to locate more skilled candidates for positions in the meat industry.

If additional information from me is needed in order for this certification program to be fully considered, please do not hesitate to let me know.

With my sincerest regards,

*Benjamin M. Bohrer*

Benjamin M. Bohrer, Ph.D.



July 20, 2021

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Meat Evaluation Certification. My name is Dr. Lyda Garcia, and I am an Associate Professor in the Department of Animal Sciences at The Ohio State University where I also serve as the extension meat specialist for the state of Ohio. In addition to teaching and extension and outreach duties, I also oversee the Buckeye Meat Judging Team requiring understanding of U.S. grading standards as well as wholesale meat product specifications, what I refer to as, "on the job training."

With continuous changes in our industries, our teachings are constantly evolving and adapting. As a professor, I work with meat processing facilities from very small to large scale in the United States, especially in Ohio. Even though all meat facilities carry different resources, the fundamental training in meat science is universal. Upon reviewing the AMSA Meat Evaluation Certification, the take home message is the certification's ability in filling voids in the current, and future, workforce.

The AMSA Meat Evaluation Certification is valuable to our industry and the young people who plan to build a career around meat processing, safety regulations, and meat cookery. In our facility, it is imperative students understand proper animal harvesting practices, handling of fresh, and processed meat, and retail cut identification. Individuals who earn this AMSA Certification have a demonstrated knowledge of these concepts and skills. This is impressive to our team at the OSU Meat Science Program and our industry. I see great value in young people having this certification to showcase their skills and become a desirable future employee for Ohio meat processors and related businesses.

Developing a well-skilled, well-studied, and well-trained workforce in the meat and food industry is vital to our industry's growth and success, now more so than ever. The AMSA Meat Evaluation Certification is a step in the right direction in preparing future workforce through education. Without hesitation, meat processors would clearly benefit from employing certification earners. I look forward to seeing this certification more readily available to Ohio students.

Sincerely,

Lyda G. Garcia, PhD  
Associate Professor – Meat Science  
Extension Meat Specialist  
Meat Judging Program Coordinator  
Department of Animal Science  
College of Food, Agriculture, and Environmental Sciences  
[garcia.625@osu.edu](mailto:garcia.625@osu.edu)  
O: 614.292.3642



3836 OH-850 Bidwell, Ohio 45614

15 June 2021

To whom it may concern:

I am writing to express my support of the American Meat Science Association, AMSA, Meat Evaluation Certification. My name is David (Jamie) Graham and I am owner of R&C Packing and Custom Butchering, Inc. We are a custom meat processing facility with the goal to provide customer satisfaction, always. In an industry like the meat production and processing industry, it is essential to comprehend the standards and regulations necessary to successfully provide food to society. This is why R&C Packing and Custom Butchering, Inc is advocating that all students in Ohio have access to the AMSA Meat Evaluation Certification.

An individual who earns this certification, stands out to us as an employer because it shows determination and ambition among candidates. It also helps businesses like ours during the hiring process because we can trust the certified individual and confidently hire them to work for us. This certification does not solely prepare individuals for specific jobs in the meat industry, the AMSA Meat Evaluation Certification can serve a wide range of interests and careers involving livestock.

Lastly, students who earn this certification have demonstrated they obtain adequate knowledge of USDA beef grading, animal care and handling procedures and the complete animal harvesting process. Those who earn this certification also rise as leaders in the industry and are able to achieve great business success, professional development while providing food to their community. But this is only possible if Ohio students have access to the AMSA Meat Evaluation Certification.

Sincerely,

A handwritten signature in black ink, appearing to read "David J. Graham", is written over a light gray rectangular background.

David J Graham

Owner

R & C Packing and Custom Butchering, Inc.



TEXAS TECH UNIVERSITY

## Meat Science & Muscle Biology

August 11, 2019

To Whom it May Concern:

It is with great pleasure that I write this letter in support of the American Meat Science Association Meat Evaluation Certification.

As the Director of Raider Red Meats, I work with hundreds of students annually in the meat science, food safety, customer service and food service industry. Our students and staff at Raider Red Meats produce, package, transport and market various raw, ready to eat and smoked meat products across the state of Texas and beyond. In addition to my role at Raider Red Meats, I am also the meat judging coach at Clarendon College and have trained numerous National Champion and Reserve National Champion "A" division teams. I am extremely passionate about training students to be the next leaders in the global meat industry.

Those who earn the American Meat Science Certification Meat Evaluation Certification demonstrate that they have a mastery of vital concepts to succeeding in the meat industry, including understanding and explaining terms related to the industry such as (USDA Prime beef, Aged Beef, Grass-fed etc.) As well as recognizing and identifying sub-primal and retail cuts of beef, lamb & pork, in addition to the proper storage and handling of those meat products.

Having a talent pool of workers that are certified in Meat Evaluation would be extremely beneficial to the industry. I highly recommend this certification being added to the state approved list.

Sincerely,

Tate Corliss  
Director Raider Red Meats  
Texas Tech University  
Clarendon College Meat Judging Coach  
(505) 705-5545  
tate.corliss@ttu.edu

Box 42141 | Lubbock, Texas 79409-2141 | 806.742.2804  
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*An EEO/Affirmative Action Institution*



**Reserve Run Farm**  
2850 Lanes Mill Rd.  
Oxford, Ohio 45056  
(513)461-7513

**Reserve Run Farm**  
Oxford OH



August 25, 2021

To Whom It May Concern:

I support the American Meat Science Association Meat Evaluation Certification. My name is Drew Johnson, and I am the owner of Reserve Run Farm in Oxford, Ohio. Our farm produces high quality, all-natural beef, pork, pasture raised poultry and lamb. Our focus has always been quality over quantity and we're proud of the meat products we provide to our customers.

I support the AMSA Meat Evaluation certification because it prepares students to begin a career in the meat industry and verifies that they have the entry-level knowledge to do so. There is a lot of value in the knowledge AMSA Certification earners have because they are tested on raw meat handling and storage, USDA quality and yield grading, retail cut identification, and much more. It is very important for the Ohio meat industry that more individuals have this type of knowledge and interest in meat production, processing, and retail.

The American Meat Science Association Meat Evaluation Certification is a resource I hope to see approved in Ohio so that current and future high school students can prove their knowledge and interest in meat production and processing. This is an excellent resource for our industry so that we can grow with more skilled and qualified people. Whether someone is on the farm, in a processing facility, in the butcher shop, or at meat retail counter, they should have this type of knowledge. Please consider the approval of the American Meat Science Association Meat Evaluation Certification.

Sincerely,

A handwritten signature in black ink that reads "Drew Johnson". The signature is written in a cursive, flowing style.

Drew Johnson  
Owner, Reserve Run Farm



Kurt Amstutz, Owner  
Tank's Meats  
3355 South State Route 51  
Elmore, OH 43416  
419.862.3312

July 28, 2021

To Whom It May Concern:

My name is Kurt Amstutz, and I am the owner of Tanks Meats located in Elmore, Ohio. Tank's Meats has been family-owned and operated since 1907 when home deliveries were made by horse and wagon or by sled. A lot has changed in the last 114 years, but our hometown pride and service have always been our prime motivation. Since I am now the fourth generation of my family to take over and operate the company, I am dedicated and motivated to carry on the legacy of Tank's Meats. Because I am invested in meat science education and know firsthand the demands of the meat industry, I am urging the state of Ohio to consider approval of the American Meat Science Association (AMSA) Meat Evaluation Certification.

The American Meat Science Association is an internationally known organization that fosters and reinforces those who work within the meat industry, such as my family. The industry standards assessed by the AMSA Meat Evaluation Certification are pillars that support the meat science industry and the community's food supply. I believe this certification serves as an asset to anyone who works within meat manufacturing, food preparation, production and packing as well as food services. It is crucial for there to be a solid understanding among workers of things like meat science principles, harvesting procedures, and USDA Beef grading. I trust earners of this certification because it validates knowledge of those principles and more. Tank's Meats and many companies alike could benefit from hiring an individual who demonstrates the skills and expertise acquired by earning this certification.

