

## NORTH CAROLINA

### 4-H POULTRY JUDGING

#### Rules and General Information

4-H Poultry Judging is not a 4-H Presentation or Demonstration Event; it is classified as a 4-H Activity. Model your training sessions and contests after the format of the State Contest. This gets the team accustomed to what is expected of them and helps them learn to manage their time in each class.

A poultry judging team is composed of 3 or 4 members from a county. The combined scores of the 3 high team members will be counted as the team score. Each team member must meet all the requirements of eligibility, 4-H junior (ages 9-13) or senior (ages 14-18) level age requirements, and for judging awards that are set forth in the North Carolina 4-H Awards Handbook and National 4-H Poultry and Egg Conference.

Counties may have multiple teams to participate at the state poultry judging contest which is held during each 4-H Congress. Each team must be a junior or senior level team, and mixed age level teams are not permitted. Individuals are allowed to compete who are not members of a team.

Junior and senior 4-H'ers, who place #1 as either individuals or teams during the state 4-H Poultry Judging Contest, may participate in subsequent state contests. If the #1 senior team attends the National 4-H Poultry and Egg Conference contest, they are allowed to participate in the next year's state contest, however, they will not be allowed to place (first, second, or third). The #1 senior team attending the National Contest will not be allowed to return to the National Contest in poultry judging, however, they can return if they participate and win either the state 4-H Egg Cookery, Chicken Barbecue, or Turkey Barbecue Demonstration event.

At the state contest, junior and senior teams will be ranked according to their top three team member total scores. Their total scores will also rank individuals. The #1 junior and senior team members will each receive a \$75 savings bond. The overall #1 junior and senior individual will receive a \$75 savings bond.

The #1 senior team of the State 4-H Poultry Judging Contest is eligible to attend the National 4-H Poultry and Egg Conference in Louisville, KY in November. The state 4-H Poultry Specialist is responsible for registering the #1 senior team for these events. The state 4-H Poultry Specialist, at his or her discretion, may substitute poultry judging team members or the team, who are not willing or available to participate in the National Contest.

The National Poultry Judging Manual (4-H 460, 2002 version) should be used to train team members.

Manuals <http://www.ces.ncsu.edu/depts/poulsci/4h/poultryjudging/poultryjudging.html#manual> can be purchased for \$4.50 each from CIT Distribution, Warehouse #2, University of Nebraska, Lincoln, NE 68583-0700. Phone: (402) 472-9712; Fax: (402) 472-0542

Email: [gnickles1@nvl.edu](mailto:gnickles1@nvl.edu). VHS video tape entitled "Poultry Judging" for \$50 is an excellent training tape available through Phillip J. Clauer's office at Penn State University (email: [pclauer@psu.edu](mailto:pclauer@psu.edu))

## **Rules for NC Poultry Judging Contest**

1. For the NC State Contest, prior Registration through the State 4-H Office, or on our website, <http://www.poultry4h.info> is highly recommended.
2. All youth must be registered members of a 4-H Club to be eligible to participate.
3. Each county may register multiple junior (ages 9-13) and/or senior (ages 14-18) level teams, but not mixed age level teams or individuals who are not team members.
4. All contestants are to report to the contest site and check in 30 minutes prior to contest starting time. The contest will be held at the Poultry Teaching Unit which is located off of Lake Wheeler Rd. (2.3 miles from the I-40 exit). Map.
5. Placing cards will be provided for all contestants when they check in. Each contestant will write the placing on the proper card and hand it to the monitor before shifting to the next class.
6. Teams will be divided so that no two contestants from the same team will be in the same group. Each group will remain together throughout the contest.
7. 10-12 minutes will be allowed for placing each class. Also, a maximum of two minutes will be allowed each contestant for giving oral reasons on Classes 1 or 2. Qualified judges will listen to and score oral reasons on the two production classes. Using notes while giving reasons will not be permitted.

### **Classes**

#### **DIVISION I: Egg Production – Hens: Perfect Score – 300 points**

Class 1 & 2 – Past Production Hens: You will judge eight (8) hens for past egg production qualities (4 hens in each class). The birds, which show the best production qualities, should be placed first, second, third and fourth. This is comparison judging, and you must describe why the class was placed accordingly during your oral reasons. Pigment loss, handling qualities, and body capacity must be mentioned. Birds in this class must be handled. Contestants will give reasons on either Class 1 or 2. Each class is worth 100 points.

