

POULTRY EVALUATION CDE

General Information

Contestants will be allowed 12 minutes for each placing or grading class. Contestants will be allowed 30 minutes to complete the written test. Top 3 scores will be counted for team score.

Parts of the Poultry Evaluation Career Development Event

1. Past Production Hens Placing Class	50 points/class	1 class
2. Ready-to-Cook Carcass Placing Class	50 points/class	1 class
3. Carcass and Part Grading	5 points/sample	10 samples
4. Egg Interior Quality Grading (Candling)	5 points/egg	10 eggs
5. Egg Exterior Quality Grading	5 points/egg	10 eggs
6. Written Factors for Exterior Grading	5 points/egg	10 eggs
7. Identification of Poultry Cuts/Parts	5 points/cut	10 cuts
8. Boneless Further Processed Poultry Meat Products	5 points/sample	5 samples
9. Bone-In Further Processed Poultry Meat Products	5 points/sample	5 samples
10. Written Exam	4 points/question	25 questions

Past Production Hens Placing Class 50 points/class 50 points

One class of four live birds (commercial strains of White Leghorn type hens) will be judged on past production qualities. Birds will be identified with leg bands. Birds may or may not be beak trimmed or have combs dubbed. Contestants will be permitted to handle live birds. All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation and enforcement of this rule will be the responsibility of the event chairperson. Perfect score is 50 points.

Ready-to-Cook Carcass Placing Class 50 points/class 50 points

One class of four ready-to-cook turkey carcasses will be evaluated and placed according to USDA standards for turkey carcasses weighing six 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. A perfect score is 50 points.

Carcass and Part Grading 5 points/specimen 10 specimen 50 points

There will be 10 ready-to-cook chicken whole carcasses or parts from broiler-fryers or roasters weighing 1 ½ to 6 pounds. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two to six pounds. Quality grades are A, B, C, and No Grade. Contestants are not allowed to handle or touch carcasses. Pinfeathers and hair will not be considered in grading.

Scoring: 5 points for correct placing; 3 points for one grade off; 1 point for more than one grade off; and 0 points if the No Grade line is crossed. *If the Official grade is "no grade" the only acceptable grade is "no grade" as the carcass is not marketable; "A, B, or C" grades would earn a score of zero. If the Official grade is A, B, or C and the contestant marks "no grade" a score of zero is given as the contestant has deemed the carcass unmarketable.* Perfect score is 50 points.

Participant's grade	Official Grade			
	A	B	C	No Grade
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
No Grade	0	0	0	5

Egg Interior Quality Grading (Candling) 5 points/egg 10 eggs

50 points

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.

Scoring: 5 points per egg graded correctly; 3 points for one grade off; 1 point for more than one grade off; and 0 points if the No Grade line is crossed. *If the Official grade is "loss" the only acceptable grade is "loss" as the egg is not marketable; "AA, A, or B," grades would earn a score of zero. If the Official grade is "AA, A, or B" and the contestant marks "loss" a score of zero is given as the contestant has deemed the egg unmarketable.* 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

Egg Exterior Quality Grading

5 points/egg 10 eggs

50 points

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.

Scoring: 5 points for the correct placing; 3 points for one grade off; and 0 for more than one grade off or if the No Grade line is crossed. *If the Official grade is "No Grade" the only acceptable grade is "No Grade" as the egg is not marketable; "AA/A or B," grades would earn a score of zero. If the Official grade is "AA/A or B" and the contestant marks "No Grade" a score of zero is given as the contestant has deemed the egg unmarketable.* Perfect score is 50 points.

Participant's Grade	Official Grade		
	AA/A	B	No Grade
AA/A	5	3	0
B	3	5	0
No Grade	0	0	5

Written Factors for Exterior Grading 5 points/egg 10 egg 50 points

Each contestant will identify USDA grading defects used to determine the exterior grade of 10 chicken eggs. Eggs may be determined to have "no defect", or have one or more defects. Mark all defects that apply.

Scoring: 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.

