

POULTRY EVALUATION Career Development Event

1. The live poultry will be selected from commercial strains of White Leghorn type pullets. Live bird classes will be scored on the basis of 50 points for a perfect score. Contestants will be permitted to handle live bird classes and leg bands will be used to identify these birds. Birds may or may not be beak trimmed or have combs dubbed.
2. There will be one egg production class of four birds to be judged on past production qualities. Perfect score is 50 points
3. There will be one egg production or production pullets keep/cull class. Contestants will identify the four birds to be kept. Perfect score is 50 points
4. There will be one class of 4 ready to cook turkeys. Each participant will place a class of four ready-to-cook turkey carcasses. Criteria for placing will be derived from USDA standards for turkey carcasses weighing six pounds to sixteen pounds. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass. Perfect score is 50 points
5. There will be one class of 10 ready-to-cook broiler-fryers or roasters, 1-1/2 lbs. to 6 lbs to be graded according to quality. **Qualities are A, B, C and No Grade.** Contestants are not to handle the birds in this class. Pinfeathers and hair will not be considered in grading. In scoring, (10) points for the correct placing; (6) points for one grade off; (2) points for more than one grade off ; and 0 points if the NG line is crossed. Perfect score is 100 points

Participants Grade	Official Grade			
	A	B	C	NG
A	10	6	2	0
B	6	10	6	0
C	2	6	10	0
NG	0	0	0	10

6. There will be one class of 10 white shell market eggs to be candled individually for interior quality only in accordance with the latest U.S. Standards and Grades for shell eggs. Qualities are AA, A, B, and Loss. Interior quality only will be considered in this class. In scoring, for edible eggs deduct 2 points for each grade an egg is placed away from the proper quality with a maximum deduction of 5 points per egg. Deduct 5 points for an inedible egg graded as edible or an edible egg graded as inedible. No points shall be giving a grade to a loss egg or giving an AA, A or B egg a loss grade. Perfect score is 50 points.

Participant's Grade	OFFICIAL GRADE			
	AA	A	B	Loss
AA	5	3	1	0
A	3	5	3	0
B	1	3	5	0
Loss	0	0	0	5

7. There will be one class of 10 white shell market eggs to be graded individually for exterior quality only in accordance with the latest U.S. Standards and Grades for shell eggs. Qualities are AA/A, B, and **No Grade.** **The eggs in this class are not to be handled. They will be laid out horizontally and decisions will be based on visible portions only. In scoring, 5 points for the correct placing; 3 point for one grade off; and 0 for more than one grade off or if the NG line is crossed. Perfect score is 50 points.**

Participants Grade	Official Grade		
	AA/A	B	NG
AA/A	5	3	0
B	3	5	0
C	1	3	0
NG	0	0	5

8. Grading factors will be given for the exterior egg class. Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs. Eggs may be determined to have “no defect” or have one or more defects. Perfect score is 50 points or 5 points per egg.
- For each correct match with the judge, zero points are deducted.
 - For each “defect” or “no defect” missed or added three (3) points are deducted.
 - No score will be less than zero.
8. There will be one class to identify ten poultry parts. Poultry parts to be identify will be randomly selected and consistent with those used in the broiler chicken processing and merchandising industries. Contestants will not be able to touch any of the parts. The Poultry Science Manual for National FFA Career Development Events provides a good reference for the parts. Perfect score is 50 points.
9. Twelve minutes will be allowed contestants for placing or grading each class. A time signal warning will be given at the end of twelve minutes for each class.
10. There will be a written test consisting of twenty-five multiple choice questions with 4 points per question. Thirty minutes will be allowed contestants for completing the written exam. A time signal warning will be given at the end of the allotted time. Perfect score is 100 points. **For odd numbered years (2013,2015 conventions) examination items will be derived from the Poultry Science Manual for National FFA Career Development Events except for those sections relating to poultry hatcheries, broiler breeders, market broilers, and turkey breeders. For even numbered years (2012,2014 conventions) examinations will be derived from this reference except for those sections related to poultry anatomy, physiology, health, waste, environment, and marketing.**
- a. **USDA Egg Grading Manual**, Agricultural Handbook No. 75. (latest USDA edition)
- b. **USDA Poultry Grading Manual**, Agricultural Handbook No. 31. (latest USDA edition)
Can be downloaded at:
<http://www.ams.usda.gov/poultry/standards/index.htm>
For a printed copy of any of these standards, please contact:
- USDA-AMS-Poultry Programs
Standardization Branch
STOP 0259, Room 3944-South
1400 Independence Avenue, SW
Washington, D.C. 20250
Telephone: (202) 720-3506
FAX: (202) 690-0941
- c. **Poultry Science Manual for National FFA Career Development Events (5th edition)** (IMS Catalog #0418-5). Order from Instructional Material Services, Texas A&M University, FE Box 2588, College Station, Texas 77843-2588 (Phone: 409-845-6601; FAX: 409-845-6608) (IMS Catalog #0418-5)(or from the National FFA Educational Resource Catalog product number PSM 888-332-2668 on online at <http://www.ffaunlimited.org/agedrescat1.html>)
- d. FS-1182-GO (1990) Evaluating Egg Production Hens, University of Minnesota, Agricultural Extension Service.

