



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 Culinary Meat Selection and Cookery Certification which proves an understanding of meat preparation. We developed this certification because we saw a need for those in the culinary industry to possess a more thorough understanding of the intricacies of selecting and cooking meat in a culinary setting.

The Culinary Meat Selection and Cookery Certification demonstrates individuals have a broad understanding of culinary techniques and meat selection and preparation. In addition, concepts such as food safety, food quality and palatability, carcass grading, retail cut identification, and poultry evaluation are addressed. The certification was developed by AMSA member meat scientists who are experts in the field of meat science and meat evaluation.

There is an increasing need for those who work in the culinary field to understand how food science, meat science and culinary arts are all connected. This certification can provide valuable insight into the selection and preparation of protein dishes. 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

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

May 21, 2018

To Whom It May Concern:

The *Certified Angus Beef*[®] brand team continually provides basic beef education to chefs with a wide range of experience, giving them a behind-the-scenes look of beef's journey on its way to their kitchens. Because of my experience with these educational sessions, I, resident meat scientist for the *Certified Angus Beef*[®] brand, strongly recommend the AMSA Culinary Meat Selection and Cookery Certification, which aids in the communication between the culinary arts and the meat industry.

The Culinary Meat Selection and Cookery Certification not only provides culinary students with a superior understanding of food safety, meat quality, meat selection and preparation, but it also provides the meat science students with basic culinary terms and techniques. After reviewing the content of the certification, I was confident it could efficiently, and effectively, educate many future chefs about the meat industry – an area that is not a focus for culinary schools.

The gap between the meat industry and the culinary arts continues to grow; however, this certification gives each side a more valuable understanding and appreciation of the other. Going through this certification process can give culinary students useful information that will allow them to excel in meat selection and preparation while offering meat science students tools to help coach chefs through those decisions. I believe students who earn this certification will have a solid foundation that they can build upon in college or apply directly in the workforce.

Sincerely,



Diana Clark
Meat Scientist, Certified Angus Beef LLC





February 3, 2021

To Whom it May Concern,

I am writing to express my support of the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification.

Initiated in 1898, the National Cattlemen's Beef Association is the marketing organization and trade association for America's one million cattle farmers and ranchers. With offices in Denver and Washington, D.C., NCBA is a consumer-focused, producer-directed organization representing the largest segment of the nation's food and fiber industry.

With a lack of qualified individuals, it is important that a certification such as this become available to those looking to pursue a career in this field. The benefits of such a resource will lead to a more robust and informed set of future culinary artists and professionals that will foster a strong workforce.

It is imperative we have a pipeline of skilled workers for current and future positions in the food/restaurant industry. An individual that has earned the Culinary Meat Selection and Cookery Certification by a nationally recognized association such as the AMSA has proven that they are more qualified for employment in the 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 science and food processing. More qualified candidates mean more opportunities to present beef to consumers in its best light.

Sincerely,

A handwritten signature in black ink that reads "Bridget Wasser".

Bridget Wasser, M.S.
Senior Executive Director, Product Quality & Education
National Cattlemen's Beef Association
bwasser@beef.org; 303-850-3336



9110 E. Nichols Avenue, Suite 300
Centennial, Colorado 80112



303.694.0305



720.259.1409



ncba.org

May 9, 2018

To Whom It May Concern,

I am writing this letter in support of the Culinary Meat Selection and Cookery Certification endorsed by the American Meat Science Association. I am currently a Principal Food Scientist in Research in Development at Tyson Foods, Inc. working within the McDonald's Business Unit. I have been in the Industry for 19 years with primary focus being in Research and Development. Additionally, I have achieved and maintained the Certified Culinary Scientist (CCS) certification through the Research Chef's Association. I am also currently on the Board of Directors of the American Meat Science Association.

This certification program is an excellent opportunity for students to learn the huge role that protein plays in the Culinary Arts. One of the main takeaways from this program is the identification of the retail cuts of beef, pork, poultry and lamb. Students will also learn to properly use and care for knives. The basic understanding of meat preparation and cookery methods will be covered which will be skills that students will use throughout their lifetime. This certification program will also cover meat palatability and how it relates to overall liking and meat quality.

A student who has earned the Culinary Meat Selection and Cookery Certification will possess the necessary skills to succeed in a multitude of career paths. This program is endorsed by the American Meat Science Association which is a Nationally recognized organization adding to its validity. Students who earn this certification will be better prepared to further their education in Culinary Science and Meat Science as well as have a higher probability of being exposed to employers that value these skill sets. I feel strongly that this program should be offered at all schools with courses offered in Food and/or Meat Science.

Sincerely,

Amy Down Steward, MS, CCS
Principal Foods Scientist
Tyson Foods, Inc.



May 16, 2018

To Whom It May Concern:

I am writing this letter in support of the AMSA Culinary Meat Selection & Cookery Certification endorsed by the American Meat Science Association.

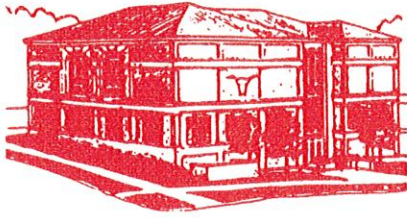
I am a Food Scientist working for Tyson Foods Inc. in Springdale, AR. I have been working in the meat science industry for over 2 years, spending a bulk of my time in product development for foodservice customers. Our company has over 100,000 Team Members across the Nation with 12,200 Team Members located in 11 locations in Texas. It is crucial that we have talented students that are well versed in meat selection and cookery, I feel that this certification develops such students.

