Poultry Evaluation

Nebraska Career Development Event

Handbook and Rules for 2018-2022

1. PURPOSE

The Poultry Career Development Event seeks to effectively prepare the students for jobs in the poultry workforce. Workers seeking careers in poultry must develop a high degree of knowledge and must develop the ability to solve problems in the poultry industry. The contest blends practical hands-on experiences with a basic knowledge of the poultry industry required for careers in the poultry field.

Foundation Standards: Mathematics Algebra 10, 13, 15, Problem Solving and Critical Thinking 5.1, 5.3, Health and Safety 6.2, 6.4, 6.5, Ethics and Legal Responsibility 8.3, Leadership and Teamwork 9.1, 9.2, 9.3, 9.6, Science 1.a, 1.c, 1.d, 1.L, 1.m, Writing 2.6, Listening and Speaking 1.1, 2.2, 2.3, Career Planning and Management 3.1.

Animal Science Pathway: D1.0-1.3, D2.2-2.3, D3.0-3.2, D4.1, D5.1, 5.3, 5.5, D6.1-6.7, D8.0-8.3, D9.0-9.4, D10.1, D12.1-12.5

2. OBJECTIVES

The Nebraska FFA Poultry Evaluation Career Development Event provides opportunities for the participant to:

A. Make accurate observations and logical decisions.
B. Discuss and justify decisions (orally and written).
C. Communicate industry and product terminology.
D. Identify USDA standards of product quality.
E. Identify consumer acceptance criteria of products.
F. Recognize economic importance of value-added products.
G. Collaborate with others to analyze industry scenarios.
H. Demonstrate the use of appropriate information technology used in the poultry industry.

Specifically, participants will:

A. Evaluate and place live meat-type chickens and orally defend the selection.
B. Evaluate and place live egg-type hens and orally defend the selection.
C. Evaluate, grade and place ready-to-cook carcasses of chickens or turkeys.
D. Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
E. Evaluate and grade individual shell eggs for interior quality.
F. Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
G. Evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
H. Identify poultry carcass parts.
I. Complete a written examination on poultry production, management and science.

3. ELIGIBILITY

A poultry evaluation team may consist of four members. All four scores will be used in determining final and sub-contest team placings. All team members are eligible for individual awards. Two teams per district will qualify for the state event.

4. RECOMMENDED ATTIRE

Because students will spend approximately an hour in the cooler, they are encouraged to wear warm clothing and hard-soled shoes for this event.

5. REQUIRED SUPPLIES AND EQUIPMENT

A. Each participant must have two clean, sharpened No. 2 pencils.
B. Clipboards to be used for the purpose of providing a “backing” and protection while completing the event cards.
C. No other containers or devices will be permitted for participant use during the event.
D. In addition, participants will be provided clean sheets of paper for recording decisions made during the event. This document will serve as a participant’s personal record of decisions made during the event.

6. EVENT SCHEDULE

There will be three “waves” at different times throughout the day where districts will follow the schedule of:

1. Check-in
2. Instructions
3. Poultry Meat Evaluation
4. Live Bird and Egg Evaluation
5. Reasons and Exam

Check the CDE schedule for specific arrival, start and end times, and the event location.

7. ANNUAL THEME

There is no theme or annual topic for this CDE.

8. EVENT FORMAT

A. No two students from one team shall judge the same class at the same time. Printed cards will be given to each contestant upon which placings will be written. The cards will be collected after each class is judged, except on classes where oral reasons are given. On the reasons classes, students shall hand the card to the judge before giving reasons.
B. Unnecessary rough handling of the birds will disqualify the contestant.
C. All contestants shall be allowed two minutes to look over birds in coops prior to handling and 13 minutes to place birds. All other classes will be 15 minutes long.
D. Using notes during the presentation of oral reasons is not recommended and a loss of points will occur.
E. Electronic calculators may be used. Only those having the following functions – addition, subtraction, multiplication, division, equal, percent, square-root, +/- key, and one memory register.

