Career Readiness Indicator Questionnaire

This questionnaire is designed to help guide the process for review of a Career Readiness Indicator (CRI). It is the responsibility of the local education agency proposing the addition of the CRI to gather the information and submit it to Josh Laney, Assistant Director for Workforce Development. Answers should be as concise as possible. Information should be submitted as a completed packet, not piecemeal. Additional information may be included at the discretion of the applying agency if it might be pertinent to the evaluation process.

Contact information for person filling out questionnaire
Full Name of the Career Readiness Indicator: Youth Beef Quality Assurance
Agency: Email: Phone number: Date of submittal:

Why do we want this CRI?
1. What industry is asking for the CRI? (List multiple if applicable.) The Beef Industry—from producers to consumers, haulers to packagers, to anywhere else in this industry that has a multi-billion dollar impact in our state.

2. What companies within the industry are requesting this CRI? (Attach letters of request on company letterhead.) Cargill, JBS, Tyson, and all major packing plants require their suppliers (farmers/producers) to be BQA certified. Feedyards, cow/calf operations, and auction markets will require their employees to be BQA certified upon being hired.

3. What entity, company, or testing agency is the “owner” of the CRI? (Who determines what it takes to earn the CRI?) Provide contact numbers, names, websites, or other info for inquiries.
   National Cattlemen’s Beef Association
   www.bqa.org
   Josh White—jwhite@beef.org—303.850.3379

   Beef Cattle Institute at Kansas State University
   www.beefcattleinstitute.org or www.animalcaretraining.org
   Dr. Dan Thomson 785.532.4844

   Alabama BQA State Coordinator
   Dr. Frank Owsley 334.844.1505

4. For what career technical program(s) is the CRI being requested? Agriscience

How does one actually get the CRI?
5. How long does it take for a student to earn this CRI? (Answer in approximate hours of instruction, not school years or terms. Give an average or best estimate.) At least 5 hours

6. How does the student earn the CRI? (Does the student have to take a written exam, log a certain number of hours, complete a skills demonstration, some combination of these, etc?)
   The student will watch a series of training modules and has to successfully complete a quiz following each training module to receive the certification. A score of 80% or higher must be obtained on each quiz for certification.

Rev: 8/20/15
Jacob Davis  
Agriscience Education  
PO Box 302101  
Montgomery, AL 36130  

August 31, 2015  

Dear Jacob:  

One of the major changes in the beef cattle industry over the past couple of decades is the consumers desire to know how their food is produced. The beef industry has responded by developing a number of programs to answer consumer questions. One of these programs is the national Beef Quality Assurance program (BQA). The Alabama Cattlemen’s Association, through our beef checkoff program, is working closely with Auburn University in conducting BQA producer education and training programs.  

On behalf of the over 2,000 producers who have attended and were certified at BQA workshops we strongly support funding be used for providing credentialing opportunities for students in CTE. The credentialing program in Youth BQA will make students more valuable to their perspective employers as they seek job opportunities with cattlemen, auction markets and companies involved in the livestock industry. 

We certainly hope the Youth BQA will be recognized as a Career Readiness Indicator on the state level and we pledge our support to these efforts. 

Sincerely,  

William E. Powell, III, Ph.D.  
WEP.med  

“The Qualified State Beef Council of Alabama”
Autauga Farming Company  
P.O. Box 190  
Autaugaville, AL 36003  

August 31, 2015

The Career Readiness Indicator Review Panel  
Alabama Department of Education  
P.O. Box 302101  
Montgomery, AL 36130-2101

Dear Panel:

I am writing today in support of the Youth Beef Quality Assurance (BQA) certification program being used in Vocational Agricultural education classes across the state. The principles taught in the BQA program help to raise consumer confidence by teaching proper management techniques and a commitment to quality within every segment of the beef business.

As an employer whose success depends on the ability of my team members to handle cattle safely and use husbandry skills that ensure they leave our farm in as good shape as possible, it would be very beneficial for our employees to have this training before they are hired. This is important to my cattle farm because we strive to produce a quality product for consumers and would like for them to have full confidence in the food that they purchase and eat.

Please continue this type of training for students so that they will be able to step into a position with all the tools they need to be successful in the beef business.