- e. United States Standards for Quality of Individual Shell Eggs, Color Chart, Agricultural Marketing Service, U.S.D.A. - Revised 1984 Edition.
11. Official Dress or appropriate FFA attire is required. Refer to Rule 1-A-5 on page 1.1.
 12. Computer scan sheets will be used for this CDE. Form number 239563-3 will be used. Refer to the appendix for a sample.

READY-TO-COOK POULTRY

Grading Card

Contestant Name _____

Contestant No. _____

Class No. _____

Bird Number	Quality				Score
	A	B	C	No Grade	
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
					Total Score

In scoring, (10) points for the correct placing; (6) points for one grade off; (2) points for more than one grade off ; and (0) points if the NG line is crossed. Perfect score is 100 points

EGG GRADING CARD

Individual Shell Eggs – Interior Quality

Contestant Name _____ **Contestant Number** _____

School _____ **Class Number** _____

Egg Number	Quality				Score
	AA	A	B	Inedible	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

In scoring, for edible eggs deduct 2 points for each grade an egg is placed away from the proper quality with a maximum deduction of 5 points per egg. Deduct 5 points for an inedible egg graded as edible or an edible egg graded as inedible. No points shall be given a grade to a loss egg or giving an AA, A or B egg a loss grade. Perfect score is 50 points.

EGG GRADING CARD

Individual Shell Eggs – Exterior Quality

Contestant Name _____ **Contestant Number** _____

School _____ **Class Number** _____

Egg Number	Quality			Score
	AA/A	B	Not Gradable	
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Perfect score is 50 points or 5 points per egg.

- For each correct match with the judge, zero points are deducted.
- For each “defect” or “no defect” missed or added three (3) points are deducted.
- No score will be less than zero.

Exterior Egg Quality - Written Factors										
Defect	Egg Number									
	1	2	3	4	5	6	7	8	9	10
Checked										
Dented Checked										
Leaker										
Slight/Moderate Stain										
Prominent Stain										
Adhering Dirt/Foreign Material										
Decidedly Misshapen										
Faulty Soundness/Strength										
Large Calcium Deposits										
Body Check										
Pronounced Ridges										
Pronounced Thin Spots										

Egg Production/Production Pullet Selection Class _____

Contestant's Name _____ Contestant's No. _____

Circle the numbers of the four hens/pullets you want to keep.

	1	2	3	4	5	6	7	8	TOTAL SCORE
Value	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Contestants will list the numbers of the 4 hens/pullets they select for replacements.

Contest officials will assign a point value to each one of the individual animals. Giving the most points to the most desirable animal and the least points to the least desirable. If contestant selects the best four animals, full credit will be given.

SAMPLE FOR SCORING

8	7	6	5	4	3	2	1
(18)	(13)	(11)	(8)	(7)	(4)	(3)	(0)

Animal Numbers Selected					Total Score
Student A	6-(11)	8-(18)	4-(7)	2-(3)	39
Student B	8-(18)	7-(13)	6-(11)	5-(8)	50
Student C	7-(13)	6-(11)	5-(8)	1-(0)	32

PARTS IDENTIFICATION SCORECARD											
Part	1	2	3	4	5	6	7	8	9	10	
Half											
Front half											
Rear half											
Whole breast with ribs											
Boneless, skinless whole breast with rib meat											
Whole breast											
Boneless, skinless whole breast											
Split breast with ribs											
Boneless, skinless split breast with rib meat											
Split breast											
Boneless, skinless split breast											
Breast quarter											
Breast quarter without wing											
Tenderloin											
Wishbone											
Leg quarter											
Leg											
Thigh with back portion											
Thigh											
Boneless, skinless thigh											
Drumstick											
Boneless, skinless drum											
Wing											
Drumette											
Wing portion											
Liver											
Gizzard											
Heart											
Neck											

