



Poultry Evaluation CDE

Purpose

The Poultry Evaluation Career Development Event stimulates learning activities relative to production and management, processing, marketing, and consumption of poultry products. Skills such as selection and management of poultry, communicating industry terminology effectively, in addition to evaluating and justifying decisions are attained through participation in this event.

Sponsor

This event is currently sponsored by Zoetis, Perdue, Barnhardt Farms, and the North Carolina Egg Association.

Superintendent

The superintendent for this event is Dr. Jason Davis, State FFA Coordinator, NCSU Box 7654, Raleigh, NC 27695-7654 Phone: 919.513.0216 Fax: 919.513.3201 Email: jason_davis@ncsu.edu

Eligibility

This event is open to all FFA chapters and FFA members in good standing. FFA Members may not participate in a Career Development Event that leads to a state level event after July 1 following their high school/early college graduation. Members winning a previous state event in this area or that have participated in a previous national event in this area are ineligible.

Teams shall consist of three or four members. Four scores will count towards the team total (A three-member team will earn a zero for the 4th score). No alternates are allowed in state events. Any alternate found participating in a state event will result in total team disqualification

FFA members in good standing may also participate as individuals in this event. A chapter may have up to two members participate as individuals as long as the chapter does not have a team participating in the event. Their scores will only count toward

individual recognition, and will not be tallied as a team score.

The use or possession of cellular phones or any other mobile electronic communication device is prohibited during any state-level career development event. Any violation of this rule by any team member will result in total team disqualification.

Any member found cheating in any state-level career development event will result in total team disqualification for that event.

The North Carolina FFA Association, in keeping with the FFA mission and purposes, does not permit the use of tobacco products, e-cigarettes, vapes, or Juuls at any FFA facility or at any FFA activity.

Calculators used for this event must be only basic five function (add, subtract, multiply, divide, and square root only) calculators. Possession of scientific calculators and other programmable calculators or other non-basic calculator by any team member shall result in a team disqualification.

Dress Code

Participants are required to follow the North Carolina FFA Career Development Event Dress Code. Participants are allowed to wear long pants, an appropriate shirt with a collar or an appropriate high school or FFA t-shirt.

The North Carolina FFA Association strives to promote a positive image at all Official FFA Events. The dress code policy was established to address the issue of appropriate attire at all Official FFA Events. Members should adhere to this policy for all events. A ten percent reduction will be applied to all individual scores from a chapter if a participant from that chapter violates the dress code during that career event.



Procedures for Administering the Event

- A. The state event, open to any FFA Chapter, will be held at NC State University.
- B. A team will consist of four members. Only the top three scores will count.
- C. The event will consist of the following areas:
 1. Place a class of four (4) market broilers (Form 478-5)
 2. Oral reasons on the market broiler class. (Poultry Evaluation Oral Reasons Scorecard)
 3. Evaluation of Boneless Further Processed Poultry Meat Products. (Poultry Evaluation Scorecard Form 478-5)
 4. Placing of 10 single exterior eggs (Form 478-5)
 5. Parts identification (Form 478-5)
 6. Ten eggs for interior quality (Form 478-5)
 7. Ten chicken carcasses/parts for quality grading (Form 478-5)
 8. Complete a written, multiple-choice test consisting of twenty five (25) questions from the topic areas in the Poultry Science Manual for National FFA Career Development Event for the following years.
 - 2016 – Anatomy and Physiology of the Fowl and Egg Strain Pullet and Hen Mgt.
 - 2017 – Poultry Health Management and Market Turkey Management
 - 2018 – Anatomy and Physiology of the Fowl and Poultry Waste Management
 - 2019 – Poultry Health Management and Poultry Embryology
 - 2020 – Anatomy and Physiology of the Fowl and Processing Poultry Products
 9. Placing a class of egg type hens (Form 478-5)

Scoring (See Notes on Scantron)

<i>Maximum Score</i>	<i>450</i>
1. Selection of Broiler Breeders	50
2. Oral Reasons	50
3. Evaluation of Boneless Further Processed Poultry Meat Products	50
4. Placing of Exterior Eggs	50
5. Identification	50
6. Placing of Interior Quality	50
7. Carcasses/Parts grading	50
8. Multiple-Choice Test	50
9. Egg type hens	50

Procedure for Determining the State Event Winner When Scores are Tied

In the event a tie score exists, apply the following methods in sequential order until the tie is broken:

1. Compare the alternate scores. The lowest team member score is the alternate score.
2. Compare the total team scores (four scores) for the multiple choice test component and the high scoring team is the winner. If this fails to break the tie compare the total team scores of these components in this order until the tie is broken: oral reasons, identification, carcass/parts grading, selection of broiler breeders, egg type hens, placing of further-processed, and placing of interior quality.
3. If these methods fail to break the tie, co-winners will be declared and a run-off event will be held to determine which team will represent North Carolina at the National FFA Convention. The run-off event will follow the same rules as the state event.