The AMSA Meat Evaluation Certification is exactly what our industry needs to not only prepare individuals entering into the workforce but provide valuable candidates to employers when looking to expand their company. I look forward to the enhancement of meat science education by seeing this certification gain approval in the state of Ohio.

Sincerely,

Kurt Amstutz

A handwritten signature in black ink, appearing to read "Kurt Amstutz", with a stylized flourish at the end.

Owner Tanks Meats

## Division of Agricultural Sciences and Natural Resources



Department of Animal Science  
104A Animal Science Building  
Stillwater, OK 74078  
Phone: 405-744-6616

May 11, 2018

To Whom It May Concern:

I am writing this letter in support of the Meat Evaluation Certification endorsed by the American Meat Science Association.

I have been a professor at Oklahoma State University in Meat Science for 12 years and have seen over 10,000 students complete their animal or food science degree. Many choose to pursue a career in meat science with companies in Oklahoma or across the U.S. The number of career opportunities and salaries associated with these positions will continue to be the highest students interested in agriculture can obtain. I am very passionate about the education of our future generations, as they will feed the world in the safest, highest quality protein.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in this industry, including:

- Understanding federal and state meat inspection standards
- Recognizing and identifying the primal, sub-primal and retail cuts of beef, lamb and pork
- Explaining the nutritional content and benefits of various meat cuts to interested consumers
- Understanding and explaining terms related to meat
- Practicing proper meat storage and handling procedures

A student that has earned the Meat Evaluation Certification that is endorsed by a nationally recognized association such as the AMSA has proven that they have a basic understanding and interest in pursuing a degree or career in the meat industry. Many of the concepts learned through this certification are excellent building blocks for more advanced education in meat science. By completing this certification, students will be better prepared for success in the classroom and their future careers in animal agriculture or food science.

Sincerely,

A handwritten signature in black ink that reads "Gretchen Mafi".

Gretchen Mafi  
Boulware Endowed Professor



May 14, 2018

To Whom It May Concern,

It gives me great pleasure and excitement to extend my full support of the American Meat Science Association Meat Evaluation Certification. I have been a Meat Science educator for over 40 years, and therefore have seen a plethora of curriculum, teaching strategies, and meat industry assessment models. None have compared to the completeness, quality and accuracy of this certification for individuals.

I would like to emphasize that this certification exhibits numerous examples of teaching techniques and represents business and industry within the learning objectives. This is valuable for anyone interested in meat or food science. This most certainly transcends to a higher quality of education for meat science.

The Meat Certification provides enormous material and curriculum of real-world situations that involve food safety, meat evaluation, and culinary meat selection and cookery. The certification was written by industry, government, and academic professionals who truly understand the meat and food industry from animal production to food safety and culinary arts. This certification easily enables individuals to move forward to college and begin a career in the industry. It works in concert with the American Meat Science Association (AMSA, an Association for Meat Scientists, and has served the Meat Industry for more than a half century).

Members of the AMSA has served the industry, students, and the research world in many capacities since inception. Because of this, it is the most in-depth curriculum related to up-to-date research, industry relevancy, and has the greatest network of industry personnel.

When all is said and done, this certification prepares individuals for the continuation of education in meat science, and opportunities in a career field that is rarely attempted in a large percentage of high schools across the country. With this in mind, individuals will have outcomes that are second-to-none in comparison to their peers. When we eat, we have to think "Agriculture", specifically food/meat science. Because there are few colleges that require a meat science course in a degree program in the U.S.

Individuals definitely need to gain an understanding of how to produce, fabricate, market, and prepare safe food products for our global economy and population. This certification also enhances knowledge and career opportunities for young people who are interested in the field. Therefore, I highly recommend this certification program to individuals studying agricultural sciences.

Sincerely,



Randy Harp

Dean and Professor of Agriculture  
College of Agricultural Sciences and Natural Resources  
Texas A&M University Commerce



ANGELO STATE UNIVERSITY

Department of Agriculture

May 16, 2020

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification.

Currently I am an Assistant Professor in Meat Science at Angelo State University in San Angelo, Texas. Prior to this I worked in the meat processing industry for 9 years as a plant manager/general manager for a small operation. At this plant, we generated roughly 3 million pounds of various processed meat items and employed approximately 50 people. In my current position, I teach various meat and food science courses pertaining to our Food and Animal Science Marketing major.

The Meat Evaluation Certification ensures that individuals have achieved a mastery of concepts crucial to success in this challenging industry. This certification will provide a broad understanding of both federal and state meat inspection standards. In addition, topics such as carcass harvest and fabrication for all 3 major species, meat handling and food safety, beef carcass grading, and understanding industry terms such as organic and all-natural are encompassed in the certification.

With high turnover rates and a decline in the number of skilled workers, being able to fill current and future positions in the industry is a necessity. An individual earning the Meat Evaluation Certificate has demonstrated that they are more qualified for employment in the industry and would therefore be more sought after than a potential employee void of this certification. This certification would be incredibly valuable to a university such as ours offering a degree in the field of meat science as it helps connect us to potential students. By earning this certification and a degree in meat science, there is a higher probability of students obtaining employment with advancement in future endeavors.

With Ram Pride,

John D. Kellermeier, Ph.D.  
Assistant Professor  
Angelo State University

ASU Station #10888 | San Angelo, Texas 76909-0888  
Phone: (325) 942-2027 | Fax: (325) 942-2183



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May 15, 2018

To Whom It May Concern:

I am writing this letter in support of the Meat Evaluation Certification endorsed by the American Meat Science Association.

I own and operate Eckermann Meat Market and have for many years. I'm also on the school board at Bellville ISD and understand how important it is for our students to be prepared.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in this industry, including:

- Understanding federal and state meat inspection standards
- Recognizing and identifying the primal, sub-primal and retail cuts of beef, lamb and pork
- Listening to consumer wants and directing consumers to the appropriate cut of meat
- Demonstrating proper cooking methods for various cuts of meat
- Practicing proper meat storage and handling procedures
- Knowing the various quality grades of beef and distinguishing the appropriate factors that determine the quality grade

It is imperative we have a pipeline of skilled workers for current and future positions in the industry. A student that has earned the Meat Evaluation Certification that is endorsed by a nationally recognized association such as the AMSA has proven that they are more qualified for employment in the meat industry than a candidate without the certification and is more likely to be employed. In addition, this certification is extremely valuable to employers as it helps connects us to qualified candidates and should be offered at all schools with courses in food processing.

Sincerely,

Buck Eckermann



May 15, 2018

To Whom It May Concern:

I am writing this letter in support of the Meat Evaluation Certification and the Food Safety and Science Certification endorsed by American Meat Science Association.

My name is Nathan Pond, I currently work within the beef industry as the Director of Food Safety and Quality Assurance at Kane Beef. Our mission is to deliver high quality, safe and wholesome product and foster our position as the hub of the South Texas beef industry. Additionally my educational background allowed me to study under Dr. Mindy Brashears, the current nominee for the Under Secretary of Food Safety for the Department of Agriculture. She is the premiere expert for food safety throughout the beef industry.

As with most beef harvest facilities finding/retaining employees is our biggest limitation. Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in the food quality and safety components of the beef industry, including:

- Gain in-depth knowledge of food microbiology, safe handling practices and proper storage techniques.
- Understand the importance of food preservation, and gain knowledge of food packaging and its importance in the food industry.
- Examine food industry safety standards and practices, and identify causes of foodborne illnesses and methods of prevention.
- Introduce principles of HACCP and examine methods of HACCP implementation in the food industry.
- Identify hazards and critical control points in food processing, and demonstrate the process of establishing and monitoring critical limits.
- Demonstrate the processes of establishing verification, recordkeeping and documentation procedures for a HACCP program.

Certification and exposure to this information prior to working in the industry will be a huge benefit and open more opportunities for skilled position for current and future applicants in the beef industry. A student earning this base knowledge would be must better prepared and employable than a student without a certification.

I hope that you will take into consideration this certification program.

