Fruits & Vegetables
2017-2021
**Purpose**

The New Jersey FFA Fruit and Vegetable Career Development Event allows students to identify various fruits and vegetables that are grown in New Jersey and throughout the United States. Students also have the opportunity to select produce by identifying the variety and judging classes of apples and vegetables for uniformity, variety, color, freedom from blemish, trueness to variety, etc. FFA activities are an integral part of the instructional program in Agriculture, Food, and Natural Resources Education.

**Objectives**

This event will provide the participant with the ability to:

- Identify various fruits and vegetables
- Select quality fruits and vegetables based on uniformity, variety, color, freedom from blemish and trueness to variety.
- The written exam will encourage students to be knowledgeable consumers and to understand the significance of this industry in New Jersey.

**Event Rules**

- No individuals from the same school/chapter may talk, confer or judge together. Penalty will be loss of score for that section of the event or disqualification for the event. Event coordinator has the authority to make disqualifications.
- Participants are NOT allowed to use (or have visible) electronic devices during the event, unless for medical reasons or a portion of the event requires usage. This includes cell phones, iPods, mp3 players, etc. Participants will be allowed to use calculators, if specified for that event; however, cell phone calculators and graphing calculators are not permitted! **Failure to adhere to these rules will result in disqualification.**
- All individuals participating will judge in a cooperative manner following the rules set forth by the event coordinator.
- No school/chapter will use Rutgers University or Delaware Valley University for the training of teams. **Penalty will be disqualification.**
- Four members may participate in this event; the score of the three highest constitutes the official team. The fourth member automatically becomes the team alternate.
- This event will be scored using “Scan-tron” sheets. It is important for students to listen to directions and fill out the sheets correctly in order to receive credit. Sample scan-tron sheets are available for practice on the State Activity Guide. This event will use the Horticulture (Multipurpose) Scan-tron sheet.
- There will be no separate alternate teams.
- A student may not compete in more than one event during the New Jersey FFA Fall Career Development Events.
- The State level competition fee of $9 per contestant will be paid by the competing school. If a chapter is at least blue affiliated, registration to state FFA career development events is waived.
**Event Format**

**EQUIPMENT**
Materials to be provided by the student:
- Two no. 2 pencils
- Clipboard
- Calculator

Materials provided by the CDE committee:
- All paper and other supplies
- Identification List

Participants are not to bring:
- Glass of any kind to the event
- Cell phones or other electronic devices

**EVENT SNAPSHOT**
Below is a brief overview of the Fruits and Vegetables CDE:

This event consists of three (3) phases:
1. Phase I - Identification (30 seconds at each specimen; 40 fresh specimens)
2. Phase II - Judging (5 minutes, one minute per class)
3. Phase III - Written Exam (30 minutes, 25 questions)

A chapter may have a team of three (3) or four (4). The top three (3) scores are used in determining the team’s rank.

**FLOW OF EVENT**
- Identification: 30 minutes
- Judging: 5 minutes
- Written Exam: 30 minutes

**INDIVIDUAL ACTIVITIES**

**IDENTIFICATION (30 MINUTES) – 400 POINTS**
- Students will be given 30 seconds at each specimen (40 fresh specimens).
- Ten minutes will be provided at the end for students to finish filling out the scan-tron.

**JUDGING (5 MINUTES) – 300 POINTS**
- Students will first identify the specimen in the class.
- Next they will judge the plates of specimens in the class first (best), second (middle), third (least best).
- Students will be given 1 minute at each class (5 classes).
- Students will be provided 5 minutes to finish filling out the scan-tron.

**WRITTEN EXAM (30 MINUTES) – 100 POINTS**
The written exam will focus on consumer awareness – things like basic food safety, seasonal availability of NJ fruits & vegetables, basic nutrition, and statistics of NJ production rankings. The intention of the written exam is to encourage students to be knowledgeable consumers and to understand the significance of this industry in New Jersey.
**TIEBRAKERS**
If ties occur, the following events will be used in order to determine award recipients:

**TEAM**
1. Written Exam
2. Judging
3. Identification

**INDIVIDUAL**
1. Written Exam
2. Judging
3. Identification

**Scoring**

*Total Possible Individual Points: 800 points*

*Total Points per Team: 2400 points*

*denotes a hands-on practicum area*

- **Identification** - 400 points (10 pts. X 40 = 400)
- **Judging** - 300 points (60 pts. X 5 = 300)
  - (50 points will be received for placing. An additional ten (10) points will be given if the variety is named correctly.)
- **Written Exam** – 100 points (4 pts. X 25 = 100)

**Awards**

Awards will be presented to individuals and the first team based on their rankings at the CDE awards ceremony at the New Jersey State FFA Convention. This is a state-level event; therefore, the first place team will not advance to further competition. Awards are sponsored by the New Jersey FFA Association.