Procedure for Determining the State Event High Scoring Individual

Ties in scores between individual will be broken by comparing the oral reasons scores. If the scores remained tied co-winners will be declared.

State Awards

The awards for the state event will be presented annually at the state FFA convention to include a



team 1st, 2nd and 3rd place plaque and a travel monetary award.

National Career Development Event Participation

State winning teams advancing to the national career development event will be automatically registered for the national event. It is the responsibility of the FFA Chapter Advisor to complete all necessary national certification and waiver forms and return them to the state FFA Coordinator by the assigned due date.

State winning CDE Teams that choose not to participate at the national level should contact the state office by Sept 1 prior to national convention. Teams that fail to inform the state office prior to Sept 1 will be ineligible to participate in that same

CDE for the next year (chapters may appeal to the State FFA Board of Directors). Teams that do not compete at the National Convention will be required to pay back the travel award.

References

1. USDA Egg Grading Manual, Agricultural Handbook #75.
2. USDA Poultry Grading Manual, Agricultural Handbook #31.
3. 4-H Poultry Judging: Manual, contact your agricultural extension agent or the NC State Extension Service.
4. Hubbard Leghorn Management Guide
5. Management Guide for Hubbard Broilers
6. For more information see the National FFA Career Development Events Handbook
7. Poultry Science Manual for National FFA Career Development Events



**Poultry
Form #478-5**

Incorrect Marks Correct Mark

Team Name / Additional Info

SAMPLE

Team #
0141

0 0 0 0
 1 1 1 1
 2 2 2 2
 3 3 3 3
 4 4 4 4
 5 5 5 5
 6 6 6 6
 7 7 7 7
 8 8 8 8
 9 9 9 9

Code

0 0
 1 1
 2 2
 3 3
 4 4
 5 5
 6 6
 7 7
 8 8
 9 9

State	Last Name	First Name
	A A A A A A A A A A A A A A	A A A A A A A A A A
	B B B B B B B B B B B B B B	B B B B B B B B B B
	C C C C C C C C C C C C C C	C C C C C C C C C C
	D D D D D D D D D D D D D D	D D D D D D D D D D
	E E E E E E E E E E E E E E	E E E E E E E E E E
	F F F F F F F F F F F F F F	F F F F F F F F F F
	G G G G G G G G G G G G G G	G G G G G G G G G G
	H H H H H H H H H H H H H H	H H H H H H H H H H
	I I I I I I I I I I I I I I	I I I I I I I I I I
	J J J J J J J J J J J J J J	J J J J J J J J J J
	K K K K K K K K K K K K K K	K K K K K K K K K K
	L L L L L L L L L L L L L L	L L L L L L L L L L
	M M M M M M M M M M M M M M	M M M M M M M M M M
	N N N N N N N N N N N N N N	N N N N N N N N N N
	O O O O O O O O O O O O O O	O O O O O O O O O O
	P P P P P P P P P P P P P P	P P P P P P P P P P
	Q Q Q Q Q Q Q Q Q Q Q Q Q Q	Q Q Q Q Q Q Q Q Q Q
	R R R R R R R R R R R R R R	R R R R R R R R R R
	S S S S S S S S S S S S S S	S S S S S S S S S S
	T T T T T T T T T T T T T T	T T T T T T T T T T
	U U U U U U U U U U U U U U	U U U U U U U U U U
	V V V V V V V V V V V V V V	V V V V V V V V V V
	W W W W W W W W W W W W W W	W W W W W W W W W W
	X X X X X X X X X X X X X X	X X X X X X X X X X
	Y Y Y Y Y Y Y Y Y Y Y Y Y Y	Y Y Y Y Y Y Y Y Y Y
	Z Z Z Z Z Z Z Z Z Z Z Z Z Z	Z Z Z Z Z Z Z Z Z Z

Reasons

3	6
0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Placing Classes

Mark one shown in each column!

