

Poultry Evaluation

A Special Project of the South Dakota FFA Foundation

Important Note

Please thoroughly read the General Rules at the beginning of this handbook for complete rules and procedures that are relevant to all South Dakota FFA Leadership and Career Development Events.

Purpose

The purpose of the Poultry Evaluation Career Development Event is to provide a competitive event for agricultural education students which emphasize skills in poultry production and management.

Objectives

- Measure students' knowledge in the following categories:
 - to make accurate observations of poultry.
 - communicate industry and product terminology.
 - identify USDA standards of product quality.
- Develop the ability to select and market poultry and poultry products that will satisfy consumer demands and provide economic returns to producers, as well as, meet the needs of the industry.
- Become proficient in communicating the terminology of the industry and the consumer.
- Provide an opportunity for participants to associate with professionals in the industry.
- Utilize correct terminology as it relates to the poultry industry.

Event Rules

Each team will be comprised of three or four members.

The top three individual scores will be used to determine the final team score.

Students will need to supply a hairnet, hat, or clean head cover, and an apron or frock when in the meats lab. Hairnets will be available to purchase.

Event Format

The Poultry Evaluation CDE shall consist of seven parts, outlined below.

Placing Classes- 150 points

Ten minutes will be given per class.

There will be a total of two placing classes with four animals to be placed first, second, third, and fourth.

Placing classes will consist of one class of market broilers, one class of single-comb white leghorns, or commercial strains of leghorn-type birds.

Each participant will be permitted to "handle" the birds in a professional and humane manner. Ten minutes will be given per class.

If there are no market broilers available, a class of commercial birds will take its place.

There will be a total of one placing class with ready-to-cook chicken or turkey carcasses to be placed first, second, third, and fourth.

Interior Egg Grading- 50 points

Ten minutes will be allowed for this portion of the event.

Each participant will grade one class of ten white shell market eggs to be candled individually for interior quality. Qualities are AA, A, B, and Loss.

Participants must candle the eggs, but improper handling will result in disqualification.

Scores will be determined by using the table below:

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

Each correct score receives a score of five points. If the item is graded one quality grade above or below the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades above or below the correct grade, four points will be deducted to obtain a score of one point. If the "Loss" line is crossed, all five points will be deducted.

Exterior Egg Grading and Defect Classification- 100 Points

Ten minutes will be given for this portion of the event.

Each participant will grade one class of ten shell eggs (white, brown, or other). Qualities are AA/A, B, NG, and Loss.

Criteria for grading 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.

Scores will be determined by using the table below:

Participant's Grade	Official Grade		
	AA/A	B	NG
AA/A	5	3	0
B	3	5	0
NG	0	0	5

Each correct score receives a score of five points. If the item is graded one quality grade above or below the correct grade, two points will be deducted to obtain a score of three points. If the "NG" line is crossed, all five points will be deducted.

For each correct “defect” matched with the judge, zero points will be deducted. For each “defect” or “no defect” missed or added, two points will be deducted.

Carcass Grading- 25 points

Ten minutes will be allowed for this portion of the event.

Each participant will grade one class of five ready-to-cook chicken and/or turkey carcasses and/or parts.

Criteria for grading will be derived from USDA standards for chicken carcasses weighing two to six pounds and for turkey carcasses weighing six to 16 pounds or carcasses weighing greater than 16 pounds.

Four categories will be used for may be used, including the USDA quality grades A, B, C, and the category NG (non-gradable). Scores will be determined by using the table below:

Participant's Grade	Official Grade			
	AA/A	B	C	NG
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
NG	0	0	0	5

Each correct score receives a score of five points. If the item is graded one quality grade above or below the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades above or below the correct grade, four points will be deducted to obtain a score of one point. If the “NG” line is crossed, all five points will be deducted.

Participants may not touch any carcass or part; doing so will result in disqualification.

Further Processed Poultry Meat Products – 50 points

Ten minutes will be allowed for this portion of the event.

Each participant will determine written quality factors for a class of ten further processed poultry meat products.

Five products will be boneless (e.g., precooked, poultry meat patties, tenders, nuggets, or other boneless products); five products will be bone-in (e.g., precooked, bone-in wings or other bone-in poultry meat products).

Criteria for evaluation will include coating void, inconsistent color, inconsistent size or shape, broken or incomplete, cluster/marriages, foreign material, or no defect.

Participants may not touch the products; doing so will result in disqualification.

Carcass Parts Identification- 25 points

Ten minutes will be allowed for this portion of the event.

Each participant will identify five poultry parts.

Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries as outlined in Part IX.

The participant may not touch any part; doing so will result in disqualification.

Written Test- 120 points

Thirty minutes will be given for this portion of the event.

A 30-question written test will be given to each individual.

Each question is worth four points.

Scoring

The event will be scored as follows:

	Possible Points
3 Placing Classes	150
Interior Egg Grading	50
Exterior Egg Grading	50
Exterior Egg Defect Classification	50
Carcass Grading	25
Further Processed Poultry Meat Products	50
Carcass Parts Identification	25
Written Test	120
Total Possible Individual Points	520
Total Possible Team Score (3 members count)	1560

Tiebreakers

In the case of a team tie, the order to break the tie will be:

- Total score of placing classes
- Total score of interior egg grading
- Total score of written test

In the case of an individual tie, the order to break with tie will be:

- Total score of placing classes
- Total score of interior egg grading
- Total score of written test

References and Resources

National FFA Core Catalog

Poultry Science Manual for National FFA Career Development Events

Hormel Computing Slide for National FFA Core Catalog

Poultry Grading Manual- Agriculture Handbook Number 31 (latest USDA edition)

Egg Grading Manual- Agriculture Handbook Number 75 (latest USDA edition)

National 4-H Poultry Judging Manual

Chicken Carcass Parts for Identification

Half	Front Half	Rear Half	Whole breast with rib	Bnls, skinless whole breast with rib meat
Whole breast	Bnls, skinless whole breast	Split breast with ribs	Bnls, skinless split breast with rib meat	Split breast
Bnls, skinless split breast	Breast quarter	Breast quarter without wing	Tenderloin	Wishbone
Leg quarter	Leg	Thigh with back portion	Thigh	Bnls, skinless thigh
Drumstick	Bnls, skinless drum	Wing	Drumette	Wing portion
Liver	Gizzard	Heart	Neck	Paws