**Individual**
- Overall Medals
  - Medals – Top three individuals in overall event
- H.O. Sampson Certificates (hands-on sections ONLY)
  - Certificate – Top five individuals

**Team**
- Banner Sponsored by the New Jersey FFA Association - 1st place

**Resources**

*This list of resources is not intended to be all-inclusive.*

- MyCAERT Question Bank – www.mycaert.com
Fruits and Vegetables and Related Careers

CAREER OPPORTUNITIES FOUND IN THE CAREER CLUSTERS

- Agricultural, Food & Natural Resources
  - Farmer
  - orchard Owner
  - produce Stand Operator
- Marketing
  - Fruit and Vegetable Grader
- Finance
  - Produce Merchandiser
- Science Technology, Engineering & Mathematics
  - Nutritionist
  - Food Scientist
- Education & Training
  - Educator
  - Writer/Editor for Produce Magazine
  - Agricultural Extension Agent

SAE OPPORTUNITIES

- Employment at a farm stand or orchard
- Employment at an agricultural research lab
- Experiment with sugar levels in different fruits

EDUCATIONAL REQUIREMENTS/OPPORTUNITIES

- Associate Degree and/or industry training – orchard owner, produce stand operator
- Bachelor Degree – fruit and vegetable grader, produce merchandiser, nutritionist
- Graduate Degree – agricultural extension agent, postsecondary educator

PROFICIENCY AWARD AREAS

- Diversified Crop Production
- Fruit Production
- Vegetable Production
- Specialty Crop Production
- Agriculture Sales and/or Services
New Jersey FFA Fruit and Vegetable CDE

**PHASE 1: IDENTIFICATION**

Directions: Record your answer in the first identification section on the back of your scan-tron. Make sure you look at the specimen number where you are starting and enter your answer in the corresponding box.