Students who earn this certification have demonstrated that they have a mastery of concepts vital to succeeding in this industry, including: understanding the USDA grade standards, identifying cuts of meat as well as muscle and bone, and understanding the slaughter and fabrication process.

It is imperative we have a pipeline of skilled workers for current and future positions in the Food industry and this certification helps us to identify those students who have already developed many of the fundamental skills required for these positions.

Regards,

Bo Hutto, Food Scientist, Research and Development



Alabama Cattlemen's Association

201 South Bainbridge Street • Montgomery, AL 36104 • (334) 265-1867 • www.bamabeef.org

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Jack Batts, Athens
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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) American Meat Science Culinary Meat Selection & Cookery.

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 Culinary Meat Selection & Cookery 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 Culinary Meat Selection & Cookery Certification creates employees and producers with the knowledge and skill set vital to succeed in the beef industry, specifically the meat preparation 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



P.O. Box 1677 | Bakersfield, California 93302 | 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



ANIMAL SCIENCES

COLORADO STATE UNIVERSITY

1171 Campus Delivery Fort Collins, Colorado 80523-1171
Tel. (970) 491-6672 Fax (970) 491-5326 <http://ansci.agsci.colostate.edu>

May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Culinary Meat Selection & Cookery 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 program like this one to students 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 Culinary Meat Selection & Cookery Certification program 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 Culinary Meat Selection & Cookery 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, 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



ANIMAL SCIENCES

COLORADO STATE UNIVERSITY

1171 Campus Delivery · Fort Collins, Colorado 80523-1171
Tel. (970) 491-6672 · Fax (970) 491-5326 · <http://ansci.agsci.colostate.edu>

May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the Culinary Meat Selection & Cookery Certification endorsed by AMSA. As department chair at Texas Tech University from 1996-2011, I was exposed to hundreds of students who were not prepared for college. Having certification programs available for several areas will really benefit future students. Students who earn this certification demonstrate mastery of concepts vital to succeeding in these areas. At CSU, we have developed a Global Food Innovation Center and this certification will aid students in this area.

It is imperative to have students with certified achievements. A high school diploma is often not enough. A student who has earned the Culinary Meat Selection & Cookery Certification that is endorsed 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. At CSU, this will save \$6,000 in tuition and fees. In addition, this certification is extremely valuable to employers as it helps verify qualifications of candidates for summer employment and internships. With so many Texas students studying out of state, this certification will have huge economic impact on students attending universities who are out-of-state.

Sincerely,

Kevin Pond
Professor and Department Head



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.

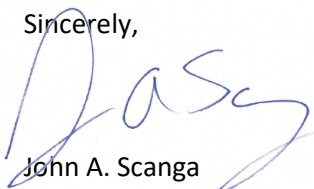
Meyer Natural Foods is dedicated to being the world's premier provider of premium protein-based natural foods. We offer wholesome, innovative, value-conscious product solutions for consumers while adhering to the highest standards of ethical conduct. We partner with the most progressive farmers, ranchers,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





May 24, 2018

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Culinary Meat Selection & Cookery Certification.

For over six decades, Pilgrim's has produced healthy, high-quality food products that go into some of the world's finest recipes. As the second-largest chicken producer in the world, Pilgrim's supplies more than 8.1 billion pounds of chicken products worldwide annually, and approximately one in every five poultry eating occasions is provided by Pilgrim's U.S. operations.

Based on consumer demand, the U.S. Pilgrim's R&D team is increasingly developing more easy-prep products to accommodate the diminishing landscape of consumers with time devoted to cooking from scratch or who may be intimidated by cooking proteins at all. Additionally, our customers (restaurant operators, retail delis, etc.) are seeking fool-proof options to delivery great tasting products while utilizing an untrained workforce relative to food preparation.

It is my firm belief the Culinary Meat Selection & Cookery education series establishes an important baseline understanding of meat cookery and preparation methods which is not taught broadly to our younger generations as in the previous generation. This certification can establish essential culinary awareness and protein cookery confidence in individuals and highlights for them a potentially fruitful career path in the food and restaurant industry, an industry with approximately \$2 trillion in sales. This certification can be used as a building block for career establishment, whether an individual chooses to continue into secondary education or enter directly into the workforce.

It is imperative we have a pipeline of skilled workers for current and future positions in the food/restaurant industry. With regards to food safety and quality alone, a skilled workforce is vital for proper food handling and preparation techniques. Additionally, those who earn the Culinary Meat Selection and Cookery Certification have proven that they are more qualified for food handling employment than candidates without certification, thus leading to a higher likelihood of industry employment.

Your consideration of this endorsement is greatly appreciated

Sincerely,

Marcia Reeves
Head of R&D



1770 Promontory Circle
Greeley, CO 80634-9039 USA

970-506-8128
Marcia.Reeves@pilgrims.com
www.pilgrims.com



Robin R. King
President & CEO

September 10, 2020

Re: Culinary Meat Selection & Cookery

To Whom It May Concern,

CareerSource Flagler Volusia is pleased to provide Volusia County Schools with a letter of support for their application to add the Culinary Meat Selection & Cookery Certification to the Florida Department of Education's Industry Certification (CAPE) list. The occupation using this certification include, but is not limited to, Chefs and Head Cooks. The average annual wage in Volusia County is \$38,200 with an anticipated 5-year growth of over 202 positions.

