Poultry Judging CDE

Purpose
The Poultry Evaluation Career Development Event stimulates learning activities relative to production and management, processing, marketing, and consumption of poultry products. Skills such as selection and management of poultry, communicating industry terminology effectively, in addition to evaluating and justifying decisions are attained through participation in this event.

Sponsor
The Poultry Evaluation Career Development Event is sponsored by Perdue Farms, Inc., and the NCSU Prestage Department of Poultry Science.

Superintendent
The superintendent for this event is Mr. Jason Davis, State FFA Coordinator, Department of Agricultural and Extension Education, NC State University, Box 7654, Raleigh, NC 27695-7654
Phone: 919.515.4206 Fax: 919.513.3201
Email: jason_davis@ncsu.edu

Eligibility
This event is open to all FFA chapters and FFA members in good standing. Members winning a previous state event in this area or that have participated in a previous national event in this area are ineligible.

Teams shall consist of three or four members. The top three scores will count towards the team total. No alternates are allowed in state events. Any alternate found participating in a state event would result in team disqualification. FFA members and advisors may not visit the site of a state career development event within seven days of the start of the event. Teams that violate this rule will be disqualified.

FFA members in good standing may also participate as individuals in this event. A chapter may have up to two members participate as individuals as long as the chapter does not have a team participating in the event. Their scores will only count toward individual recognition, and will not be tallied as a team score.

The use or possession of cellular phones, Personal Digital Assistants (PDA's) or any other mobile electronic communication device is prohibited during any state-level career development event. Any violation of this rule by any team member will result in total team disqualification.

Any member found cheating in any state-level career development event will result in total team disqualification for that event.

Calculators used for this event must be only basic five function (add, subtract, multiply, divide, and square root only) calculators. Possession of scientific calculators and other programmable calculators or other non-basic calculator by any team member shall result in a team disqualification.

Dress Code
Participants are required to follow the North Carolina FFA Career Development Event Dress Code. A ten percent reduction in the total team score will be taken if a participant violates the dress code. Participants are allowed to wear long pants, an appropriate shirt with a collar or an appropriate high school or FFA t-shirt.

Procedures for Administering the Event
A. The state event, open to any FFA Chapter, will be held at NC State University.

B. A team will consist of three or four members. Only the top three scores will count.

C. The event will consist of the following areas:
    1. Place a class of four (4) market broilers (Form 478-3).

    2. Oral reasons on the market broiler class. (Poultry Evaluation Oral Reasons Scorecard)

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3. Placing of four further-processed poultry meat products (pre-cooked, breaded chicken patties or tenders)(Form 478-3)

4. Placing of 10 single exterior eggs (Form 478-3)

5. Parts identification (Form 478-3)

6. Ten eggs for interior quality (Form 478-3)

7. Ten chicken carcasses/parts for quality grading (Form 478-3)

8. Complete a written, multiple-choice test consisting of twenty five (25) questions from the following areas: anatomy and physiology, house management, poultry marketing and disease prevention.

9. Placing a class of egg type hens (Form 478-3)

Scoring (See Notes on Scantron)

Maximum Score	*450*
1. Selection of Broiler Breeders	50
2. Oral Reasons	50
3. Placing of Further-Processed	50
4. Placing of Exterior Eggs	50
5. Identification	50
6. Placing of Interior Quality	50
7. Carcasses/Parts grading	50
8. Multiple-Choice Test	50
9. Egg type hens	50

Procedure for Determining the State Event Winner When Scores are Tied

In the event a tie score exists, apply the following methods in sequential order until the tie is broken:

1. Compare the alternate scores. The lowest team member score is the alternate score.
2. Compare the total team scores for the problem solving component and the higher scoring team is the winner.

3. If these methods fail to break the tie, co-winners will be declared and a run-off event will be held to determine which team will represent North Carolina at the National FFA Convention. The run-off event will follow the same rules as the state event.

State Awards
The following awards will be presented annually at the state FFA convention provided sponsorship is available:

State Winning Team
$500 and first place team pins & plaque

Second Place Team
Second place team pins & plaque

Third Place Team
Third place team pins & plaque

High Scoring Individual
Plaque

National Career Development Event Participation
State winning teams advancing to the national career development event will be automatically registered for the national event. It is the responsibility of the FFA Chapter Advisor to complete all necessary national certification and waiver forms and return them to the state FFA Coordinator by the assigned due date.

State winning CDE Teams that choose not to participate at the national level should contact the state office by Sept 1 prior to national convention. Teams that fail to inform the state office prior to Sept 1 will be ineligible to participate in that same CDE for the next year (chapters may appeal to the State FFA Board of Directors). Teams that do not compete at the National Convention will be required to pay back the $500 travel award.