There will be 9 classes judged, including the following suggested instructions for judging classes:

Procedures

The officials for the meats classes are aware and adhere to our Curricular Code for the Poultry Contest (i.e. receive a copy of the Code before the day of the contest), as well as having a copy of the Curricular Code and the latest edition of the Texas A&M Poultry Manual available for reference the day of the contest. The representative is to be included in the setting up and placing of the Ready to Cook Poultry Classes. The Texas A&M Poultry Manual is to be the official guide for all grading classes.

The classes will be monitored by a contest advisor throughout the contest to make sure products maintain their intended grade (i.e. Any internal eggs that are replaced be checked by the contest advisor – as well as checking processed meats, external eggs, parts, carcasses, etc.) from the start of the contest throughout the judging completion.

The contest advisor will be available throughout the contest in case of any errors that may have occurred may then be corrected at tabulations in order to provide for a more outstanding State Finals Poultry Contest. The top three coaches from the previous year's state contest meet with the contest advisor prior to completion for a contest review.

Class 1 A class of four Market Broilers.

The Market Broilers will be the same age (approximately 8 weeks old), the same strain, and raised under the same environmental conditions. A form of identification will be used to identify each bird. Broiler breeders may or may not have trimmed beaks. The participant may touch the birds but only inside the cages and using proper handling procedures.

A set of oral reasons (Class 3) is required for Class 1 or Class 2. Students should be using the broiler breeder selection criteria discussed in the "Poultry Science Manual for National FFA Career Development Events" by Instructional Media Service, Texas A&M University to evaluate the birds.

Or

Class 1 **A class of four Egg-type hens.**

Egg-type hens will be used in Class 2 (a placing class of four birds). The hens will be the same age, the same strain and raised under the same environmental conditions. A form of identification will be used to identify each bird. Hens may or may not have trimmed beaks. The participant may touch the birds inside and outside the cages using proper handling procedures.

Competence in identifying egg-type hens with superior production characteristics is critical to a successful egg production enterprise. Egg-type hens will have characteristics indicating past production. Thus, the emphasis should be on the number of eggs laid by each hen. Body characteristics and qualities discussed in the "Poultry Science Manual" will govern the final placing of the hens.

Class 2 **Oral Reasons on Class 1**

Class 3 **Ten chicken broilers and/or turkey carcasses and/or parts for grading.**

This class may consist of any combination of carcasses and parts (for example, there may be six broiler carcasses, three broiler parts, and one turkey carcasses, or there may be five broiler carcasses and five turkey carcasses). Each broiler carcass shall be evaluated using the grading criteria for carcass weights ranging between two and six pounds. Each turkey carcass shall be evaluated using the grading criteria for carcass weights ranging from six to sixteen pounds. Carcasses and parts are to be graded based on the "Poultry Science Manual for National FFA Career Development Events" by Instructional Media Services, Texas A&M University.

Class 4 **Four RTC carcasses for placing.**

This class is a placing class of four ready-to-cook turkey hens and/or toms. Each turkey carcass shall be evaluated using the grading criteria for carcass weights ranging from six to sixteen pounds. The carcasses are to be placed after predetermining their USDA quality grades based on the standards provided in the "Poultry Science Manual." USDA quality grades are A, B, and C. NG designates non-gradable. More than one carcass of the same USDA quality grade may be in the class. IMPORTANT: Feathers, pin feathers, hair, preen glands, visible scales,

excess skin and medullary bone are NOT considered in this class. The carcasses should be displayed on shackles. Participants may not touch the carcasses. The shackles may be rotated for viewing the carcasses.

Class 5 Ten white-shelled chicken eggs for USDA interior quality grading.

Interior quality factors described in the "Poultry Science Manual" are the basis for evaluation. USDA quality grades are AA, A, B and Loss. The characteristics of a Loss egg are listed in the "Poultry Science Manual." Participants may handle the eggs for candling purposes.

