

POULTRY EVALUATION CAREER DEVELOPMENT EVENT

Revised 9/18

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. There will be one egg production class of four birds to be judged on past production qualities. Perfect score is 50 points
2. 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
3. There will be one class of 10 ready-to-cook broiler-fryers or roasters, 1-112 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

4. 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

5. 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
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.
9. 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.
10. 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.
11. 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 (2017, 2019 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 (2018, 2020 conventions) examinations will be derived from this reference except for those sections related to poultry anatomy, physiology, health, waste, environment, and marketing.
12. Each participant will determine written quality factors for a class often boneless further processed poultry meat products (e.g. precooked, poultry meat patties, tenders, nuggets or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

Class 10 – Boneless Further Processed Poultry Meat Products

Defect	Product									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent										
Broken/Incomplete										
Cluster/Marriages										
Foreign Material										
No Defect										

13. Each participant will determine written quality factors for a class often bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects, color defects, consistency of size, broken products, miscut products, mixed products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

Class 11 - Bone-In Further Processed Poultry Meat Products

Defect	Product									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Size										
Broken/Broken Bone										
Miscut										
Mixed Products										
Foreign Material										
No Defect										

14. Official Dress or appropriate FFA attire is required. Refer to Rule 1-A-5 on page 1.1.
15. Computer scan sheets will be used for this CDE.
Refer to the MN FFA CDE website for a sample.
16. Tiebreakers
- A. Total Sum of Written Exam
 - B. Total Carcass Grading Score
 - C. Class Placing Scores determined by official judge

16. References

a. Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588 (Phone; 979-845-6601; FAX; 979-845-6608; ims@tamu.edu; <http://www-ims.tamu.edu>).

- Poultry Grading Manual- Agriculture Handbook Number 31 (latest USDA edition) (IMS Catalog #0414)
- Egg-Grading Manual- Agriculture Handbook Number 75 (latest USDA edition) (IMS Catalog #0417)

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

b. National FFA Core Catalog

- Poultry Science Manual for National FFA Career Development Events. (sixth edition) (IMS Catalog #0418-5) (or from the National FFA Core Catalog, product number PSM-06, online at <http://shop.ffa.org/poultry-science-manual-p38844.aspx>). All examination items will be derived from this reference.

c. FS-1182-GO (1990) Evaluating Egg Production Hens, University of Minnesota, Agricultural Extension Service.

d. United States Standards for Quality of Individual Shell Eggs, Color Chart, Agricultural Marketing Service, U.S.D.A. - Revised 1984 Edition.

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.

