

American Meat Science Association

May 28, 2024

Dear Clark:

Congratulations on earning the American Meat Science Association Meat Evaluation Certification! This certification verifies you are better prepared to enter fields related to the meat animal industry, which includes production and processing.

AMSA is an internationally known organization with a membership of more than 2,000 meat scientists representing processing companies such as Tyson Foods, Cargill, Maple Leaf Foods and major university research institutions. To accomplish our mission of applying science to efficiently provide safe and high-quality meat, we work with a variety of professionals across the food, culinary and meat science industries by providing leadership, education and professional development.

By earning this certification, you have shown mastery of the following industry standards produced by AMSA:

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

Those who earn the AMSA Meat Evaluation Certification are more qualified and prepared to enter a career in the meat industry. We hope you utilize this certification as a starting point for a successful career. Be sure to promote your accomplishment by listing this certification on scholarship and job applications, as well as on your résumé and LinkedIn profile. We also want to connect with our certification earners. Post about your achievement on your social media pages, and be sure to tag AMSA in your posts.

Again, congratulations on your achievement! We wish you the best in all of your academic and professional endeavors!

Sincerely,

Collette Kaster

CEO

American Meat Science Association



American Meat Science Association

Meat Evaluation Certification

CLARK DOBBS

is hereby granted this certification for successfully demonstrating competencies in the areas of meat science principles, animal harvesting procedures, carcass and cuts evaluation, USDA beef grading, and retail cut fabrication and identification.

DATE ISSUED: May 28, 2024

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Collette Kaster

CEC

American Meat Science Association