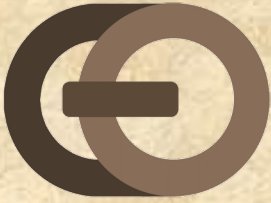
The Culinary Meat Selection & Cookery Certification presents students with the opportunity to enter a rewarding career in the hospitality industry that utilizes these skills in multiple career paths. With the growth and changes in the hospitality sector and the increased needs of its workers, this certification offers an excellent skill that can be utilized in multiple ways. The Culinary Meat Selection & Cookery Certification presents high school students a foundation to take this opportunity to become employed in high paying positions in Volusia County, and we extend our full support in requesting its addition to the CAPE funding list.

Sincerely,

A handwritten signature in black ink that reads "Robin R. King". The signature is written in a cursive, flowing style.

Robin R. King
President & CEO





CEO Business Alliance

J. HYATT BROWN
Chairman
Brown & Brown, Inc.

JIM FRANCE
Chairman & CEO
NASCAR

LESA FRANCE KENNEDY
Executive Vice Chair
NASCAR

JOHN P. ALBRIGHT
President & CEO
CTO Realty Growth, Inc.

ED NOSEWORTHY
CEO
AdventHealth Daytona Beach

GLENN RITCHEY
President & CEO
Southeast Automotive
Management, Inc.

MIKE PANAGGIO
CEO
DME Holdings, LLC

MIKE READ
President
Teledyne Marine

TIM PHILLIPS
President
P & S Paving, Inc

BRUCE HEUGEL
Sr. Vice President & CFO
B. Braun of America

RANDY DYE
President & CEO
Speedway Dodge, Inc.

September 10, 2020

Mr. Warren Davis, Policy Analyst
CareerSource Florida

RE: Culinary Meat Selection & Cookery Certification

Dear Mr. Davis,

The CEO Business Alliance's sole mission is to stimulate new job creation and capital investment in Volusia County. The Alliance works to recruit new businesses to the area; assist local business growth and retention; and support initiatives that enhance economic development efforts.

Providing quality career & technical education curriculum and education resources, such as the Culinary Meat Selection & Cookery program, has a great value to our businesses in Volusia County. Those who earn this certification would be more qualified and prepared to enter a variety of careers.

Should you have any questions or wish to speak with me directly please do not hesitate to call (386) 256-4900.

D. Kent Sharples
President

The CEO Business Alliance is a 501(c)6 corporation consisting of eleven corporate leaders. Our single mission is business recruitment resulting in job creation.



MALIBU BEACH
GRILL
California Casual Steaks & Seafood

September 3, 2020

Mr. Warren Davis, Policy Analyst
Career Source Florida

RE: Culinary Meat Selection and Cookery

Dear Mr. Davis,

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. The Culinary Meat Selection and Cookery Certification demonstrates individuals have a broad understanding of culinary techniques and meat selection and preparation. In addition, concepts such as food safety, food quality and palatability, retail cut identification, and poultry evaluation are addressed. There is an increasing need for those who work in the culinary field to understand how food science, meat science and culinary arts are all connected.

After reviewing the content of the certification, I am confident it could efficiently, and effectively, educate many future chefs about the meat industry- an area that is not a focus for culinary schools. The gap between the meat industry and the culinary arts continues to grow; however, this certification gives each a more valuable understanding and appreciation of the other. This certification can provide valuable insight into the selection and preparation of protein dishes. We believe those who earn this certification will have a solid foundation they can build upon in college or apply directly in the workforce.

If you have any other questions or concerns, please reach out to me.



Dan Sikora
General Manager
Malibu Beach Grill
c.407.694.6268
dan.sikora@malibubeachgrill.net



February 4th, 2021

To whom it may concern:

I am writing this letter in exceptional support of the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery 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 this certification have demonstrated knowledge and skills vital to succeeding in fields related to the food industry. The concepts of culinary foundation and retail identification is pivotal to any culinary industry. Additionally, the concept of food selection and preparation 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. Students completing this certification will certainly be more employable.

Those who have earned the Culinary Meat Selection & Cookery Certification 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



Indiana Beef Cattle Association

Serving Indiana Cattlemen Since 1975

November 26, 2019

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Culinary Meat Selection & Cookery 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 of paramount importance. 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 animal science industry. This education gives a much-needed knowledge base for areas such as general animal science; animal breeding; animal health & wellness; animal nutrition and animal management practices when working with livestock daily.

It is imperative we have a pipeline of skilled workers for current and future positions in a wide variety of roles in one of the largest industries in the world. Beef cattle production is challenging work and requires those who have developed not only a passion for it, but the knowledge needed to succeed.

This certification is what the industry is missing for those short of a degree in animal science. Certification will allow an individual to demonstrate their level of knowledge and prosper in the work environment.

An individual who has earned the American Meat Science Association Culinary Meat Selection & Cookery Certification. Certification issued by a nationally recognized, industry-leading company has proven they are more qualified for employment in the animal science industry than an applicant without the certification. In addition, this certification is extremely valuable to employers because it helps connect them to qualified candidates.

Sincerely,

Executive Vice President
Indiana Beef Cattle Association

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 Culinary Meat Selection & Cookery Certification.

I am a meat scientist with Merck Animal Health as well as adjunct faculty at West Texas A&M & Purdue. Through my role at Merck Animal Health, I have taken the Research Chef Association Certified Culinary Scientist classes and have worked with culinary folks including chefs from restaurants, military, hotels, and culinary magazines. I 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 succeeding in culinary-related career fields. Through this certification students are assured to understand culinary foundations, meat buying vernacular, and general information essential for those procuring products to use in foodservice.

It is imperative we have a pipeline of skilled workers for current and future positions involving the selection and preparation of meat. Every time I go speak to one of the downstream buyers of our animal products, I see gaps in their knowledge that would make their businesses more sustainable or at least more efficient because those in procurement aren't aware of key bits of knowledge.