Kind Regards,

Nathan Pond M.S.  
Director of Food Safety and Quality Assurance





2/8/2022

To Whom It May Concern:

I am writing to voice support for the agriculture certifications in agriculture education on behalf of Lake Geneva Country Meats. As the owner of a retail meat processing company that employs people in Lake Geneva, Wisconsin, I recognize the value of these ICEV certifications:

- AMSA Culinary Meat Selection & Cookery Certification
- AMSA Food Safety & Science Certification
- AMSA Meat Evaluation Certification

There are very few, if any, certificates that help agriculture-based employers find skilled workers. The above-named certificates and supporting curriculum benefit our industry in building a highly skilled and highly prepared workforce. Future employees who have earned these certificates demonstrate skills needed for success in our industry. The preparation courses that students participate in to prepare for the certification tests help them gain the needed skills and credentials which help us identify employees with an interest in our industry who are knowledgeable and ready for work. All of this helps us to attract and retain a skilled workforce that, in turn, saves us time on training and increases productivity.

A challenge we frequently face in hiring new employees is that they never think to be involved in meat processing. However, when they start at our company, they soon fall in love with the craft of butchery. They take great pride in learning this valuable and disappearing skill and grow in professional achievement through their time with us. The more students that can understand butchery is a viable career option, the easier it will be for us to find new employees.

It is our belief that if students achieve these ASMA Certifications they will understand the lucrative career options available for them in the meat processing field and will be driven to apply. Currently, we hire anyone with interest in our field, as it is rare to find an applicant with direct experience. An applicant with this certification would instantly jump to the top of our list and be viewed as a qualified applicant, with a job offer and starting wage reflecting the knowledge they bring to the position.

Again, Lake Geneva Country Meats places great value on potential employees who can show workplace competency and readiness in the areas certified through the certification programs and we support the State of Wisconsin adding the AMSA Culinary Meat Selection & Cookery Certification, ASMA Food Safety & Science Certification, and ASMA Meat Evaluation Certification to the list of state recognized high school certificates.

Sincerely,

A handwritten signature in purple ink, appearing to read "N. Vorpapel". The signature is fluid and cursive, with a large initial "N" and a stylized "V" and "P".

Nicholas S. Vorpapel

Vice President of Business Development

Lake Geneva Country Meats, Inc.



Robert Campbell, Ph.D.  
Director of Technical Services  
MPSC Inc.

MPSC Inc.  
2701 Harvey Street  
Hudson Wisconsin 54016

T: 715-386-3333  
FAX: 7415-386-3323

February 14, 2020

To Whom it May Concern:

I am writing this letter on behalf of our company to support State approval for the AMSA Meat Evaluation Certification. Our company MPSC Inc. is a technology company providing services to the meat industry. In that capacity I direct technical services for our company including meat research, managing HACCP plans and food safety concerns, and I am the company's technical and scientific resource for the Rinse & Chill™ technology we provide to the meat industry. Our Rinse & Chill™ technology improves the chilling and blood removal from meat animals at the point of harvest. This in turn improves food safety and meat quality. While we are a small company located in Hudson WI, our technology is in use in the US, Canada and Australia.

I am requesting that the state approves the AMSA Meat Evaluation Certification. This certification demonstrates that students have proficiency in meat evaluation. This in turn shows that students with the certification have learned enough about meat and meat processing to be able to make decisions based on critical evaluation of the products. AMSA is the leading meat science and research organization in the field and is the organization responsible for developing and maintaining competitive meat judging across the country. Having students learning this critical thinking skill set through this certification course is one way to ensure that there is a significant pool of trained personnel moving into the industry. There has always been a limited pool of qualified individuals for technical positions in the meat industry, however with the demand caused by increased requirements for food safety and increased regulations, the need has become critical. The only way we can get appropriately skilled applicants for has been thought tediously wading through dozens of applications before finding people with the right skills. Someone with this certification would immediately be moved to the top of the list. We would hire someone with the certification because they would have many of the required skills that would allow them to be more rapidly trained in the needs of a position for MPSC Inc. We would definitely be willing to offer such a person more to start than someone without the certification.

State approval of the AMSA Meat Evaluation Certification would show that this important critical thinking skill set was something that secondary schools should consider for their curriculum and increase the likelihood that students would undertake the effort to learn this skill set. The meat industry is a significant part of Wisconsin's agricultural sector and developing more skilled people for this industry in Wisconsin will allow us to hire locally, rather than needing to look to other areas of the country.

Sincerely,

Robert E. Campbell, Ph.D.  
Director of Technical Services  
MPSC Inc.



Department of Animal & Food Science • 715-425-3771 • Fax 715-425-4486 • Arquimides.reyes@uwrf.edu

2/12/2020

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association; Meat Evaluation Certification. As an assistant professor of beef production and meat science at the University of Wisconsin River Falls, I believe this certification will provide an individual with a specific training that will make them more desirable for the meat industry. I have been involved in the meat industry for about 7 years and throughout my time I have been in management and hiring position. It was then that I realize the lack of qualified individuals in our meat industry. I think that this certification would provide more opportunity for our skill traits allowing them to be more competitive when applying for employment.

I believe that an individual who earns this certification has demonstrated possession of the subject and has increase their knowledge and skill allowing them to succeed in the meat industry. They have learned the necessary skills of the trait to assist the industry with problems. This certification will train an individual with in-depth knowledge of meat evaluation techniques allowing them to hit the ground running and faster career advancements

This certification is what our industry has been looking for to increase the numbers of qualify employees. The biggest problem with hiring is that experience is always required, and this certification will provide a portion of that training making the holders of this certificate more desirable.

An individual who has earned the American Meat Science Association; Meat Evaluation Certification issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the industry than an applicant without the certification. In addition, this certification is extremely valuable to employers it helps them connect with more qualified candidates.

Sincerely,

**Arquimides A. Reyes, PhD, PAS**  
**Assistant Professor – Beef Production & Meat Science**  
**Department of Animal & Food Science**  
**University of Wisconsin – River Falls**  
**410 S. Third St.**  
**River Falls, WI 54022 USA**  
**Phone: (715) 425-4047**  
**Email: [arquimides.reyes@uwrf.edu](mailto:arquimides.reyes@uwrf.edu)**



College of  
Agricultural  
Sciences

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Lake Charles, LA 70609

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Lake Charles, LA 70605

Phone: 337-562-4690  
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Fax: 337-475-5699  
[mcneese.edu/agriculture](http://mcneese.edu/agriculture)

November 17, 2022

To Whom it May Concern:

On behalf of the Louisiana Pork Producers Association (LPPA), I am writing to support the approval by the state of Louisiana of the American Meat Science Association (AMSA) Meat Evaluation Certification. This credential validates knowledge and skills in meat carcass quality grading, meat handling, and food safety.

The LPPA is an organization that supports the 4-H and FFA show pig projects and provides education and information for the producer and consumer. It encourages the efficient production and marketing of high-quality pork and pork products and promotes the consumption of pork and pork products.

The AMSA Meat Evaluation Certification verifies individuals are better prepared to enter fields related to the meat animal industry, which includes production and processing. The LPPA believes this certification will help prepare individuals for today's workforce and will allow employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers.

Sincerely,

Frederick "Chip" LeMieux, PhD  
Executive Secretary  
Louisiana Pork Producers Association



## College of Agricultural Sciences

Box 92220  
Lake Charles, LA 70609

4380 Ryan St.  
Gayle Hall  
McNeese State University  
Lake Charles, LA 70605

Phone: 337-562-4690  
1-800-622-3352 ext. 4690  
Fax: 337-475-5699  
[mcneese.edu/agriculture](http://mcneese.edu/agriculture)

November 17, 2022

To Whom it May Concern:

On behalf of the College of Agricultural Sciences at McNeese State University, I am writing to support the approval by the state of Louisiana of the American Meat Science Association (AMSA) Meat Evaluation Certification. This credential validates knowledge and skills in meat carcass quality grading, meat handling, and food safety.

McNeese offers a bachelor of science program in agricultural sciences with concentrations in agribusiness, agricultural education, animal science, equine science, food and nutritional sciences, food technology, general agriculture, nutrition and dietetics, and pre-veterinary medicine as well as master's degrees in agriculture and nutritional sciences. The college strives to offer students hand-on experiences in our farm-to-table operations that will prepare them for real-world scenarios and future careers.