Class 6 Ten chicken eggs for exterior quality grading.

The egg shells will be white in color. Evaluation of eggs will be based on soundness, cleanliness, and uniformity in color and size of the visible portions of the eggs based on USDA Standards. Participants will not be permitted to touch the eggs or the cartons.

Class 7 Boneless further Processed Poultry Meat Products

Each participant will determine written quality factors for a class of five boneless further processed poultry meat products (i.e. 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.

Bone-In further Processed Poultry Meat Products

Each participant will determine written quality factors for a class of five – further processed poultry meat products (i.e. 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, miss-cut products, mixed products, and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

Class 8 Ten poultry carcass parts for identification.

Participants will not be permitted to touch the poultry parts. Officials will randomly select ten parts for those used in the chicken processing and merchandising industries. Twenty-nine parts are described in the "Poultry Science Manual."

Class 9 A written examination on poultry management.

The written exam will consist of 25 multiple choice items, of which no more than five will require mathematical calculations. Each question will be valued at 4 points for a total of 100 points possible.

9. SCORING

There will be 9 classes judged, including:

Part I - Live Poultry		**Individual Points**	**Team Points**
Class 1	A Class of four Market Broilers or Egg-type hens (rotate each year).	50	200
Class 2	Oral reasons for Class 1	50	200
Part II - Ready-to-Cook Poultry			
Class 3	Ten chicken and/or turkey carcasses and/or parts for quality grading.	50	200
Class 4	Four Ready to Cook turkey carcasses for placing.	50	200
Part III – Shell Eggs			
Class 5	Ten white-shelled chicken eggs for USDA interior quality grading	50	200
Class 6	Ten chicken eggs for exterior quality grading.	50	200
Part IV - Further Processed Poultry			
Class 7	Boneless further Processed Poultry Meat Products and Bone-in further Processed Poultry Meat Products.	50	200
Class 8	Ten poultry carcass parts for identification.	50	200
Part V – Poultry Production and Management			
Class 9	A written examination on poultry management.	100	400
TOTAL		**500**	**2000**

10. TIEBREAKER

A. The team or individual scoring the highest total reasons score will be the winner.

B. The team or individual scoring the highest management exam score will be the winner.

C. The team or individual scoring the highest on Sub Contest 1 - Live Birds will be the winner.

Sub contest definitions and tie breakers include:

A. Sub Contest 1 - Live Birds consists of classes 1 and 2
    a. The highest score individually or as a team from class 1 will be the winner.

B. Sub Contest 2 - Ready to Cook consists of classes 3 and 4
    Tie Breakers
    a. The highest score individually or as a team from class 3 will be the winner.
    b. The highest score individually or as a team from class 4 will be the winner.

C. Sub Contest 3 - Shell Eggs consists of classes 5 and 6
    Tie Breakers
    a. The highest score individually or as a team from class 5 will be the winner.
    b. The highest score individually or as a team from class 6 will be the winner.

D. Sub Contest 4 - Further Processing consists of classes 7 and 8
    a. The highest score individually or as a team from class 7 will be the winner.
    b. The highest score individually or as a team from class 8 will be the winner.

E. Sub Contest 5 - Management Exam consists of class 9
    a. The contest site will choose three pre-determined tie breaker questions from the exam

11. RESOURCE MATERIALS

A. 6th Edition Poultry Science Manual: Instructional Materials Service (IMS) Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588; Telephone (979) 845-6601, FAX (979) 845-6608; ims@tamu.edu

B. USDA Poultry Grading Manual

C. USDA Egg Grading Manual

D. Poultry Science Manual for Career Developments, 7th edition

E. View Appendix 1. Products Order Form below

12. PAST EXAMS

Refer to www.ffa.org for practice poultry exams.

13. POST-CDE DEBRIEFING OPPORTUNITY

An explanation and highlights from the event will be available for advisors and students after the completion of the last team.