Sincerely,

Bill Lipscomb  
Manager
August 31, 2015
Darrell Stokes
Montgomery Stockyards
P.O. Box 266
Hope Hull, AL 36043

The Career Readiness Indicator Review Panel
Alabama Department of Education
P.O. Box 302101
Montgomery, AL 36130-2101

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I am writing today in support of the Youth Beef Quality Assurance (BQA) certification program being used in Vocational Agriculture education classes across the state. The principles taught in the BQA program help to raise consumer confidence by teaching proper management techniques and a commitment to quality within every segment of the beef business.

As an employer whose success depends on the ability of my team members to handle cattle safely and use animal husbandry skills that ensure they leave our care better than when they arrived, I require my employees to have this training before they are hired. This is important to my cattle operation because, the safety of the cattle and our employees is the number one priority. The BQA training gives our employees the skills needed to handle cattle in a safe low stress manner and gives them the confidence and knowledge to be proactive and recognize potential problems or dangers before they become an issue.

Please continue this type of training for students so that they will be able to step into a position with all the tools they need to be successful in the beef business.

Sincerely,

Darrell Stokes
Manager
Montgomery Stockyards
BLAKENEY LAND AND CATTLE LLC

Thursday August 27, 2015

Mr. Laney:

My name is Samuel Blakeney and I am a board member for the Mississippi Beef Council. I am also a cattle buyer for Prairie Livestock, LLC located in West Point, MS and Parker Livestock, LLC located in Seminary, MS. I own and operate a ranch located in Bay Springs, MS, as well. When I’m obligated to the one of the aforementioned organizations, I donate my time to local, state, and national level cattle promotion organizations, educating producers on market trends, policy issues, and updates animal husbandry practices.

Beef Quality Assurance is a national program that provides guidelines for beef cattle production. The program raises consumer confidence through offering proper management techniques and a commitment to quality within every segment of the beef industry. Producers have embraced BQA because it is the right thing to do, but they have also gained through increased profitability. As an educating program, BQA helps producers identify management processes that can be improved. BQA links all beef producers with livestock production specialists, veterinarians, nutritionists, marketers and food purveyors interested in maintaining and improving the quality of cattle and the beef they produce.

A perspective employee who is BQA or Youth BQA certified would be preferred due to his or her proven understanding of animal care and husbandry practices and appropriate use of feed additives and medications. Recent graduates who are Youth Beef Quality Assurance certified have first-hand knowledge of potential biosecurity challenges, as well as environmental concerns related to beef production. I feel that a BQA certification will enable an employee to be more prepared to meet the challenges of working in the U.S. beef industry, and would consider this to be an advantage when vetting potential employees. Realistically, this certification is beneficial for all individuals involved in the agriculture industry as we work together to reassure the public that U.S. raised beef is a healthy and safe food product.

I would strongly encourage you to maintain Youth Beef Quality Assurance as a “Career Readiness Indicator” for the Agriscience programs in the state of Alabama. I only wish that my home state would have the foresight and initiative to offer this certification in our Agriscience classes. Please feel free to contact me if you have further questions.

Sincerely,

Samuel Blakeney

628 County Road 9
Bay Springs, MS 36422
United States

PHONE (601) 764-8169
MOBILE (662) 285-8749
EMAIL samblakeney7@gmail.com
September 3, 2015

Jim Lewey
Crimson Cattle Co. / L.C. Farms
631 travelers rest rd.
Samson, Al 36477

The Career Readiness Indicator Review Panel
Alabama Department of Education
P.O. Box 302101
Montgomery, Al 36130-2101

Dear Panel:

I am writing today in support of the Youth Beef Quality Assurance (BQA) certification program being used in Vocational Agriculture education classes across the state. The practices taught in the BQA program help to raise consumer and employer confidence by teaching proper management techniques.

As an employer whose success depends on our team member’s ability to handle cattle safely and use animal husbandry skills that ensures the animal leaves our farm better than they arrived. This is important to our operation because, it cuts down on the stress level of the animal by teaching different techniques in handling and the proper way to give vaccinations and medications. It also creates a safer working environment for the individual and team. I feel like this is a necessity, with the younger generation that is or wants to be involved in the beef industry.

Please continue this type of training for the younger generation for all of agriculture, so they will have the tools to become successful.

Sincerely,

Jim Lewey
Manager
August 31, 2015

Darrell Stokes
Montgomery Stockyards
P.O. Box 266
Hope Hull, AL 36043

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Alabama Department of Education
P.O. Box 302101
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Montgomery Stockyards
Autauga Farming Company  
P.O. Box 190  
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