This certification is what the food industry needs to fill a gap that is rapidly expanding across Indiana and the US. This information is important for those desiring a job in foodservice, food processing, or even at the plant level to better understand their customers- in which they would already have a leg up with this certificate on others starting at the same time.



An individual who has earned the American Meat Science Association Culinary Meat Selection & Cookery Certification, issued by a nationally recognized, industry-leading company, has proven they are more qualified for employment than an applicant without the certification. To fill some of the knowledge gaps we have in the food industry, 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, flowing style.

Jennie Hodgen, PhD
Sr Acct Manager
Merck Animal Health



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.

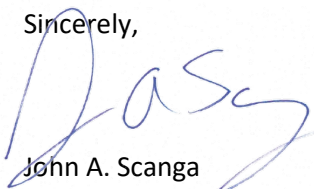
Meyer Natural Foods is dedicated to being the world's premier provider of premium protein-based natural foods. We offer wholesome, innovative, value-conscious product solutions for consumers while adhering to the highest standards of ethical conduct. We partner with the most progressive farmers, ranchers,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

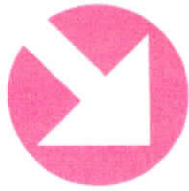
An individual who has earned one or all American Meat Science Association Certifications, issued by a nationally recognized, industry-leading organization, has proven they are more qualified for employment in the food service and protein production industries than an applicant without the certification. 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





CLOCKWORK
5219 WEST NORTH STREET
RALEIGH, N. CAROLINA 27603

August 17, 2022

To Whom it May Concern,

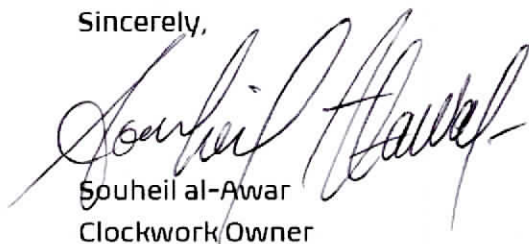
Please accept this letter as testimony regarding the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification. I am writing on behalf of Clockwork Restaurant in Raleigh, North Carolina. At Clockwork, our goal is to travel back to a time when food was simple, cocktails were fresh, and sounds were timeless. Although we ensure our employees are trained in our menu, we always look for proficient individuals in the culinary industry.

The AMSA Culinary Meat Selection & Cookery Certification is stand-out because it encompasses the ideal skillset I ask for in kitchen staff. The value that someone knowledgeable in food chemistry principles, food handling, packaging, and storage brings to our restaurant is irreplaceable. Since I learned of this certification, our hiring team looks for it when interviewing. It isn't easy to find skilled employees in this field. Earners of this certification are automatically considered for an interview at Clockwork.

Additionally, I encourage other restaurant owners to consider this certification when hiring new employees. I am excited to hear there is potential for more North Carolina high school students to earn it, which is why I am reaching out to you today. This certification will cut down the time it takes to train employees and conduct the onboarding process for employers like me. Considering the current state of our workforce woes, I hope you consider making this certification as readily available to high school students as possible.

I sincerely hope to see more employees with this AMSA Certification in the future. Please consider how valuable this certification is to the culinary industry.

Sincerely,



Souheil al-Awar
Clockwork Owner



Albasha Greek & Lebanese Restaurant

September 2, 2022

To Whom It May Concern:

Our company extends to 9 different locations ranging from Baton Rouge, Covington, Prairieville, Hammond, Metairie, Gonzales, and Walker. We primarily focus on Greek and Lebanese Cuisine as we serve traditional meals prepared in those respective cultures. We offer a variety of food that is healthy, and we also offer catering and to-go options. My name is Mazin Mustafa, and I am writing to express our support for the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification.

At Albasha, we cook and prepare many various cuts of meat including lamb, pork, chicken, and much more. This must be done safely and in an orderly fashion. As safety is of the utmost importance in our business and businesses likewise. We would love to see students coming out of high school with the AMSA Culinary Meat Selection & Cookery Certification. We would also like to encourage them to pursue careers in our field. These principles of culinary foundations, meat science principles, food safety principles, retail cut identification beef grading procedures, meat overviews, and poultry overviews transfer to real-life job skills. All of these will allow students to succeed at any of our restaurants and will allow us to bring our business to the next level. We deal with many knives and different cooking techniques. Students having prior training would allow us to further their skills.

We are looking forward to the day when we can hire students with this certification and look forward to having them in the future. I truly believe the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification can make such a positive difference in Louisiana. I wholly support this certification.

Sincerely,

Mazin Mustafa
Owner
Albasha Greek & Lebanese Restaurant



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) Culinary Meat Selection & Cookery 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 Culinary Meat Selection & Cookery Certification.

I believe that the AMSA Culinary Meat Selection & Cookery 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, meat storage & handling procedures, food microbiology practices, and proper storage practices.

Those who earn this certification have proven that they are more qualified and prepared to enter the food 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) Culinary Meat Selection & Cookery Certification will create a pipeline of skillful workers who are well versed in the food 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", with a stylized flourish at the end.

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) Culinary Meat Selection & Cookery 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) Culinary Meat Selection & Cookery 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) Culinary Meat Selection and Cookery 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 proper storage practices, USDA beef grading procedures, retail cut identification, the nutritional composition of meat, food microbiology practices, and culinary meat fabrication procedures.

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 Culinary Meat Selection and Cookery Certification will help us provide businesses with direction when they are struggling to find new employees.