<table>
<thead>
<tr>
<th>#</th>
<th>NAME</th>
<th>#</th>
<th>NAME</th>
<th>#</th>
<th>NAME</th>
</tr>
</thead>
<tbody>
<tr>
<td>101</td>
<td>Apples, Golden Delicious</td>
<td>136</td>
<td>Chard, Swiss</td>
<td>171</td>
<td>Parsley</td>
</tr>
<tr>
<td>102</td>
<td>Braeburn</td>
<td>137</td>
<td>Chives</td>
<td>172</td>
<td>Parsnips</td>
</tr>
<tr>
<td>103</td>
<td>Fuji</td>
<td>138</td>
<td>Collards</td>
<td>173</td>
<td>Pear, Bartlett</td>
</tr>
<tr>
<td>104</td>
<td>Gala</td>
<td>139</td>
<td>Corn, Sweet</td>
<td>174</td>
<td>Pear, Bosc</td>
</tr>
<tr>
<td>105</td>
<td>Granny Smith</td>
<td>140</td>
<td>Cucumbers, Pickle</td>
<td>175</td>
<td>Peas, Sugar Snap</td>
</tr>
<tr>
<td>106</td>
<td>Honey Crisp</td>
<td>141</td>
<td>Cucumber, Slicer</td>
<td>176</td>
<td>Pepper, Bell</td>
</tr>
<tr>
<td>107</td>
<td>Macoun</td>
<td>142</td>
<td>Dandelion Greens</td>
<td>177</td>
<td>Pepper, Cubanelle</td>
</tr>
<tr>
<td>108</td>
<td>McIntosh</td>
<td>143</td>
<td>Date</td>
<td>178</td>
<td>Pepper, Habenero</td>
</tr>
<tr>
<td>109</td>
<td>Pink Lady</td>
<td>144</td>
<td>Dill</td>
<td>179</td>
<td>Pepper, Jalapeno</td>
</tr>
<tr>
<td>110</td>
<td>Red Delicious</td>
<td>145</td>
<td>Eggplant</td>
<td>180</td>
<td>Plum</td>
</tr>
<tr>
<td>111</td>
<td>Rome Beauty</td>
<td>146</td>
<td>Elderberry</td>
<td>181</td>
<td>Potato, Russet Type</td>
</tr>
<tr>
<td>112</td>
<td>Stayman</td>
<td>147</td>
<td>Endive, Belgiums</td>
<td>182</td>
<td>Potato, Sweet</td>
</tr>
<tr>
<td>113</td>
<td>Apricot</td>
<td>148</td>
<td>Endive, Chickory</td>
<td>183</td>
<td>Potato, White or Irish</td>
</tr>
<tr>
<td>114</td>
<td>Asparagus</td>
<td>149</td>
<td>Escarole</td>
<td>184</td>
<td>Pumpkin</td>
</tr>
<tr>
<td>115</td>
<td>Artichoke</td>
<td>150</td>
<td>Fig</td>
<td>185</td>
<td>Radicchio</td>
</tr>
<tr>
<td>116</td>
<td>Avocado</td>
<td>151</td>
<td>Florence Fennel</td>
<td>186</td>
<td>Radish</td>
</tr>
<tr>
<td>117</td>
<td>Basil, Sweet</td>
<td>152</td>
<td>Garlic</td>
<td>187</td>
<td>Radish, Black</td>
</tr>
<tr>
<td>118</td>
<td>Beets</td>
<td>153</td>
<td>Ginger</td>
<td>188</td>
<td>Raspberry</td>
</tr>
<tr>
<td>119</td>
<td>Beans, French (Haricot Vert)</td>
<td>154</td>
<td>Guava</td>
<td>189</td>
<td>Rhubarb</td>
</tr>
<tr>
<td>120</td>
<td>Beans, Snap</td>
<td>155</td>
<td>Horseradish</td>
<td>190</td>
<td>Rosemary</td>
</tr>
<tr>
<td>121</td>
<td>Bean Sprouts</td>
<td>156</td>
<td>Kale</td>
<td>191</td>
<td>Rutabaga or Swede Turnip</td>
</tr>
<tr>
<td>122</td>
<td>Blackberry</td>
<td>157</td>
<td>Kiwi Fruit</td>
<td>192</td>
<td>Shallots</td>
</tr>
<tr>
<td>123</td>
<td>Blueberries</td>
<td>158</td>
<td>Kolrabi</td>
<td>193</td>
<td>Spinach</td>
</tr>
<tr>
<td>124</td>
<td>Broccoli</td>
<td>159</td>
<td>Leek</td>
<td>194</td>
<td>Squash, Acorn Type</td>
</tr>
<tr>
<td>125</td>
<td>Broccoli Rabe</td>
<td>160</td>
<td>Lettuce, Butterhead</td>
<td>195</td>
<td>Squash, Butternut</td>
</tr>
<tr>
<td>126</td>
<td>Brussel Sprouts</td>
<td>161</td>
<td>Lettuce, Cos or Romaine</td>
<td>196</td>
<td>Squash, Patty Pan</td>
</tr>
<tr>
<td>127</td>
<td>Cabbage, Chinese</td>
<td>162</td>
<td>Lettuce, Leaf Type</td>
<td>197</td>
<td>Squash, Yellow Summer-Type</td>
</tr>
<tr>
<td>128</td>
<td>Cabbage, Green (round head)</td>
<td>163</td>
<td>Melon, Honeydew</td>
<td>198</td>
<td>Squash, Zucchini Type</td>
</tr>
<tr>
<td>129</td>
<td>Cabbage, red</td>
<td>164</td>
<td>Mushrooms</td>
<td>199</td>
<td>Strawberry</td>
</tr>
<tr>
<td>130</td>
<td>Cabbage, Savoy</td>
<td>165</td>
<td>Muskmelon</td>
<td>200</td>
<td>Tomato, Cherry</td>
</tr>
<tr>
<td>131</td>
<td>Carrots</td>
<td>166</td>
<td>Mustard Greens</td>
<td>201</td>
<td>Tomato, Oblate Fruit</td>
</tr>
<tr>
<td>132</td>
<td>Cauliflower</td>
<td>167</td>
<td>Nectarines</td>
<td>202</td>
<td>Tomato, Plum or Pear</td>
</tr>
<tr>
<td>133</td>
<td>Cranberry</td>
<td>168</td>
<td>Okra</td>
<td>203</td>
<td>Tomatillo</td>
</tr>
<tr>
<td>134</td>
<td>Celeriac (knob celery)</td>
<td>169</td>
<td>Onion, Globe</td>
<td>204</td>
<td>Turnip</td>
</tr>
<tr>
<td>135</td>
<td>Celery</td>
<td>170</td>
<td>Onion, Bunching (Scallion)</td>
<td>205</td>
<td>Watermelon</td>
</tr>
</tbody>
</table>
PHASE 2: JUDGING

Directions: Please carefully read directions in their entirety before filling out Scan-tron sheets!