McNeese has three working farms where students gain practical experience in a variety of areas, from animal science to growing crops and beekeeping. Another integral part of the college, the Center for Advancement of Meat Production and Processing (CAMPP) provides valuable education and hands-on training to students in all areas of meat harvesting.

Recently, McNeese and Second Harvest Food Bank collectively established a community kitchen on the campus, which aims to make a meaningful difference in the fight against hunger by preparing thousands of meals weekly for food insecure families. The community kitchen will operate a teaching and learning lab where Second Harvest can prepare hot, nutritious meals for families, children and seniors and McNeese's undergraduate and graduate students can receive hands-on experience in food service operations and the nutritional care process.

Our college is committed to providing industries and organizations with a qualified and well-prepared workforce and believe that the AMSA Meat Evaluation Certification will allow employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers.

Sincerely,

Frederick "Chip" LeMieux, PhD  
Dean, College of Agricultural Sciences



# Indiana Beef Cattle Association

*Serving Indiana Cattlemen Since 1975*

March 7, 2024

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification. As the Executive Vice President of the Indiana Beef Cattle Association (IBCA), the importance of trained professionals available to move the beef industry into the future is paramount. This certification will allow employers the benefit of finding those who would be a good fit for their operations.

Individuals who earn this certification have demonstrated possession of knowledge and skills vital to succeeding in the analysis of meat for consumption. The goal of our IBCA members raising beef is consumption; and if a butcher, meat processor, and meat grader doesn't know what they are doing or is wasteful, that takes money out of members' pockets. Unfortunately, thanks to the desperate need of more butchers, very few are trained on meat science principles or are trained by meat scientists. Obtaining this certification solves that problem.

Our industry relies on others for the marketing, presentation, and preparation of the meat we produce, and when any of these steps are done poorly, it hurts IBCA members. IBCA members want to see more individuals credentialed in AMSA Meat Evaluation so we can be confident in the skillset of those handling what we put all our time and energy into: the livestock we produce for consumption.

IBCA as an organization, as well as our members, believes there is value in everyone involved with meat production, preparation, and consumption to be AMSA Meat Evaluation Certified. Therefore, whether someone is applying for a job at IBCA or one of our members' operations, you can be confident that we are looking for this hiring signal, no matter the position being applied for. IBCA will offer increased pay, when and where we can, to AMSA Certified employees because we know this will reward great behavior and incentivize others to certify.

This certification is what the agriculture and food industry is missing for the lack of education in meat evaluation and processing.

Sincerely,

  
Executive Vice President  
Indiana Beef Cattle

Association

March 4, 2024

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Meat Evaluation Certification.

As Indiana's largest general farm organization, we represent the agriculture industry throughout the state of Indiana. Our mission is to promote agriculture through public education, member engagement and by advocating for agricultural and rural needs. Indiana Farm Bureau is an independent voluntary organization representing members and uniting them for the purpose of analyzing problems and formulating action.

Individuals who earn this certification have demonstrated mastery of concepts vital to succeeding in the meat processing industry. Mastery of these concepts is crucial for not only our staff in the field but our members who desperately need employees skilled in the meat science principles, animal harvesting procedures, carcass & cuts evaluation, USDA beef grading, and retail cut fabrication & identification.

Agriculture is a vital component of Indiana's economic health. It is imperative for the meat processing industry to have a pipeline of knowledgeable, confident and skilled workers for current and future positions. Every 10 jobs directly related to agriculture supports an additional eight jobs in the state, and agriculture supports more than 107,000 Hoosier jobs.

Individuals who have earned the American Meat Science Association Meat Evaluation Certification have exhibited dedication and prove they are more qualified for employment in the meat processing industry than an applicant without the certification. Because of this, Indiana Farm Bureau looks for this certification on all applicants resumes so we may offer preferential hiring interviewing. We are also committed to offering higher entry pay when we can, because certified individuals have shown that they have gone above and beyond to earn extra professional development. In addition, this certification is valuable as it provides an opportunity for future learning opportunities. Using this certification as a hiring signal and encouraging more earners is a given for Indiana Farm Bureau.

Sincerely,



Micah Dillman  
Education Coordinator  
Indiana Farm Bureau



February 29, 2024

To Whom It May Concern:

I am writing this letter in support of Hoosiers earning the American Meat Science Association Meat Evaluation Certification, particularly those pursuing careers in agricultural sciences. Between Indiana's prominent role in producing our nation's protein and tourism (think restaurants) being one of the two top industries in Orange County, this certification represents a crucial intersection in the agriculture space: a safe, abundant, and efficiently produced supply of meat. What we eat, its quality, and the safety of the process couldn't be more important to Orange County employers in this space, so well-credentialed staff is particularly important to us.

In my role as the Executive Director, it is my duty to local businesses to improve the availability of a skilled workforce. An easy way for me to do that is to help ensure that employers have access to applicants that possess the certifications the employers are looking for.

Individuals credentialed with the AMSA Meat Evaluation Certification have demonstrated possession of an in-depth knowledge of meat carcass quality grading, meat handling and the food safety standards necessary to thrive in the food industry. The best part of this certification is it easily stands out on a job application versus someone describing the skills or experience they possess, which is often vague or nearly impossible to verify. Hiring managers easily identify candidates qualified for entry-level positions where this certification is listed.

It is imperative we have skilled workers for current and future meat processing and packing positions in the county. In the case of attracting new business, when I can share that Indiana schools are certifying students in the AMSA Meat Evaluation Certification, it shows that Orange County has the talent necessary to meet employers' needs. It is harder than ever for Orange County's employers to find quality candidates, so I know our employers will be eager to offer interviews to entry-level applicants with this certification.

This certification is what the food industry in Orange County needs to complete the talent pipeline. For example, one of the high schools in Orange County, Paoli Jr./Sr. High School, has a farm-to-school program in which students raise pigs and grow vegetables which supply the cafeteria with pork and a salad bar. This certification would legitimize the skills learned in this program and give students the opportunity to stand out amongst others.

This certification is extremely valuable to economic developers like me because it helps us prove that our community has a sufficient qualified pipeline for the food industry.

Sincerely,



Skylar Whiteman  
Executive Director



505. S Maple Street  
French Lick Indiana 47432



812-936-3388



info@ocedp.com  
ocedp.com/info



facebook.com/ocedp



Wagner Meats, LLC  
604 N Main St,  
Mt Airy, MD 21771  
(301) 829-0550

September 22nd, 2024

Dear Whomever This May Concern,

I am writing to express my strong support for the AMSA Meat Evaluation Certification and to advocate for its approval in the state of Maryland. As the owner of Wagner Meat LLC in Mt. Airy, I have witnessed firsthand the vital importance of meat evaluation skills in our industry.

The AMSA Meat Evaluation Certification provides participants with essential knowledge and skills in meat quality assessment, evaluation techniques, and the economic implications of meat grading. This training is invaluable, as it not only enhances individual capabilities but also raises industry standards. By ensuring that our workforce is knowledgeable in proper meat evaluation, we can better serve our customers with high-quality products that meet their expectations.

At Wagner Meat, we pride ourselves on our commitment to quality and sustainability. Our dedication to providing premium meat products aligns perfectly with the skills taught in the AMSA program. The certification equips individuals with the ability to assess meat based on quality attributes, which directly correlates with our mission of delivering the finest products to our customers. As we strive to maintain high standards of excellence, having team members certified in meat evaluation will enhance our credibility and improve our operational efficiency.

In conclusion, I advocate for the approval of the AMSA Meat Evaluation Certification in Maryland. It is a critical step towards advancing our industry and ensuring that our meat products are held to the highest standards of quality.

Sincerely,

Mickey Wagner  
Owner  
m.wagner@wagnersmeats.com



North Central Indiana Regional Planning Council  
1525 W Hoosier Boulevard, Suite 204  
Peru, IN 46970  
(765) 689-4206

April 9, 2024

Indiana Department of Workforce Development:

My name is Steven Ray, and I am the Executive Director of the North Central Indiana Regional Planning Council (NCIRPC). I am reaching out to request the state approval of the AMSA Meat Evaluation Certification, which is essential for hiring individuals in the agriculture industry.