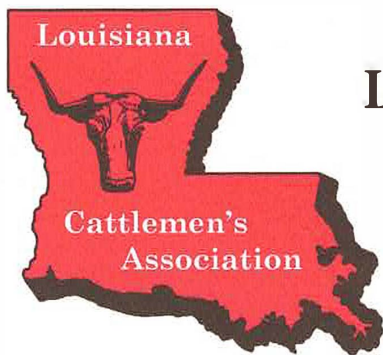
Thank you for taking the time to review this certification for approval in Louisiana. I believe this will greatly benefit our state.

Sincerely,

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

**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) Culinary Meat Selection & Cookery 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 Culinary Meat Selection & Cookery Certification allows us to bring our vision to life because it:

- Boosts the economy in Louisiana
- Validates an individual's understanding of the culinary meat 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 Culinary Meat Selection & Cookery 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 culinary industry.

For the reasons above, I wholly support the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery 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
icamem@labeef.org
225-428-7163

Marketing & Revenue
Savanah Whittington
info@labeef.org
225-405-4157

Youth Coordinator
Lezlie Midkiff
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 Culinary Meat Selection and Cookery 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 Culinary Meat Selection and Cookery 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 Culinary Meat Selection and Cookery 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
1st Vice-President

Scott Wiggers
2nd Vice-President

Richard Fontenot
3rd 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) Food Safety & Science Certification. I am writing on behalf of the Louisiana Meat Processors Association. 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 Culinary Meat Selection & Cookery Certification demonstrate that they have a mastery of vital concepts to succeed in the food science industry, including understanding and explaining terms related to the industry such as food chemistry principles, food safety methods, food sanitation methods, and food handling/packaging/storage procedures.

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 food 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 Food Safety & Science 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) Food Safety & Science 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

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) Culinary Meat Selection & Cookery Certification. This certification will provide individuals of all ages with the opportunity to advance both their education and skillset in culinary 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 culinary industry. The following Industry Standards relate to our group as follows:

- Food Microbiology Practices
- Proper storage practices
- Cooking Techniques
- Mise en Place

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 culinary 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) Culinary Meat Selection & Cookery 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 culinary 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) Culinary Meat Selection & Cookery 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) Culinary Meat Selection & Cookery 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 culinary 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) Culinary Meat Selection & Cookery 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) Culinary Meat Selection & Cookery Certification.

Sincerely,

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

Johnny Ziegler
Owner
Pop's Blazin Smokers



April 25, 2022

To Whom It May Concern:

My name is Blake Robbins, and I am the owner of Pizza by the Slice, a New York style pizza shop in Brandon Missouri. I love bringing people together and putting a big smile on everyone's face, that is why I am dedicated to making a visit to Pizza by the Slice a great experience. I am writing in support of the American Meat Science Association Culinary Meat Selection and Cookery Certification.

Individuals who earn this Industry Certification are more qualified and prepared to enter a variety of careers, specifically those that involve the selection and preparation of meat. Additionally, the certification allows employers to identify and connect with more skilled candidates, filling gaps in the labor market and jump-starting individuals' careers. The next generation of experts entering the food and restaurant industries will gain invaluable comprehension of the following Industry Standards:

- Culinary Foundations
- Beef Grading
- Meat Science and Food Safety Principles
- Retail Cut Identification
- Meat and Poultry Overview

I write this letter in full support of the American Meat Science Association Culinary Meat Selection and Cookery Certification. I know my business would benefit from having employees with this on their resume and so many other companies would as well. Missourians' needs and values align with what this Industry Certification represents; a safe, clean, and efficient restaurant experience. I am hopeful that this Industry Certification will make its way into classrooms across the state so that not only the individuals who earn this certification benefit but the food that fuels our livelihood benefits as well.

Sincerely,

Blake Robbins
CEO/ Founder



UltraSource LLC • 1414 West 29th Street • Kansas City, MO 64108-3604 USA • P: 816.360.2041 • F: 816.753.4976

May 23, 2022

To Whom it May Concern,

I am writing in support of the American Meat Science Association (AMSA) Culinary Meat Selection and Cookery Certification. My name is Noah Hall, and I am the Director of Kill Floor and Processing Equipment at UltraSource LLC in Kansas City, Missouri.

Our company works to serve the processing and packaging equipment needs of thousands of companies worldwide in the meat and poultry, seafood, produce, dairy, medical, and pharmaceutical industries.

I believe that the AMSA Culinary Meat Selection and Cookery Certification gives individuals the knowledge and skills needed to succeed in the meat science industry. This certification is based on industry standards that validate the student's knowledge and skills in meat science and food safety principles, beef grading procedures, retail cut identification, meat and poultry, and culinary foundations.

Those who earn this certification have proven that they are more qualified and prepared to enter the meat and food science industry through a variety of careers. 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.

Thank you for your consideration of adding the American Meat Science Association (AMSA) Culinary Meat Selection and Cookery Certification to the approved list of industry certifications for the state of Missouri. I believe that this certification can provide great benefits to the individuals, employers, and customers across the state.

Sincerely,

A handwritten signature in blue ink that reads "Noah Hall".

Noah Hall

Director of Kill Floor and Processing Equipment Sales



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) Culinary Meat Selection & Cookery 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 culinary industry. With industry standards developed by the American Meat Science Association, I can be sure that the AMSA Culinary Meat Selection & Cookery Certification is relevant to the culinary industry.

I believe this certification will provide individuals with the skills needed to enter the culinary 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 Culinary Meat Selection & Cookery 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) Culinary Meat Selection & Cookery Certification have demonstrated that they come to you with qualified expertise.