For Phase II: Judging, you will identify and judge five (5) classes of fruits or vegetables. Each class of fruits or vegetables will consist of three plates numbered 1, 2, & 3. There are five specimens on each plate.

**Step 1:** First, identify the variety of fruits or vegetables in the class. Find the name and corresponding number of the fruit or vegetable on the Fruit and Vegetable Identification Sheet. On the back of the Scan-tron sheet, write the three-digit ID number in the bottom Identification section (Number of Specimen). Be sure to enter the answer in the number section that corresponds to the class you are identifying. (Example, if you are starting at class #3, be sure to fill in your answer in box number 3.) Again, be sure to bubble in the corresponding numbers on the Scan-tron sheet. Repeat these steps for all five classes of fruits and vegetables.

**Step 2:** Second, Judge the plates within the class first (best), second (middle), third (least best), considering the following criteria in your decision:

- Form: 10%
- Freedom from blemishes: 30%
- Size: 15%
- Uniformity: 25%
- Color: 20%

Rank the plates in order – Best, Middle, and Least Best. This information will be entered on the front of the scantron in the “Practicum (Judges)” section. For example, if you feel the plates in class #2 should be ranked 2 (best), 1 (middle), 3 (least best), you would enter and bubble in 2-1-3 in the 2nd Practicum box on the front of the scantron. Be sure to bubble in the corresponding numbers on the Scan-tron sheet. Repeat this step for all five classes of fruits and vegetables.

**EXAMPLE**

![Example Image]

**SCORING**

1. Ten (10) points received if variety is named correctly.
2. Placing points will be received even if variety is not named correctly.
3. The contestant will be scored according to the following schedule:
   (Correct placing by judge: 123)
   (Use cut cards supplied by State FFA Office to score)
   - 123 - 50 points
   - 132 - 40 points
   - 213 - 30 points
   - 231 - 20 points
   - 312 - 10 points
   - 321 - 0 points
PHASE 3: WRITTEN EXAM SAMPLE QUESTIONS

1. In 2012, New Jersey ranked __ in the United States for cranberry production.
   a. 1st
   b. 3rd
   c. 7th
   d. 15th

2. The _______________ program, coordinated by the New Jersey Department of Agriculture, is a national recognized marketing program highlighting New Jersey’s abundance of crops.
   a. New Jersey Produce
   b. Jersey Fresh
   c. JerZee Produce
   d. Jersey Pride

3. Which costs more: 4 pounds of apples at $2.49 a pound, or 6 pounds of potatoes at 1.29 cents a pound or 8 ounces of blueberries at 10.00 per pound?
   a. Apples
   b. Potatoes
   c. Blueberries

4. Perishable fresh fruits and vegetables should be stored in a clean refrigerator at a temperature of _____ or below.
   a. 30° F
   b. 40° F
   c. 50° F
   d. 60° F

5. When preparing any fresh produce, begin with clean hands. Wash your hands for at least ____ seconds with soap and warm water before and after preparation.
   a. 10 seconds
   b. 15 seconds
   c. 20 seconds
   d. 25 seconds

Answers:
1. b
2. b
3. a
4. b
5. c
Common Core & State Core Curriculum Content Standards
Through Food, Agriculture and Natural Resources Education, FFA helps students meet the Common Core Standards and the 21st - Century Life & Career Core Curriculum Content Standards. The Fruits and Vegetable Identification Career Development Event teaches students about English Language Arts and 21st - Century Life & Career Skills. Some examples of how the Fruit and Vegetable Identification Career Development Event is meeting these standards are:

Students will: integrate multiple sources of information presented in diverse formats and media (e.g., visually, quantitatively, orally) in order to make informed decisions and solve problems, evaluating the credibility and accuracy of each source and noting any discrepancies among the data.

- Comprehension and critical analysis skills of Agricultural Education students are developed through identification and evaluation of plants and the products through media (slides, videos, and computer C-ROM). [SL.11-12.2. English Language Arts – Speaking and Listening: Comprehension and Collaboration]

All students will demonstrate the creative, critical thinking, collaboration, and problem-solving skills needed to function successfully as both global citizens and workers in diverse ethnic and organizational cultures.

- Testing materials that stress critical thinking, decision-making and problem solving skills are an integral part of the Fruit and Vegetable Identification Career Development Event. [9.1- 21st - Century Life & Career Skills]