NCIRPC is dedicated to providing impactful services and programs that bolster sustainable and competitive communities across North Central Indiana, aiming to elevate the quality of life and stimulate economic prosperity. As a non-profit agency, we serve communities spanning Cass, Clinton, Fulton, Howard, Miami, and Tipton counties, encompassing a population of 224,588 and 34 distinct government entities. Our collaborative approach involves engaging with local governments, economic development organizations, non-profits, and community leaders to deliver tailored programs and services that address the unique needs of each community and promote mutual benefit throughout the region.

To support the communities within these six counties, NCIRPC offers a range of services, including general community economic development strategies, grant writing and administration services, and project support. Last year, we completed a comprehensive regional agricultural strategy that incorporates talent development of the agricultural industry pipeline. Because of this strategy, we discovered that workforce development is one of the top needs throughout the region, especially in the agricultural sector. For the meat processing and meat production industries, companies are seeking employees who have the knowledge and skill qualifications to ensure a competitive sector.

**The AMSA Meat Evaluation Certification is a known solution for companies seeking to hire qualified candidates. This certification validates the desired knowledge and skills in meat carcass quality grading, meat handling, and food safety. It's fantastic proof of a qualified, trainable, ready-to-work employee (at any level – not just entry level) for agriculture businesses. Indiana employers look for this credential when applicants apply so that the employers can save themselves time and money in onboarding by hiring certified applicants. Most employers guarantee interviews to applicants with this credential, and some offer higher pay.**

Given the crucial role of the agriculture industry in the North Central Indiana economy, we strongly endorse local initiatives offering the AMSA Meat Evaluation Certification to individuals interested in working anywhere in the meat processing and meat production industries. This certification is essential for advancing both industry goals and those of NCIRPC, fostering sustainable and competitive communities. Therefore, I urge state approval of the certification.

Thank you for considering our request and for your willingness to collaborate with NCIRPC in advancing workforce development efforts in our region.

Sincerely,

*Steven Ray*

Steven Ray  
Executive Director, North Central Indiana Regional Planning Council  
[sray@ncirpc.com](mailto:sray@ncirpc.com)

1525 West Hoosier Boulevard, Ste. 204  
Peru, IN 46970  
[www.ncirpc.com](http://www.ncirpc.com)

Boilermaker Butcher Block  
720 Clinic Drive  
West Lafayette, IN 47907  
(765) 496-8052

April 10, 2024

To Whom It May Concern:

My name is Emily Ford, and I am the manager of the Purdue University Meat Science Lab and Boilermaker Butcher Block. I am writing requesting the state approval of the AMSA Meat Evaluation Certification so I may hire individuals with this certification.

The Boilermaker Butcher Block is a state-inspected meat processing facility and retail store where employees and students are gaining valuable experiences in customer service, practical business and meat science.. Our state-of-the-art meat science facility is dedicated to achieving excellence through pioneering research in meat science and muscle biology. Boilermaker Butcher Block is continually working to expand our services for the food safety, consumer products, and meat science industries. Our priorities include our industry stakeholders, consumer groups, and communities in Indiana. Our mission and provided services allow Boilermaker Butcher Block to be a trusted, responsive food safety partner. Without employees who are skilled—and knowledgeable—I can't fulfill our mission or meet the needs of our customers! **The perfect employee, no matter their position, has the skills and knowledge that the AMSA Meat Evaluation Certification provides, so being able to hire certified individuals would make my life much easier.** Every resume I come across; I check for this credential. I firmly believe that if the state were to consider endorsing the certification, it would encourage more agriculture programs to certify their students.

With my experience in meat selection and the specialized cookery of meats, I have seen firsthand how important it is to hire individuals who have knowledge and skills in **meat carcass quality grading, meat handling and food safety**. I have keenly felt the importance of Boilermaker recruiting individuals who don't require basic training upon joining the team. Meat science facilities depend on prospective employees to possess high-skilled qualifications and be ready to enter the industry swiftly. This is why I can promise interviews to all candidates holding this AMSA Certification. I may even be able to offer a higher hourly wage to the candidate.

The AMSA Certification plays a pivotal role in advancing not only our industry's goals, but Boilermaker Butcher Block's goal, as well. I am eager for more individuals in Indiana to possess this certification.

Sincerely,

Emily Ford  
Purdue University Meat Science Lab and Boilermaker Butcher Block Manager  
[Eford21@purdue.edu](mailto:Eford21@purdue.edu)

August 15, 2023

To Whom it May Concern:

It gives me great pleasure and excitement to share my support for the American Meat Science Association (AMSA) Meat Evaluation Certification. I have been involved in the meat science industry in several facets. I am currently Co-coach of the Purdue University Meat Animal Evaluation team. Before this, I taught high school agriculture education for 39 years where I trained 27 state-champion meat judging teams.

I would like to emphasize that this certification exhibits numerous examples of teaching techniques and represents business and industry needs in the student learning objectives. This is valuable for anyone interested in meat and food science. This helps ensure a higher quality of education for those seeking more understanding of meat evaluation.

This certification provides lots of materials and curricula of real-world situations that involve food safety, meat evaluation, meat selection, meat identification, and cookery. This certification was written by industry, government, and academic professionals who have a strong understanding of the meat and food industry from animal production to food safety. This certification truly enables individuals to move forward to college and begin a career in the industry.

Members of AMSA have served the industry, students, and the research world in many capacities since its founding. Because of this, it is a very in-depth curriculum related to valid and crucial research, and industry relevance, and has a network to prepare students to be industry professionals.

Sincerely,

Roger K. Carr

Purdue Livestock Judging Coach



October 24, 2024

Maryland State Department of Education:

My name is Erin McGinnis, and I am the Human Resources Director at Holly Poultry. Holly Poultry, Inc. is a family-owned Baltimore-based poultry processor and wholesale meat distributor. We currently employ up to 400 people at a time and we are currently hiring for a variety of positions.

I write to you today in support of the American Meat Science Association Certifications:

- AMSA Culinary Meat Selection & Cookery Certification
- AMSA Food Safety & Science Certification
- AMSA Meat Evaluation Certification

American Meat Science Association couldn't be more respected in our space, and we desperately need employees who already have knowledge and skills in meat processing, meat evaluation, and food safety. From knife use to quality assurance, these certifications do a great job of distinguishing individuals who are prepared to get to work quickly in our facility.

Being able to hire individuals who possess American Meat Science Association industry certifications would save me time in recruiting and onboarding. It would likely decrease our turnover, too. It would help Holly Poultry tremendously if more Maryland Career and Technical Education students were graduating with the knowledge and skills that AMSA Certifications prove.

I hope Maryland State Department of Education chooses to invest in the Maryland economy and workforce by approving these credentials, which will increase the number of certified individuals.

Respectfully,

A handwritten signature in cursive script that reads "Erin McGinnis".

Erin McGinnis  
Human Resources Director  
Holly Poultry, Inc.  
[emcginnis@hollypoultry.com](mailto:emcginnis@hollypoultry.com)  
(410) 727-6210



October 24, 2024

To Whom It May Concern:

My name is Benjy Mikel, and I own Tabby D's Family Restaurant in Andalusia, Alabama. This letter is written in support of the American Meat Science Association (AMSA) Meat Evaluation Certification. We see the value in this certification and know the industry could benefit from hiring certified individuals.

Tabby D's is a southern-style cooking, all-you-can-eat buffet in South Alabama. We employ 18 people and have annual sales exceeding \$1.2 million. In addition to our dine-in services, we also host private events and provide catering options.

The AMSA Meat Evaluation Certification validates competency in meat carcass quality grading, meat handling, and food safety standards. These skills are transferrable to the restaurant and culinary industries. AMSA is an organization who conducts research in the meat science field and collaborates with industry partners and stakeholders to advance the knowledge of the industry. Because of this, we trust this certification and what it assesses.

Tabby D's Family Restaurant is proud to serve the community of Andalusia and beyond. For us to continue our success, we need more workers in the talent pipeline that have earned this certification. We look forward to more individuals in Alabama having access to the AMSA Meat Evaluation Certification.

Sincerely,

A handwritten signature in black ink that reads "William Benjy Mikel".