Sincerely,

Doug Busselman

Executive Vice President



May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the Culinary Meat Selection & Cookery Certification endorsed by the American Meat Science Association.

My name is Daniel Stanton; I have been a partner of Café Venture Company for 10 years. We own 12 Fuddruckers locations in Texas, New Mexico, and Oklahoma, Café Venture Catering and Healthy Meals To Go in Lubbock, TX.

There is a lack of workers who truly comprehend the protein aspect of culinary arts. Students who earn this certification have demonstrated that they have a mastery of concepts related to preparing meat in a culinary/restaurant setting, including:

- Understanding and explaining the factors which affect meat palatability
- Describing the different cooking methods which can be referenced in a recipe and the preparation and storage of ingredients and tools
- Exploring the different types of protein including beef, poultry, pork, lamb and seafood and the different preparation methods which are used in the professional kitchen

It is important that we have workers that are skilled for current and future positions in the food/restaurant industry. A student that has earned this certification that is endorsed by the AMSA has proven that they are more qualified for employment in the industry than a candidate without the certification and is more likely to be employed. This certification is very valuable to employers as it helps connects us to qualified candidates and should be offered at all schools with courses in food science and food processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Daniel Stanton", written over a horizontal line.

Daniel Stanton



March 4, 2022

To Whom It May Concern:

I am writing this letter in support of the American Meat Science Association Culinary Meat Selection & Cookery Certification.

I have owned and operated Chef Toddzilla's Mobile Cuisine LLC since 2013 and B'wiches LLC since 2021. Previously, I was also employed as a food specialist for the Roswell Independent School District Food Services Program for 12 years. I have overseen a range of staff from 100 food service workers in 21 schools to a small shop of 4 employees.

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 Culinary Meat Selection & Cookery Certification program such as this one. 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. Students who earn this certification demonstrate mastery of concepts vital to succeeding in these areas.

Sincerely,

A handwritten signature in black ink, appearing to read "Kerry Moore".

Kerry Moore, Owner
B'wiches LLC
107 Twin Diamond
Roswell, NM 88201
575.755.FOOD
Bwiches.com

CONTACT



575.755.3663
575.755.FOOD



eat@bwiches.com
info@cheftoddzilla.com



107 Twin Diamond
Roswell, NM 88201



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



Pecos Diamond Steakhouse

601 S. First Street
Artesia, NM 88210
(575)746-4545

February 21, 2022

To Whom It May Concern:

As the manager of the Pecos Diamond Steakhouse in Artesia, New Mexico, I represent a regionally recognized food service establishment in Eddy County. With a staff of approximately 25 people working both front of the house and back of the house operations, we serve patrons 7 days a week for both lunch and dinner. We also do a considerable takeout business.

I am writing this letter to request state approval for the ASMA Culinary Meat Selection and Cookery certification. This certification is in line with the type of work we do at the Pecos Diamond. Hand cut steaks are a mainstay of our menu, and we pride ourselves on providing an excellent dining experience to our patrons. Currently it is a challenge to find prospective employees with the skill set necessary to work in our kitchens. Moreover, it would be an asset to have servers with the vast knowledge of meat selection and preparation that would better be able to assist our customers. An applicant with this type of certification would certainly rise to the top of the pool when considering new hires. This type of certification would be helpful in that we would spend less time training a new employee and they would likely see faster advancement in the restaurant setting.

New Mexico is a challenging labor market, and the food service industry is no exception. Providing students with the opportunity to earn these type of industry based credentials will put them ahead in their job search and ensure that as employers we have quality candidates to choose from.

Sincerely,


Yvonne N. Calderon

42ND ST. OYSTER BAR & SEAFOOD GRILL

CORNER OF JONES & WEST ST. • RALEIGH, N.C.

August 17, 2022

North Carolina Department of Public Instruction:

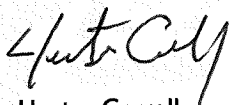
To expand the availability of critical educational resources throughout North Carolina, I write to encourage the approval of the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification. My name is Hunter Correll, and I am the General Manager of 42nd Street Oyster Bar in Raleigh, North Carolina.

It is important to our citizens that there is high-quality and delicious food in a highly-trafficked area like Raleigh. Therefore, there must be experience in the food industry to be able to provide the high-quality and fresh dishes that guests seek. At 42nd Street Oyster Bar, we need employees who know how to store, handle, prepare and cook seafood. The AMSA Culinary Meat Selection & Cookery Certification provides individuals with such skills. AMSA has set the standards that make this certification sought-after endorsement. AMSA is a leading organization in the culinary and food industry, giving employers a sense of trust and confidence when they see an individual with this certification on their resume.

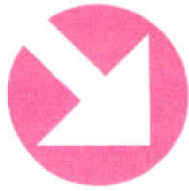
We know earners of this certification are ready to jump into the kitchen and work. I have no doubt they will succeed in the restaurant. For those reasons, I will look for the AMSA Culinary Meat Selection & Cookery Certification when hiring and let earners of the certifications rise to the top of the interview list. In addition to us, I know that other restaurant operators will look forward to a culture shift when there are more earners of this certification graduating from North Carolina high schools, as we will have an easier time staffing our restaurants.

The benefits of the AMSA Culinary Meat Selection & Cookery Certification last beyond when the individual takes the test. Individuals who hold this certification carry their new knowledge into the workforce and apply it. This certification is helping businesses like 42nd Street to succeed. I am excited to see this certification on North Carolina's approved list of industry-based certifications.