References
1. USDA Egg Grading Manual, Agricultural Handbook

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#75.
2. USDA Poultry Grading Manual, Agricultural Handbook #31.
3. 4-H Poultry Judging: Manual, contact your agricultural extension agent or the NC State Extension Service.
4. Hubbard Leghorn Management Guide

5. Management Guide for Hubbard Broilers
6. For more information see the National FFA Career Development Events Handbook
7. Poultry Science Manual for National FFA Career Development Events

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Poultry

Form #: 478-3

Team Name

Sample

Team

0141

Code

Last Name

First Name

Broiler/Breeder Selection

Bird No.	Class 1 Keep Cull
1	
2	
3	
4	
5	
6	
7	
8	

Reasons

Class 3	Class 6

Placing Classes

Class Number: 1 3 9

	Place		Place
1	1 2 3 4		1 2 3 4
2	1 2 4 3		1 2 4 3
3	1 3 2 4		1 3 2 4
4	1 3 4 2		1 3 4 2
5	1 4 2 3		1 4 2 3
6	1 4 3 2		1 4 3 2
7	2 1 3 4		2 1 3 4
8	2 1 4 3		2 1 4 3
9	2 3 1 4		2 3 1 4
10	2 3 4 1		2 3 4 1
11	2 4 1 3		2 4 1 3
12	2 4 3 1		2 4 3 1
13	3 1 2 4		3 1 2 4
14	3 1 4 2		3 1 4 2
15	3 2 1 4		3 2 1 4
16	3 2 4 1		3 2 4 1
17	3 4 1 2		3 4 1 2
18	3 4 2 1		3 4 2 1
19	4 1 2 3		4 1 2 3
20	4 1 3 2		4 1 3 2
21	4 2 1 3		4 2 1 3
22	4 2 3 1		4 2 3 1
23	4 3 1 2		4 3 1 2
24	4 3 2 1		4 3 2 1

Section #7

Class 4 Carcass/Part

Bird No.	Quality A B C NG
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

NG = Nongradable

Section #6

Class 7 Interior Quality

Egg No.	Quality AA A B Loss
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

Section #4

Class 8 Exterior Quality

Egg No.	Quality AA/A B NG
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

Class 9 Egg Exterior Quality - Written Factors

Defect	Egg Number 1 2 3 4 5 6 7 8 9 10
1 Checked	
2 Dented Checked	
3 Leaker	
4 Slight/Moderate Stain	
5 Prominent Stain	
6 Adhering Dirt/Foreign Material	
7 Decidedly Misshapen	
8 Faulty Soundness/Strength	
9 Large Calcium Deposits	
10 Body Check	
11 Pronounced Ridges	
12 Pronounced Thin Spots	
13 No Defect	

section #5

Class 11 - Identification of Parts

		Sample Number 1 2 3 4 5 6 7 8 9 10
1	Half	○○○○○○○○○○
2	Front Half	○○○○○○○○○○
3	Rear Half	○○○○○○○○○○
4	Whole breast with ribs	○○○○○○○○○○
5	Boneless, skinless whole breast with rib meat	○○○○○○○○○○
6	Whole breast	○○○○○○○○○○
7	Boneless, skinless whole breast	○○○○○○○○○○
8	Split breast with ribs	○○○○○○○○○○
9	Boneless, skinless split breast with rib meat	○○○○○○○○○○
10	Split breast	○○○○○○○○○○
11	Boneless, skinless split breast	○○○○○○○○○○
12	Breast quarter	○○○○○○○○○○
13	Breast quarter without wing	○○○○○○○○○○
14	Tenderloin	○○○○○○○○○○
15	Wishbone	○○○○○○○○○○
16	Leg quarter	○○○○○○○○○○
17	Leg	○○○○○○○○○○
18	Thigh with back portion	○○○○○○○○○○
19	Thigh	○○○○○○○○○○
20	Boneless, skinless thigh	○○○○○○○○○○
21	Drumstick	○○○○○○○○○○
22	Boneless, skinless drum	○○○○○○○○○○
23	Wing	○○○○○○○○○○
24	Drumette	○○○○○○○○○○
25	Wing portion	○○○○○○○○○○
26	Liver	○○○○○○○○○○
27	Gizzard	○○○○○○○○○○
28	Heart	○○○○○○○○○○
29	Neck	○○○○○○○○○○
30	Paws	○○○○○○○○○○

Section #8

Class 10 — Further-Processed Poultry Meat Products Evaluation

	Defect	Product Number 1 2 3 4 5 6 7 8 9 10
1	Coating Void	○○○○○○○○○○
2	Inconsistent Coating Color	○○○○○○○○○○
3	Inconsistent Shape	○○○○○○○○○○
4	Broken	○○○○○○○○○○
5	Inconsistent Size	○○○○○○○○○○
6	Cluster/Marriages	○○○○○○○○○○
7	Miscut Wings	○○○○○○○○○○
8	Broken Wings	○○○○○○○○○○
9	Feathers/Foreign Materials	○○○○○○○○○○
	No Defects	○○○○○○○○○○

Class 12 — Written Examination

1	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	16	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
2	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	17	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
3	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	18	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
4	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	19	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
5	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	20	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
6	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	21	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
7	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	22	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
8	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	23	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
9	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	24	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
10	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	25	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
11	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	26	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
12	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	27	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
13	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	28	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
14	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	29	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
15	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ	30	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ

Class 13 — Team Activity

1	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
2	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
3	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
4	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
5	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
6	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
7	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
8	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
9	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
10	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
11	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
12	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
13	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
14	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ
15	Ⓐ Ⓑ Ⓒ Ⓓ Ⓔ

POULTRY EVALUATION
ORAL REASONS SCORECARD

Participant Number _____

Name _____

School _____

Your Placing _____-_____-_____-_____

I.   (Posture, clarity in speaking, confidence,
        convincing)

                        _____
                        (Max 12)

II.   Proper use of Terms
                        _____
                        (Max 10)

III.   Accuracy of Statements (based on what
        the participant saw)

                        _____
                        (Max 10)

IV.   Importance of points covered (reasons
        for placings, crucial points covered,
        complete explanation or reasons)

                        _____
                        (Max 18)

            TOTAL _____
                        (Max 50)