Benjy Mikel

Owner of Tabby D's Family Restaurant



# Florida Cattlemen's Association

P.O. Box 421929, Kissimmee, FL 34742  
800 Shakerag Rd, Kissimmee, FL 34744  
Email: [Info@FloridaCattlemen.org](mailto:Info@FloridaCattlemen.org)

Telephone: (407) 846-6221  
Fax: (407) 933-8209  
Website: [FloridaCattlemen.org](http://FloridaCattlemen.org)

November 6, 2024

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association (AMSA) Meat Evaluation Certification.

The Florida Cattlemen's Association is a membership organization that was established in 1934 and represents one of Florida's oldest industries, cattle ranching. Our organization has 5000 ranching families with cattle grazing on approximately 6 million acres. We work to maintain a business climate in which beef producers can find profitability while being responsible environmental stewards caring for private property that has been in their families for many generations. Our industry is providing the raw ingredient for the meat processing business and ultimately the consumers enjoy tasty, safe and nutritious protein.

The cattle and beef industries are diverse fields that encompass everything from animal handling and care to meat processing, packaging and preparation. Because less than two percent of Americans are actively involved in production agriculture, there is a lack of skilled workers who have a working knowledge of our industry. Not only does this shrink the pool of qualified workers for our members, but it has also impacted on our ability as an association to identify applicants with a strong background in the field. Recognizing the AMSA Meat Evaluation Certification on an applicant's resume indicates they have sought to become an expert in the field and have the knowledge and skills necessary to represent the interests of Florida's cattlemen.

The AMSA Meat Evaluation Certification creates employees and producers with the knowledge and skill set vital to succeed in the beef industry, specifically the meat processing sector. We fully support this certification and plan to utilize it to help promote the beef industry throughout Florida.

Sincerely,

Jim Handley  
Executive Vice President  
Florida Cattlemen's Association

*President*  
Pat Durden, Havana

*President-Elect*  
Dale Carlton, Wauchula

*1st Vice President*  
Rick Moyer, Williston

*2nd Vice President*  
John Williamson, Okeechobee

*Treasurer*  
Steve "Beaver" Yoder, Altha

*Secretary*  
George Kempfer, Deer Park

*Executive Vice President*  
Jim Handley, Kissimmee





Zach & Lauren Brown  
512-968-3972  
zbltshowcalves@gmail.com



February 14, 2025

To Whom It May Concern,

As the owner of ZBLT Show Calves, I am writing to express my strong support for the AMSA Meat Evaluation Certification. This certification is a crucial resource for preparing individuals with the expertise required to assess and evaluate meat quality, which is essential to businesses like ours in the beef industry.

At ZBLT Show Calves, we are committed to producing high-quality cattle, focusing on genetics that excel in both the show ring and in meat production. In addition to breeding and selling top-tier show cattle, we also offer custom butchering services to our clients. This service is integral to our operations, and the quality of the beef we provide is paramount to our reputation and the satisfaction of our customers.

Through our experience, we have seen the increasing need for skilled professionals who understand meat quality attributes such as marbling, tenderness, and overall beef evaluation. The AMSA Meat Evaluation Certification provides the hands-on training and specialized knowledge needed to ensure that meat quality is assessed to the highest standards. The AMSA certification fills a significant gap in the industry by ensuring that individuals are equipped with the necessary skills to evaluate beef accurately, which directly benefits operations like ours that are focused on producing top-quality beef products.

Finding qualified individuals with a strong foundation in meat science and evaluation can be challenging. The AMSA certification offers a pathway for individuals to gain the knowledge required to excel in meat evaluation and ensure that the beef produced from our cattle meets industry standards. By approving this certification in Texas, we are investing in a more skilled workforce that can contribute to the overall success of our industry.

I fully support the approval of the AMSA Meat Evaluation Certification in the state of Texas. It is a critical step in ensuring that professionals in the meat industry have the expertise to uphold the high standards of quality and service that customers like ours expect.

Sincerely,

Zach Brown  
ZBLT Show Calves/ GS Camps and Coaching  
Owner

**Be Honest. Be Humble. Serve Others.**

# DAVIS

March 3, 2025

To Whom It May Concern,

The ability to evaluate meat quality, yield, and marketability is essential to Texas' livestock and food industries. A knowledgeable workforce ensures that consumers receive high-quality products while supporting industry standards for efficiency, profitability, and sustainability. The AMSA Meat Evaluation Certification equips individuals with these critical skills, and I strongly support its approval in Texas.

At Texas Tech University's Gordon W. Davis College of Agricultural Sciences & Natural Resources, we see firsthand how industry-recognized certifications prepare individuals for career success. Those who earn the AMSA Meat Evaluation Certification have demonstrated a strong understanding of carcass quality, yield grading, and industry expectations—skills that are highly sought after by employers. I would personally offer an interview to a certified candidate over one without this credential, and I believe that professionals with this expertise contribute significant value to an organization, deserving competitive compensation.

Texas is a leader in livestock production and meat processing. Approving the AMSA Meat Evaluation Certification will help maintain this leadership by ensuring a pipeline of well-trained professionals who are ready to meet the evolving demands of the industry.

I fully support the inclusion of this certification in Texas' approved programs and encourage its recognition as a valuable industry credential.

Sincerely,



Clint Krehbiel  
Dean

BOX 42123 • LUBBOCK, TEXAS 79409-2123 • 806.742.2808 • DAVISCOLLEGE.TTU.EDU



TEXAS TECH™



Brian Sikes  
Board Chair and CEO

March 13, 2025

To Whom It May Concern,

Cargill is one of North America's largest beef processors, committed to nourishing the world in a safe, responsible, and sustainable way. A key factor in achieving this mission is ensuring a workforce that is knowledgeable in meat evaluation, quality assessment, and industry standards. That is why we strongly support the American Meat Science Association's (AMSA) Meat Evaluation Certification. This certification equips individuals with essential expertise in meat grading, yield determination, and carcass value assessment, preparing them for careers in the meat processing and food industries.

At Cargill, we take pride in delivering high-quality protein products while upholding rigorous quality and sustainability standards. The AMSA certification aligns with these priorities by validating an individual's proficiency in meat evaluation techniques, ensuring product consistency, and maintaining consumer trust. These skills are critical not only for improving operational efficiency but also for strengthening the meat supply chain by producing high-quality, market-ready products.

We recognize the value that certified individuals bring to the workforce and are committed to supporting this certification's impact. In fact, I am willing to offer interviews to certified candidates, acknowledging their specialized training and expertise in meat evaluation.

In conclusion, Cargill fully supports the AMSA Meat Evaluation Certification as a vital tool for workforce development. By equipping professionals with the knowledge and skills necessary to assess and ensure meat quality, this certification strengthens the industry and supports a more sustainable and efficient food supply.

Sincerely,

A handwritten signature in black ink, appearing to read "B. Sikes", is written over a light blue horizontal line.

Brian Sikes  
Chief Executive Officer  
Cargill



**NOLAN RYAN  
BRANDS™**

Nolan Ryan Brands  
3500 East Palm Valley Blvd., Suite 1  
Round Rock, TX 78665

February 21, 2025

To Whom It May Concern,

As the Director of Supply Chain at Nolan Ryan Brands, I understand the importance of hiring individuals with a strong knowledge of meat evaluation and quality standards. The ability to assess meat characteristics, grading, and industry specifications is essential for maintaining product excellence and consumer trust. For this reason, I strongly support the approval of the AMSA Meat Evaluation Certification in the state of Texas.

Employers in the meat and food industries need professionals who can make informed decisions about meat selection and processing. The AMSA Meat Evaluation Certification helps identify individuals who have demonstrated their ability to assess quality, yield, and industry standards. Because of this, I would offer an interview with a certified candidate, recognizing the value of their verified expertise. Additionally, I believe employees with this knowledge bring significant value to a company, warranting consideration for higher compensation.

By approving the AMSA Meat Evaluation Certification, the state of Texas will support businesses in strengthening their workforce with skilled professionals who understand the critical aspects of meat evaluation. I fully endorse this certification and its recognition as a valuable credential for the industry.