APPENDIX

Appendix 1. Products Order Form

Instructional Materials Service
Agricultural Leadership, Education, & Communications
Texas A&M University
2588 TAMU, College Station, TX 77843-25888
Office: (979) 845-6601 Fax: (979) 845-6608
E-mail ims@tamu.edu Web: http://myimsservices.com

TAMU-IMS EFT # 3711 711 711 1000

Order Received By
_____

Date _____
Individual Placing Order _____
Tax Exempt No. (EIN) _____

Purchase Order No. _____
FFA Chapter No. _____

Telephone No. _____
E-mail address: _____

Send Invoice To:
_____
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Send Order To:
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This handout gives you an idea of the wide variety of resources available from IMS for the Poultry Evaluation CDE. We have an online store similar to Amazon™ and the quickest way to order from us (IMS) is to create an account in our Store. Simply visit www.myimsservices.com and select Create Account. To order, select Browse Store on the left menu bar, type the item number or description and from there it is pretty easy. Pay later by check, include a PO number in the order or pay by credit card. You will need to know your district's EIN.

For more information about creating this account, e-mail ims@tamu.edu. Thank you.

POULTRY EVALUATION CDE RESOURCES

Cat. No.	Qty.	Item	Unit Price	Total Amount
0418-7		Poultry Science Manual for 2017–2021 Natl FFA CDE (7th edition)	45.00	
0413		USDA Regulations for Voluntary Grading of Poultry/Rabbits	2.00	
0414		Poultry Grading Manual (USDA AH-31) color print edition	10.00	
0415		Interior Quality of Eggs (AMS-PY-004) color chart 15" X 22"	10.00	
0416		Interior/Exterior Quality of Shell Eggs (AMS-605) color chart	10.00	
0417		Egg-Grading Manual (USDA AH-75) Color edition	10.00	
0419		Ready to Cook Poultry Grading Chart	15.00	
4029		2011 National FFA Poultry CDE Written Exam & Key	10.00	
4030		2012 National FFA Poultry CDE Written Exam & Key	10.00	
4020		2013 National FFA Poultry CDE Written Exam & Key	10.00	

Cat. No.	Qty.	Item	Unit Price	Total Amount
		Page Total		
9561D		2008 National FFA Poultry Evaluation CDE Team Event DVD	35.00	
9562D		2009 National FFA Poultry Evaluation CDE Team Event DVD	35.00	
9563D		2010 National FFA Poultry Evaluation CDE Team Event DVD	35.00	
9564D		2011 National FFA Poultry Evaluation CDE Team Event DVD	35.00	
9565D		2012 National FFA Poultry Evaluation CDE Team Event DVD	35.00	
9572D		Introduction to Poultry Judging DVD	115.00	
9573D		Judging Pullets and Hens DVD	65.00	
9574AD		Evaluating Ready-to-Cook Turkeys & Broilers DVD (2011)	99.00	
CEV80208		ID of Poultry Parts & Evaluation of Further Processed Poultry Meats	99.00	
9575D		Egg Grading DVD	99.00	
9576D		Poultry Judging: Practice Contest I DVD	49.00	
9592D		Poultry Judging: Practice Contest II DVD	59.00	
9692D		Poultry Judging Contest IV DVD	59.00	
9950D		Practice Poultry Judging Contest IV DVD	49.00	
9951D		Practice Poultry Judging Contest V DVD	49.00	
9333NC		Written Exam Refs CD	50.00	
9334NC		Natl FFA Poultry CDE PPT Prog CD	50.00	
9390NC		Breeds of Livestock & Poultry PPT	54.00	
9635		Poultry reproductive anatomy & physiology: Female DVD	75.00	

	Total of previous page	_____
	Total of this page	_____
Shipping & Handling	Subtotal	_____
For orders up to $100.00, add $10.00	Shipping/Handling/Hosting Charge	_____
For orders $100.00 to $1,000, add 10%	Sales Tax 8.25% (*Texas non-exempt only*)	_____
For orders $1,000 and above, add 7%	TOTAL ORDER	$ _____