

POULTRY EVALUATION

~~3-or~~4 or 5 Member Team

I. PURPOSE

Students engaged in the Poultry Development Event learn to effectively make comparative observations, generalizations to the poultry industry, draw conclusions and make decisions. Students must apply USDA standards and make qualitative judgments concerning eggs, live birds, carcasses and further processed poultry products. Students learn foundational knowledge and master basic skills related to the poultry and food industries

II. EVENT FORMAT

A. Team Make-up

~~Three-or four~~ Four or five individuals per school form a team. All members will be scored and the top ~~three~~ four scores will count towards the team total.

B. Event Schedule

1. Participants will have ~~12~~ 14 minutes to evaluate each class.
2. There will be a two-minute warning alerting the participants of the impending end of the ~~12~~ 14 minute period.
3. Participants will have one minute to move from class to class.

C. Equipment

Team members must provide their own compliant clipboard and/or clean folder with the following items: scan sheet, and/or copy of the scan sheet, optional Texas FFA CDE drop sheet, and/or 2 sheets of lined or unlined blank paper.

D. Evaluation Classes

1. Live Poultry (100 points)
 - a. Each participant will place a class of four market broilers. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner. Participants may not remove the broilers from the holding unit.
 - b. Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner. Birds may be removed from coops but there may be no side by side comparison.
 - c. Live Poultry Points
 - Market broilers.....50
 - Egg-type hens..... 50
2. Ready-to-Cook Poultry (100 points)
 - a. Each participant will grade a class of ~~40~~ 8 ready-to-cook chicken ~~and/or turkey~~ carcasses ~~and/or 2 chicken~~ parts for a total of 10 RTC Poultry Products. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two pounds to six pounds and for turkey

carcasses weighing six pounds to 16 pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (non-gradable). Participants may not touch any carcass or part; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

b. 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 16 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.

c. Ready-to-Cook Poultry Points

- 10 chicken and/or turkey carcasses and/or parts for quality grading.....50
- Four carcasses for placing..... 50

3. Shell Eggs (150 points)

a. Each participant will grade a class of 10 white (or white-tint)-shell eggs. **Exterior Eggs must be put in boxes and covered with clear film.** Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.

b. Each participant will grade a class of 10 shell eggs. Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (non-gradable). Criteria for grading may include decisions related to the following quality factors: Soundness (unbroken, check, dented check or leaker); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen); Shell Texture (large calcium deposits, body check or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.

c. 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.

d. Shell Eggs Points

- Ten white-shell eggs for interior quality grading50
- Ten chicken eggs for exterior quality grading..... 50
- Evaluation criteria for Class 850

4. Further Processed Poultry (150 points)

a. Each participant will determine written quality factors for a class of 10 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. **Further Processed Poultry must be put in boxes and covered with clear film.**

- b. Each participant will determine written quality factors for a class of 10 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, mis-cut products, mixed products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification. **Further Processed Poultry must be put in boxes and covered with clear film.**
 - c. Each participant will identify 10 poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries. The participant may not touch any part; doing so will result in disqualification.
 - d. Further Processed Poultry Points
 - Boneless Further Processed Poultry Meat Products50
 - Bone-In Further Processed Poultry Meat Products50
 - Ten chicken carcass parts for identification50
5. Poultry Management Written Exam (120 points)
- a. The written examination will be administered during the rotation.
 - b. Each participant will complete a 30 item written examination on poultry production, management, anatomy and physiology. Five or more items will require mathematical calculations. Exam material will follow the rotation for the National Exam. Examination items will be developed from information found in the references.
 - c. Written Exam Points
 - Written Examination..... 120

III. SCORING

Live Poultry	100
Ready to Cook	100
Shell Eggs	150
Further Processed Products	150
Written Exam	120
TOTAL INDIVIDUAL POINTS	620
TOTAL TEAM POINTS	1,935

IV. TIEBREAKER

- A. Ties for team awards shall be broken as follows:
1. The team with the higher written exam score will place higher.
 2. If still tied, the team with the higher score in the Live Poultry Evaluation will place higher.
 3. If still tied, the team with the higher score in shell eggs will place higher.
 4. If still tied, the team with the highest alternate score will place higher.
 5. If still tied, teams will be accompanied by their advisor and will meet with contest officials who will conduct a coin toss to determine the higher placing team.

- B.** Ties for individual awards shall be broken as follows:
1. The individual with the higher written exam score will place higher.
 2. If still tied, the individual with the higher score in the Live Poultry Evaluation will place higher.
 3. If still tied, the individual with the higher score in shell eggs will place higher.
 4. If still tied, individuals will be accompanied by their advisor and will meet with contest officials who will conduct a coin toss to determine the higher placing individual.

V. REFERENCES

Poultry Science Manual for National FFA Career Development Events, 7th edition, Catalog No. 0418-7.

VI. SCORING REFERENCES

A. Grading Classes

Classes 4, 7 and 8 are grading classes. Each class has a value of 50 points per participant.

1. Class 4 – Scoring for Parts and Carcass Grading
As shown above, Class 4 is scored based on the USDA quality grades A, B, C and the category NG. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “NG” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points. (Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)
2. Class 7 – Scoring for Interior Egg Quality Grading
As shown above, Class 7 is scored based on the USDA quality grades AA, A, B and Loss. In the case of Class 7, each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.
3. Class 8 – Scoring for Exterior Egg Quality Grading
As shown above exterior egg quality grading is scored based on the USDA quality grades AA/A, B and NG (nongradable). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, three point will be deducted to obtain a score of two points. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

B. Written Factors Classes

Class 9 is written factors for Class 8 and has a value of 50 points per participant. Classes 10 and 11 are written factors for further processed poultry meat products

and have a value of 50 points per class for each participant. For Class 9 each item is evaluated for twelve different quality factors. For Class 10 and 11, there are seven different quality factors. Each item may be determined to have “no defect” or to have one or more defects.

1. For each correct match with the judge, zero points are deducted.
2. For each “defect” or “no defect” missed or added, two points are deducted.
3. No score will be less than zero.

C. Identification Class

Class 12 is an identification class consisting of ten poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.

D. Written Examination Class

Class 13 is an examination consisting of 30 multiple-choice items. The class has a value of 120 points per participant. Each correct answer receives a score of four points.