Sincerely,



Hunter Correll
General Manager
42nd Street Oyster Bar



CLOCKWORK
5219 WEST NORTH STREET
RALEIGH, N. CAROLINA 27603

August 17, 2022

To Whom it May Concern,

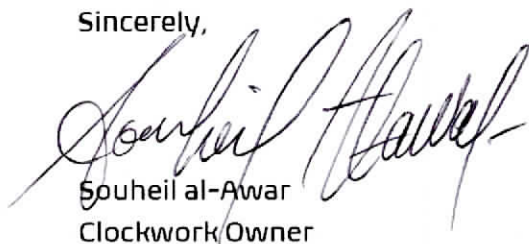
Please accept this letter as testimony regarding the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification. I am writing on behalf of Clockwork Restaurant in Raleigh, North Carolina. At Clockwork, our goal is to travel back to a time when food was simple, cocktails were fresh, and sounds were timeless. Although we ensure our employees are trained in our menu, we always look for proficient individuals in the culinary industry.

The AMSA Culinary Meat Selection & Cookery Certification is stand-out because it encompasses the ideal skillset I ask for in kitchen staff. The value that someone knowledgeable in food chemistry principles, food handling, packaging, and storage brings to our restaurant is irreplaceable. Since I learned of this certification, our hiring team looks for it when interviewing. It isn't easy to find skilled employees in this field. Earners of this certification are automatically considered for an interview at Clockwork.

Additionally, I encourage other restaurant owners to consider this certification when hiring new employees. I am excited to hear there is potential for more North Carolina high school students to earn it, which is why I am reaching out to you today. This certification will cut down the time it takes to train employees and conduct the onboarding process for employers like me. Considering the current state of our workforce woes, I hope you consider making this certification as readily available to high school students as possible.

I sincerely hope to see more employees with this AMSA Certification in the future. Please consider how valuable this certification is to the culinary industry.

Sincerely,



Souheil al-Awar
Clockwork Owner



September 12, 2022

To Whom it May Concern,

I am writing in full support of the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification. My name is Jan Archer, and I am currently the Administrator for Producer Education and Outreach Programs for the North Carolina Pork Council. My husband and I also own a 1,200 sow farrow to wean farm in Wayne County with TDM Farms.

The North Carolina pork industry contributes more than \$10 billion to the state's economy in sales and farm income while also providing more than 44,000 full-time jobs to the citizens of our state. Last year, pork producers marketed 17.9 million pigs with a value of almost \$2 billion ranking our state second nationally. We are proud of our positive impacts on the economy of our great state.

Pork is the most consumed meat worldwide. It is essential to the continued popularity of pork, as well as the future success of our industry, that meat is properly prepared, and done so in a way that does not sacrifice taste. The AMSA Culinary Meat Selection and Cookery Certification is an invaluable program as it provides individuals with the knowledge and skills to prepare pork – and other meats – safely, appropriately, and deliciously.

Thank you for the opportunity to offer this letter of endorsement for the American Meat Science Association (AMSA) Culinary Meat Selection & Cookery Certification.

Sincerely,

A handwritten signature in black ink that reads 'Janet C Archer'. The signature is written in a cursive style and is positioned to the left of a vertical line.

Janet C Archer

Producer Education and Outreach

North Carolina Pork Council



May 18, 2018

To Whom It May Concern:

I am writing this letter in support of the Culinary Meat Selection & Cookery Certification endorsed by the American Meat Science Association.

My name is Daniel Stanton; I have been a partner of Café Venture Company for 10 years. We own 12 Fuddruckers locations in Texas, New Mexico, and Oklahoma, Café Venture Catering and Healthy Meals To Go in Lubbock, TX.

There is a lack of workers who truly comprehend the protein aspect of culinary arts. Students who earn this certification have demonstrated that they have a mastery of concepts related to preparing meat in a culinary/restaurant setting, including:

- Understanding and explaining the factors which affect meat palatability
- Describing the different cooking methods which can be referenced in a recipe and the preparation and storage of ingredients and tools
- Exploring the different types of protein including beef, poultry, pork, lamb and seafood and the different preparation methods which are used in the professional kitchen

It is important that we have workers that are skilled for current and future positions in the food/restaurant industry. A student that has earned this certification that is endorsed by the AMSA has proven that they are more qualified for employment in the industry than a candidate without the certification and is more likely to be employed. This certification is very valuable to employers as it helps connects us to qualified candidates and should be offered at all schools with courses in food science and food processing.

Sincerely,

A handwritten signature in black ink, appearing to read "Daniel Stanton".

Daniel Stanton



To Whom it May concern:

I am writing this letter to voice my support of the Culinary Meat Selection & Cookery certification through the American Meat Science Association to better prepare individuals for the foodservice industry.

I find today in foodservice communications suffer due to the lack of industry fundamental knowledge of meat grading system, harvest, food safety, and identification of meat products. This course provides a high degree of fundamental knowledge to support industry projects and better equip students and professionals in situations where fundamental knowledge is needed in planning marketing campaigns, writing menus, advertising, and other segments of the industry. In today's society of transparency to the consumers, it is very important that our industry surround itself with employees that can recognize the importance of proper meat science and food safety fundamentals. This program supplies just that and provides an in depth over view of the meat segment.

Respectfully,

Jason Lansdell

Sr. Manager Sourcing

5/16/2018

IN HERE, IT'S ALWAYS FRIDAY®

4201 Marsh Lane, Carrollton, TX 75007, USA



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.