Class 3 – Oral Reasons: No notes are allowed while giving reasons. Ten (10) points will be deducted if notes are used. If contestants are not properly prepared or give inadequate reasons, they will be scored accordingly. Reasons class is worth 100 points.

#### **DIVISION II: Market Poultry: Perfect Score – 200 points**

Class 4 – Ready to Cook: RTC will be composed of ten (10) Ready-to-Cook Broilers in the 2 to 6 pound category. All carcasses will be judged according to USDA standards and graded A, B, or C quality.

Carcasses are not to be handled. Five (5) points will be deducted for each grade separation line crossed. Ten (10) points will be deducted if the contestant fails to enter a grade or if more than one grade is entered. Carcass class is worth 100 points.

The USDA Grading Standard for grading whole carcasses has changed for Grade A birds. The breast and leg of a whole carcass is now allowed the following cuts and tears in the skin. Remember that the thigh is considered part of the leg. The back and wings of a carcass are considered elsewhere. A whole carcass is composed of six parts: the breast, the back, two wings, and two legs. Cuts and tears are not cumulative on a carcass in determining its grade. The part of a carcass with the most significant cut or tear determines the grade of the carcass.

For Grade A Carcass Cut and Tears:

Weight	Breast and Legs	Elsewhere
2 – 6 lbs	¼”	1 ½”
6 – 16 lbs	½”	2”
over 16 lbs	½”	3”

All other carcass grade standards are the same as before.

Class 5 – Poultry Parts: This class will consist of ten (10) mixed poultry parts. Each contestant is to identify the parts by name. The parts cannot be handled. The parts are listed in the National Manual plus drummette and flat (these are in the new manual). Ten (10) points will be deducted for each incorrect answer. Parts class is worth 100 points.

### **DIVISION III: Eggs: Perfect Score – 500 points**

Class 6 & 7 – Exterior Eggs: Will be composed of 20 white eggs to be graded for Exterior Shell Quality and graded A, B, or Dirty. One (1) point will be deducted if the A-B line is crossed and three (3) points deducted if the B-Dirty line is crossed. Four (4) points will be deducted if a contestant fails to enter a grade or if multiple grades are entered for an egg. Exterior egg class is worth 200 points.

Class 8 & 9 – Interior Eggs: Will be composed of 20 white eggs to be judged for Interior Quality by candling them and grading them AA, A, B or Inedible. One (1) point will be deducted for each grade separation line crossed except when the line between B and Inedible is crossed, then three (3) points will be deducted. Five (5) points will be deducted if a contestant fails to enter a grade or enters more than one grade for an egg.

Class 10 – Broken Out Eggs: Will be composed of ten (10) broken-out eggs to be judged for Interior Quality and graded AA, A, B or Inedible. Three (3) points will be deducted for each grade separation, except when the line between B and Inedible is crossed, then four (4) points will be deducted. Ten (10) points will be deducted if a contestant fails to enter a grade or enters multiple grades for an egg. Broken out class is worth 100 points.

Total Possible Score – 1000 points

## **NATIONAL 4-H POULTRY AND EGG CONFERENCE**

### **General Expense and Travel Information to Louisville, KY**

4-H'ers expenses to the National 4-H Poultry and Egg Conference in Louisville, KY will be paid by 4-H Development Poultry Funds. Parents of 4-H'ers who are interested in attending these events must make their own travel, motel/hotel, and meal arrangements. When a 4-H'er travels and stays with their parents/guardians in Louisville, all expenses of the 4-H'er will be paid by the parents/guardians. The Poultry Specialist will be responsible for registering all 4-H'ers for the National Conference.

In the state judging contest, all members of the state #1 senior team must meet the state requirements to be eligible to advance to the next level of competition (i.e. National Contest). Requirements state "All contestants must be 14-18 years old as of January 1 of the current year." Any teams with an ineligible individual will not be allowed to continue beyond state competition or the state 4-H Poultry Specialist may choose an appropriate eligible substitute(s).

For additional information, log onto the website:

<http://National4HPoultryandEgg.psu.edu>

This website contains information about the National 4-H Poultry Judging Contests. Our North Carolina rules are similar; however, the National Judging Contest is much larger with 15 classes rather than 10.