Sincerely,

Scotta Faulkenberry  
Director of Supply Chain  
Nolan Ryan Brands

March 24, 2025

To Whom It May Concern,

As Executive Vice President of Production at Certified Angus Beef, I am pleased to offer my strong support for the AMSA Meat Evaluation Certification. This certification provides valuable training in assessing meat quality, including key attributes such as marbling, tenderness, and overall grade. These skills are essential for ensuring that the products we supply meet the high standards set by Certified Angus Beef, a brand known for its commitment to quality and excellence.

Finding entry-level employees who possess the necessary skills and knowledge to meet the rigorous demands of meat evaluation can be challenging. While many candidates demonstrate strong work ethic and enthusiasm, they often lack the technical expertise needed to properly assess meat quality. This certification helps bridge that gap by providing individuals with a comprehensive understanding of the evaluation process, enabling them to contribute effectively to the industry right away.

At Certified Angus Beef, we recognize the value of certifications like the AMSA Meat Evaluation Certification. Individuals who earn this certification are well prepared to meet the expectations of our brand, and as such, we are willing to offer higher starting wages to those candidates. Additionally, we are always eager to interview individuals who hold this certification, as it reflects their commitment to the profession and their readiness to contribute to our business.

Sincerely,



Bruce Cobb  
Executive Vice President, Production





# Prime-Dirt

- Soil Fertility
- Compost

- Bio-Dredging
- Bio-Remediation

- Waste Management
- Odor Control

**SOIL PROBIOTICS**

March 28, 2025

To Whom It May Concern,

I am writing to express my strong support for the approval of the American Meat Science Association (AMSA) Meat Evaluation Certification. As a former member of a collegiate meat judging team, I gained firsthand experience in evaluating carcass quality, understanding yield and quality grades, and applying industry standards to assess meat products. This experience reinforced the importance of developing a trained workforce capable of making informed decisions that impact both producers and consumers.

The AMSA Meat Evaluation Certification provides individuals with critical skills in carcass grading, meat handling, and food safety—skills that are essential across many sectors of agriculture. Beyond technical knowledge, the certification also fosters attention to detail, critical thinking, and decision-making abilities that are valuable in any agricultural career.

Ensuring that professionals enter the workforce with a strong foundation in meat science and a deeper understanding of the role quality evaluation plays in the industry is essential. I believe approving this certification will benefit job seekers, employers, and the agricultural sector as a whole.

Sincerely,

James Henderson

President

Prime Dirt, Inc.

# TEXAS TECH™

March 14, 2025

To Whom It May Concern:

I am writing in support of the AMSA Meat Evaluation Certification and its approval in the state of Texas. As an Assistant Professor of Meat Science at Texas Tech University, I recognize the importance of providing individuals with the skills and knowledge necessary for evaluating meat quality in the industry. This certification equips candidates with essential expertise in meat evaluation, including the assessment of meat cuts, marbling, color, and texture, all of which are critical for ensuring high-quality meat products. As an educator, I often observe that many individuals entering the industry lack hands-on experience in these areas, necessitating significant additional training to develop the required evaluation skills.

Our department at Texas Tech is committed to preparing future professionals in meat science, but it is evident that many employers face challenges in finding individuals with the technical expertise required for meat evaluation. The demand for skilled workers in this field consistently exceeds the supply of qualified candidates. The AMSA Meat Evaluation Certification offers a valuable advantage by ensuring that individuals are proficient in the core competencies necessary for evaluating meat quality. Employees with this certification are more likely to start at a higher wage, as they bring industry-standard knowledge that reduces the need for extensive on-the-job training.

We work closely with industry professionals who emphasize the need for qualified individuals capable of performing precise meat evaluations. The AMSA Meat Evaluation Certification is essential in addressing this need by providing individuals with the practical skills required to meet industry standards. The opportunity for someone to earn an interview or a higher starting wage based on their certification is crucial in addressing the workforce gap. We fully support the approval of the AMSA Meat Evaluation Certification in Texas, as it will help meet the growing demand for skilled professionals in the meat evaluation field.

Sincerely,



Blake A. Foraker, Ph.D.  
Assistant Professor of Meat Science  
Department of Animal & Food Sciences  
Blake.Foraker@ttu.edu  
316-619-5678

DEPT. OF ANIMAL AND FOOD SCIENCES • LUBBOCK, TEXAS 79409-2141 • 316.619.5678 • DEPT.S.TTU.EDU/AFS



FROM HERE, IT'S POSSIBLE.™



March 31, 2025

To Whom It May Concern,

I am writing on behalf of Express Employment Professionals to offer our full support for the AMSA Meat Evaluation Certification. As the Vice President of Marketing and Communications, I recognize the importance of certifications that equip professionals with the knowledge and skills needed to meet industry standards. This certification plays a crucial role in preparing workers for careers in the meat industry and supporting their professional development.

The skills gained through the AMSA Meat Evaluation Certification are essential for those working in roles related to meat processing, inspection, and quality control. At Express Employment Professionals, we frequently place candidates in positions where expertise in meat evaluation is required. This certification ensures that individuals have a deep understanding of meat grading, quality standards, and evaluation techniques, all of which are critical for maintaining product integrity, safety, and quality within the meat industry.

We fully support this certification, knowing it will be instrumental in providing workers with the technical knowledge necessary for success in the industry. By approving this certification, we can help businesses recruit qualified professionals who are prepared to contribute effectively to their operations.

Thank you for your time and consideration of this important certification.

Sincerely,

A handwritten signature in black ink, appearing to read "Rachel Rudisill".

Rachel Rudisill  
Vice President of Marketing and Communications  
Express Employment Professionals





February 27, 2025

To Whom It May Concern,

As the owner of City Meats & Market in Mineral Wells, Texas, I am pleased to express my dedicated support for the AMSA Meat Evaluation Certification. Our business provides high-quality meat and supports local agriculture, both of which require employees who possess a strong understanding of meat evaluation, quality grading, and yield assessment. This certification ensures individuals gain essential skills in assessing meat characteristics, an expertise that is invaluable in our industry.

Finding entry-level employees who are well-versed in meat evaluation can sometimes be difficult. Many individuals enter the workforce without the necessary expertise, which presents challenges in maintaining the high standards we uphold. Meat evaluation requires a keen understanding of carcass quality, cutability, and industry grading standards that are best developed through structured learning and firsthand experience.

The AMSA Meat Evaluation Certification directly addresses this gap by equipping individuals with the practical and technical knowledge needed to assess meat quality effectively. Because of the value this certification brings to our industry, I am committed to offering competitive wages to certified individuals and prioritizing them in our hiring process, including guaranteeing interviews for those who have earned this credential.

By approving the AMSA Meat Evaluation Certification in Texas, we can better prepare the next generation of meat industry professionals while strengthening businesses like ours and the broader agricultural sector. Thank you for your time and consideration.

Sincerely,

A handwritten signature in black ink, appearing to read "Hayden Brown".

Hayden Brown

Owner, City Meats & Market



March 12, 2025

To Whom It May Concern,

On behalf of Elanco, I am pleased to offer my support for the American Meat Science Association (AMSA) Meat Evaluation Certification. As a company committed to advancing animal health and food safety, we recognize the value of certifications that uphold industry standards and ensure individuals are well-equipped with the knowledge and skills necessary for success in the meat and agricultural industries.

This certification provides a strong foundation in meat evaluation, grading, and selection, aligning with the need for professionals who understand carcass quality, yield, and industry specifications. At Elanco, we emphasize the importance of objective evaluation and data-driven decision-making to ensure a safe, sustainable, and high-quality meat supply. By certifying individuals in essential meat science principles, this certification helps ensure that industry professionals are prepared to assess and uphold standards that benefit both producers and consumers.

Certifications are essential in maintaining industry standards, ensuring that individuals entering the workforce are knowledgeable about meat quality, product consistency, and consumer expectations. Supporting this AMSA certification helps build a workforce that is skilled, informed, and prepared to meet the evolving needs of the industry.