Identification of Poultry Cuts/Parts 5 points/cut 10 cuts 50 points

Contestants will identify ten ready-to-cook poultry cuts. Poultry cuts will be randomly selected and consistent with those used in the broiler chicken and/or turkey processing and merchandising industries. Contestants will not be able to touch any of the samples. The Poultry Science Manual for National FFA Career Development Events provides a good reference for the parts.

Scoring: 5 points for a correct answer. Perfect score is 50 points.

**Boneless Further Processed Poultry Meat Products
5 points/sample 5 samples 25 points**

Each participant will determine written quality factors of 5 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. Mark all defects that apply.

Scoring: 5 points for a correct answer. Perfect score is 25 points.

- 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.

Bone-In Further Processed Poultry Meat Products**5 points/samples 5 samples 25 points**

Each participant will determine written quality factors of 5 bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Evaluation criteria include coating defects, color defects, size consistency, broken products, miscut products, and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification. Mark all defects that apply.

Scoring: 5 points for a correct answer. Perfect score is 25 points.

- 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.

Written Exam 4 points/question**25 questions****100 points**

There will be a written exam consisting of twenty-five multiple-choice questions with 4 points per question. Thirty minutes will be allowed for contestants to complete the written exam. Questions will be developed from the Poultry Science Manual for National FFA Career Development Events Manual, 7th Edition. Some questions may require mathematical calculations.

Scoring: 4 points for correct answer. Perfect score is 100 points.

Topics are indicated below by year as they appear in the manual.

Written exam topic areas: (contents follows state convention year)Every year:

- Production Segments of the Poultry Industry
- Careers in the Poultry Industry
- Anatomy and Physiology of the Fowl
- Poultry Embryology
- Poultry Health Management
- Poultry Waste Management

Odd Years 2027, 2029

- Poultry Environmental Control Management
- Poultry Genetics
- Poultry Nutrition
- Processing Poultry Products
- Marketing Poultry Products

Even Years 2028, 2030

- Poultry Hatchery Management
- Market Broiler Management
- Market Turkey Management
- Egg Strain Pullet and Hen Management
- Additional Poultry Enterprises and Products

Additional Contest Information

- A. Official Dress or appropriate FFA attire is required. Refer to Rule 1-A-5 on page 1.1.
- B. Computer scantron sheets will be used for this CDE.
- C. Top three individual scores will be added together for a team score.
- D. Tiebreakers are as follows
 - a. Total Sum of Written Exam
 - b. Total Carcass Grading Score
 - c. Class Placing Scores are determined by official judge

References

This list of references is not intended to be all-inclusive. Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

- **POULTRY SCIENCE MANUAL (7th Edition):** Available from Texas A & M Agrilife, Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588 (Phone; 979-845-6601). [Link to order Poultry Science Manual](#).
 - **All examination items will be derived from this reference.**
- [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)
- One Less Thing—Poultry Judging Handbook Lessons, www.onelessthing.net

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Poultry Evaluation CDE:

Contestant ID _____

Name _____

Chapter _____

Class _____

Write in your placing

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2134	
2143	
2314	
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1234	
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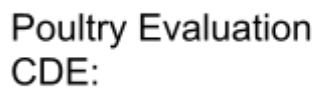
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Write in your placing



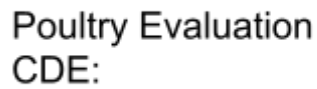
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Poultry Evaluation

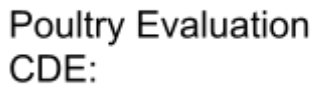
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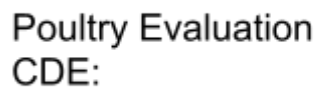
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Written Factors for Exterior Egg Grading

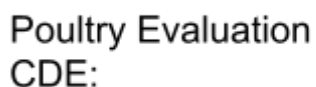
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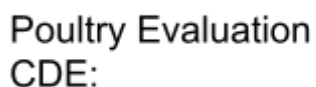
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Boneless Further Processed Poultry Meat Products

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Bone-In Further Processed Poultry **Meat Products**

Contestant ID _____ Name _____ Chapter _____

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