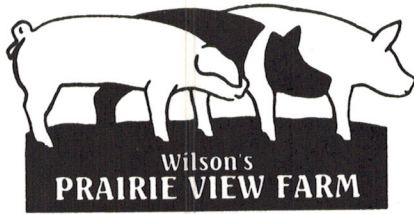
Sincerely,

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.



N5627 HWY DD • BURLINGTON, WI 53105 • (262) 763-6145 • (800) 334-8082

2/09/2022

To Whom It May Concern:

I am writing to voice support for the agriculture certifications in agriculture education on behalf of Wilson's Prairie View Farm and Wilson Farm Meats. As the owner of a swine farm and processing facility in Wisconsin, I recognize the value of these industry driven certifications:

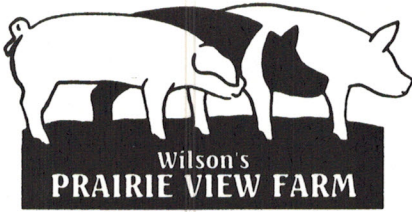
- Elanco Fundamentals of Animal Science
- AMSA Culinary Meat Selection & Cookery Certification
- AMSA Food Safety & Science Certification
- AMSA Meat Evaluation Certification
- Elanco Veterinary Medical Applications

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 industry 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.

It is extremely difficult to find qualified applicants in our industry. We believe that many students are not exposed to or made aware of the opportunities in our industry and that they can lead to a prosperous career in agriculture and meat processing. These certifications would provide a level of awareness and training in our field that has not previously been offered. In return, the knowledge and training obtained by these students would contribute to their advancement in the agriculture careers we offer at our business. We would certainly consider immediate hires and higher starting pay for individuals with these certifications because they are contributing their knowledge to their jobs as well as their co-workers. These certifications would be a tremendous benefit to our current and future employees in that they would provide a well-rounded education in their specific fields of interest within the roles at both of our businesses.

Again, our farm and processing facility place 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 these certifications to the list of state recognized high school certificates.

● PUREBRED BOARS and GILTS • HAMPSHIRE • LANDRACE • DUROC • YORKSHIRE • F-1 OPEN GILTS • F-1 BOARS



N5627 HWY DD • BURLINGTON, WI 53105 • (262) 763-6145 • (800) 334-8082

Sincerely,

A handwritten signature in cursive script that reads "Scott Wilson".

Scott Wilson

Owner, Wilson's Prairie View Farms Inc. & Wilson Farm Meats, Inc.

Sincerely,



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

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) Culinary Meat Selection and Cookery Certification. This credential validates fluency in culinary techniques, food safety, meat selection, and retail cut identification.

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



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

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) Culinary Meat Selection and Cookery Certification. This credential validates fluency in culinary techniques, food safety, meat selection, and retail cut identification.

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 Culinary Meat Selection and Cookery Certification verifies individuals possess knowledge and skills needed to thrive within the restaurant and culinary industries. Those who earn the certification are more qualified and prepared to enter a variety of careers, specifically those that involve the selection and preparation of meat. 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



Encore Food Solutions, LLC • PO Box 792 • Rosenberg, TX 77471
www.encorefoodsolutions.com • TEL 832.945.1171 • FAX 281.346.8083

May 12, 2018

To Whom It May Concern:

I am writing this letter in support of the Learning Objectives – for Meat Selection and Cookery endorsed by the AMSA.

Having been married to the food service industry for over 25 years, I've overseen the purchase of nearly \$100 Billion dollars-worth of beef, pork, poultry and seafood. I left corporate America and started my own business seven years ago. Currently, we employ a team of Chefs and meat and seafood trained sales personnel that provide guidance and insight into the vast maze of various processing plants and products produced throughout the World. Our team spends countless hours educating chefs and restaurant owners on where their food comes from and how it was raised and processed.

After evaluating the Learning Objectives-for Meat Selection & Cookery, I'm very impressed with the structure and substance of the course. Having students master these objectives and earn the certificate would definitely make a difference to my company and team. We wouldn't need to spend as much time educating on the basics of our industry, and instead spend more time on the fundamental differences between products and end outcomes. As the number of people on this planet increases on a daily basis, providing wholesome, affordable and nutritious food is a responsible everyone in the food industry needs to take serious.

I sincerely thank you for your time and consideration,

Paul Heinrich
CEO

February 29, 2024

To Whom It May Concern:

I am writing this letter in support of Hoosiers earning the American Meat Science Association Culinary Meat Selection & Cookery Certification, particularly those pursuing careers in culinary sciences and/or food services. Tourism is one of the two top industries in Orange County, so quality restaurants with well-credentialed staff are particularly important to us.

Since 1995, Orange County Economic Development Partnership has been acting out the mission to improve the quality of life of Orange County Citizens. 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 see that employers have access to applicants that possess the certifications the employers are looking for.


Individuals credentialed with the AMSA Culinary Meat Selection & Cookery Certification have demonstrated possession of an in-depth knowledge of culinary techniques, food safety, meat selection and retail cut identification, which is 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 culinary positions in the county. In the case of attracting new business, when I can share that Orange County schools are certifying students in the AMSA Culinary Meat Selection & Cookery 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 are 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



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 Culinary Meat Selection & Cookery 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 selection and preparation of meat for consumption. If a cook does not know what cut of meat to cook or how to cook it, our producers' work in raising livestock goes to waste. Unfortunately, very few cooks – even the most trained chefs – are taught how to prepare and cook meat 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 Culinary Meat Selection in Cookery 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 Culinary Meat Selection & Cookery 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 culinary industry is missing for the lack of education in meat selection and preparation.

Sincerely,

Brian Shuter
Executive Vice President Indiana
Beef Cattle Association