

## AMSA MEAT EVALUATION CERTIFICATION

### Aligned Programs of Study:

- Culinary Arts
- Food Science

### Description

The certification validates knowledge and skills in culinary techniques, food safety, meat selection and retail cut identification. Students earning this certification are more qualified and prepared to enter a variety of careers, specifically those that involve the selection and preparation of meat. The certification allows employers to identify and connect with higher skilled candidates, filling gaps in the labor market.

### Certification Information

Test Owner

[American Meat Science Association](#)

Testing Sites/Centers

Certification exams offered online through [iCEV Multimedia](#).

### Preparing to offer the certification

Exam Details

The certification exam is comprised of 100 questions. Exam questions are in a variety of formats, ranging from multiple choice, sort order, diagramming, matching, labeling and other question types, meant to fully evaluate an individual's competency of the industry standards. The certification exam should be proctored within a controlled environment.

Materials and Resources

Links are available at the [American Meat Science Association](#).

### Vendors with Data Sharing MOU with TDOE

<b>Materials, resources, and other information located at <a href="http://www.icevonline.com/industry-certifications/amsa-meat-evaluation">www.icevonline.com/industry-certifications/amsa-meat-evaluation</a>.</b>	
<b>Vendor</b>	<b>Contact Information</b>
iCEV Multimedia, Inc	<a href="http://www.icevonline.com/contact-us">www.icevonline.com/contact-us</a> (800) 922-9965