Sincerely,

*John Stewart*

John Stewart  
Adviser, State Government and Public Affairs  
Elanco



Conda Maze, JRP LLC 9597 Jones Rd PMB 366 Houston, TX 77065

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March 21, 2025

To Whom It May Concern,

As the owner of Conda Maze JRP, LLC, I am pleased to express my strong support for the AMSA Meat Evaluation Certification. With over 20 years of experience as an agricultural educator, I understand the crucial role that technical knowledge and hands-on skills play in the livestock and meat industries. The AMSA Meat Evaluation Certification provides individuals with valuable expertise in carcass quality, yield grading, and retail cut identification—skills that directly translate to improved decision-making in livestock nutrition, feed formulation, and overall animal management.

A challenge my business can face is finding knowledgeable and skilled entry-level employees. The ability to evaluate meat quality and understand the industry's standards is essential for ensuring that our feed and supplement programs contribute effectively to livestock performance and end-product quality. By earning the AMSA Meat Evaluation Certification, individuals gain the specialized knowledge needed to step into the industry with confidence and make an immediate impact, helping businesses like mine thrive.

Because of this certification's value, I am willing to offer premium pay to employees who hold it and will prioritize interviews for certified individuals. By endorsing this certification, we can strengthen the agricultural workforce, ensuring that businesses like mine can rely on well-trained professionals who understand meat science and evaluation. I encourage the approval of the AMSA Meat Evaluation Certification to benefit businesses like ours and enhance the overall quality and safety standards within the agricultural industry.

Sincerely,

A handwritten signature in black ink that reads "Conda Maze".

Conda Maze  
Owner, Conda Maze JRP, LLC



April 3, 2025

To Whom It May Concern,

As the Owner and General Manager of Columbia Packing Co., Inc., I strongly support the approval of the AMSA Meat Evaluation Certification in Texas. Our company has built a legacy on providing high-quality meats, and a deep understanding of meat evaluation is essential for maintaining the standards our customers expect. Identifying quality, understanding carcass composition, and making informed decisions about meat products are critical skills that impact the entire supply chain, from processing to the consumer's table.

Finding individuals with a strong foundation in meat evaluation is essential to maintaining the high standards of our industry. While many applicants bring enthusiasm and a willingness to learn, those with a deeper understanding of yield, marbling, and muscle composition can contribute more effectively from the start. The AMSA Meat Evaluation Certification helps develop these critical skills, ensuring individuals are well-prepared to assess meat quality and make informed decisions. Employees who possess this knowledge enhance efficiency, consistency, and overall product excellence, which benefits both businesses and consumers.

Because of the importance of these skills, I am committed to offering interviews to individuals who have earned this certification and providing higher compensation to those who demonstrate expertise in meat evaluation. Approving the AMSA Meat Evaluation Certification in Texas will help strengthen our workforce, ensuring that companies like Columbia Packing Co., Inc. continue to deliver the highest quality meat products to our customers.

Sincerely,

A handwritten signature in blue ink that reads "Rusty Ondrusek". The signature is fluid and cursive.

Rusty Ondrusek  
Columbia Packing Co., Inc.

April 3, 2025

To Whom It May Concern:

It is my distinct pleasure to write this letter in strong support of the American Meat Science Association's Meat Evaluation Certification. As Managing Partner at RDI Foods and a food scientist with over 40 years of experience in the meat industry, I recognize the critical role that meat evaluation plays in ensuring product quality, consistency, and consumer satisfaction.

Throughout my career developing innovative meat products, I have seen firsthand how essential a strong foundation in meat evaluation is for professionals in the food industry. The AMSA certification provides comprehensive training in carcass grading, yield and quality assessment, fabrication, and industry standards—skills that are crucial for maintaining high-quality meat products and making informed purchasing decisions.

This certification bridges the gap between scientific principles and practical application, equipping individuals with the expertise needed to evaluate meat products accurately and consistently. By understanding the factors that influence meat quality—such as marbling, texture, and yield—certified professionals help drive efficiency, product improvement, and overall industry excellence.

As an employer in the food industry, I highly value candidates who demonstrate a strong foundation in meat evaluation. Individuals who have earned this certification stand out in the hiring process, as they bring specialized knowledge that directly impacts product quality, supply chain decisions, and customer satisfaction. This certification provides a competitive advantage, and I would give preference to certified individuals when making hiring decisions.

Sincerely,



Dr. Richard R. Hawkins  
President / Managing Partner  
RDI Foods, L.L.C.  
Phone: 919-434-6524

March 31, 2025

Letter of Support for Industry-Based Certifications

TO: Selection Committee

FROM: Billy Zanolini, PhD  
Associate Professor and Extension Specialist

I am writing to express my full support for the American Meat Science Association (AMSA) Meat Evaluation Certification and its approval in Texas. As an Associate Professor and Extension Specialist with Texas A&M AgriLife, I have seen firsthand the value of industry-recognized certifications in preparing individuals for successful careers in meat science, food production, and agricultural industries.

This certification provides students and professionals with critical knowledge and hands-on skills in meat evaluation, carcass grading, and yield and quality assessment, essential competencies for those pursuing careers in meat processing, food safety, and livestock production. Beyond traditional academic credentials, this certification helps candidates stand out in the workforce, often leading to better job opportunities and higher starting wages.

Furthermore, I recognize the importance of this certification in professional recruitment. Given the rigorous training it represents, I am committed to considering certified candidates for interviews, acknowledging their advanced understanding of meat evaluation principles. By approving this certification, Texas would not only enhance workforce readiness but also reinforce the high standards that define our state's agricultural and food science sectors.

The AMSA Meat Evaluation Certification provides a structured pathway for individuals to demonstrate expertise and commitment to the industry. I strongly encourage its approval and fully support its potential to strengthen Texas's agricultural workforce and meat science professions.

Sincerely,



Billy Zanolini, PhD  
Richard & Patsy Wallrath AgriLife Extension South Campus Building  
2473 TAMU  
College Station, TX 77843-2473  
Cell. 940-886-7129 Fax 979.123.4567  
wfzanolini@ag.tamu.edu  
www.texasyouthlivestock.com



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THE WAGGONER LAW FIRM, PLLC

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April 10, 2025

To Whom It May Concern,

With law offices in Hillsboro and Corsicana, I serve farmers, ranchers, and other stakeholders in matters related to agriculture and real estate. In this work, I've seen how vital it is for those involved in food production and processing to have a deep understanding of quality standards, regulatory requirements, and market expectations. For that reason, I fully support the approval of the AMSA Meat Evaluation Certification in Texas.

Evaluating meat for quality, yield, and processing standards requires both technical knowledge and attention to detail—traits that are essential across many professions, including law. This certification equips individuals with the ability to assess meat products accurately and consistently, which is critical not only for meeting industry expectations but also for maintaining consumer trust and supporting a safe, efficient food system.

While I do not employ individuals in meat evaluation roles directly, I understand the legal and operational challenges that can arise when quality control is lacking. Individuals who hold this certification bring valuable expertise that can help strengthen compliance, improve efficiency, and support overall excellence in the meat industry.

I fully support the approval of the AMSA Meat Evaluation Certification in Texas and believe it will play a meaningful role in preparing a knowledgeable and capable workforce for one of our state's most important sectors.

Sincerely,

David K. Waggoner, MS, MBA, JD



March 10, 2025

At Pilgrim's, ensuring the highest quality in our poultry products starts with a deep understanding of meat evaluation, yield, and grading. A well-trained workforce that can accurately assess meat characteristics, quality factors, and industry standards is essential to maintaining our commitment to excellence. However, finding entry-level employees with these critical evaluation skills remains a challenge.

The American Meat Science Association (AMSA) Meat Evaluation Certification helps address this need by providing individuals with foundational knowledge in meat grading, yield determination, and carcass merit evaluation. Candidates who earn this certification demonstrate a strong understanding of meat quality and industry standards, making them valuable assets to our operations from the start.

Recognizing the importance of this certification, Pilgrim's is committed to offering higher starting wages to certified candidates and prioritizing them in our hiring process. We strongly support the AMSA Meat Evaluation Certification and believe its approval will enhance workforce readiness, improve meat quality assessment, and benefit the meat and poultry industry as a whole.

Sincerely,

Ansen Pond  
Head of Operations  
Pilgrim's

 1770 Promontory Circle | Greeley, CO 80634

 970.506.8000

 pilgrims.com