	Broilers 1	Hens 2	RTC 5	
1	1234			1234
2	1243			1243
3	1324			1324
4	1342			1342
5	1423			1423
6	1432			1432
7	2134			2134
8	2143			2143
9	2314			2314
10	2341			2341
11	2413			2413
12	2431			2431
13	3124			3124
14	3142			3142
15	3214			3214
16	3241			3241
17	3412			3412
18	3421			3421
19	4123			4123
20	4132			4132
21	4213			4213
22	4231			4231
23	4312			4312
24	4321			4321
	1	2	5	

**Class 4
Carcass /
Part Grading**

Carcass/ Part Number	Quality Grade A B C NG*
1	A B C
2	A B C
3	A B C
4	A B C
5	A B C
6	A B C
7	A B C
8	A B C
9	A B C
10	A B C
	A B C NG*

*NG = Nongradable

**Class 7
Egg Interior
Quality Grading**

Egg Number	Quality Grade AA A B Loss
1	AA A B
2	AA A B
3	AA A B
4	AA A B
5	AA A B
6	AA A B
7	AA A B
8	AA A B
9	AA A B
10	AA A B
	AA A B Loss

**Class 8
Egg Exterior
Quality Grading**

Egg Number	Grade AA /A B NG*
1	AA /A B
2	AA /A B
3	AA /A B
4	AA /A B
5	AA /A B
6	AA /A B
7	AA /A B
8	AA /A B
9	AA /A B
10	AA /A B
11	AA /A B
12	AA /A B
13	AA /A B
14	AA /A B
15	AA /A B
	AA /A B NG*

*NG = Nongradable

**Class 9
Egg Exterior Quality
Written Factors**

Defect	Egg Number														
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
1 Checked															
2 Dented Checked															
3 Leaker															
4 Slight / Moderate Stain															
5 Prominent Stain															
6 Adhering Dirt / Foreign Material															
7 Decidedly Misshapen															
8 Large Calcium Deposits															
9 Body Check															
10 Pronounced Ridges															
11 Pronounced Thin Spots															
12 No Defect															
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15



Class 12 Identification of Carcass Parts										
Part	Part Number									
	1	2	3	4	5	6	7	8	9	10
1 Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Front Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Rear Half	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Whole breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Bnls., skinless whole breast with rib meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Whole breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Bnls., skinless whole breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 Split breast with ribs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 Bnls., skinless split breast with rib meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Split breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 Bnls., skinless split breast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 Breast quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 Breast quarter without wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14 Tenderloin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15 Wishbone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16 Leg quarter	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17 Leg	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18 Thigh w/ back portion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19 Thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20 Bnls., skinless thigh	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21 Drumstick	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22 Bnls., skinless drum	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23 Wing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24 Drumette	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25 Wing portion	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26 Liver	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27 Gizzard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28 Heart	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29 Neck	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30 Paws	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Class 14 Team Activity					
1	A	B	C	D	E
2	A	B	C	D	E
3	A	B	C	D	E
4	A	B	C	D	E
5	A	B	C	D	E
6	A	B	C	D	E
7	A	B	C	D	E
8	A	B	C	D	E
9	A	B	C	D	E
10	A	B	C	D	E
11	A	B	C	D	E
12	A	B	C	D	E
13	A	B	C	D	E
14	A	B	C	D	E
15	A	B	C	D	E
16	A	B	C	D	E
17	A	B	C	D	E
18	A	B	C	D	E
19	A	B	C	D	E
20	A	B	C	D	E
21	A	B	C	D	E
22	A	B	C	D	E
23	A	B	C	D	E
24	A	B	C	D	E
25	A	B	C	D	E

Class 10 Boneless Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Inconsistent Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Inconsistent Shape / Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Broken / Incomplete	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Cluster / Marriages	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10

Class 13 Written Exam																	
1	A	B	C	D	E	11	A	B	C	D	E	21	A	B	C	D	E
2	A	B	C	D	E	12	A	B	C	D	E	22	A	B	C	D	E
3	A	B	C	D	E	13	A	B	C	D	E	23	A	B	C	D	E
4	A	B	C	D	E	14	A	B	C	D	E	24	A	B	C	D	E
5	A	B	C	D	E	15	A	B	C	D	E	25	A	B	C	D	E
6	A	B	C	D	E	16	A	B	C	D	E	26	A	B	C	D	E
7	A	B	C	D	E	17	A	B	C	D	E	27	A	B	C	D	E
8	A	B	C	D	E	18	A	B	C	D	E	28	A	B	C	D	E
9	A	B	C	D	E	19	A	B	C	D	E	29	A	B	C	D	E
10	A	B	C	D	E	20	A	B	C	D	E	30	A	B	C	D	E

Class 11 Bone-In Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2 Inconsistent Color	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Inconsistent Size	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Broken / Broken Bone	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Miscut	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Mixed Products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 Foreign Material	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 No Defect	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	1	2	3	4	5	6	7	8	9	10



POULTRY EVALUATION
ORAL REASONS SCORECARD

Participant Number _____

Name _____

School _____

Your Placing ____ - ____ - ____ - ____

I. (Posture, clarity in speaking, confidence,
convincing)

(Max 12)

II. Proper use of Terms

(Max 10)

III. Accuracy of Statements (based on what
the participant saw)

(Max 10)

IV. Importance of points covered (reasons
for placings, crucial points covered,
complete explanation or reasons)

(Max 18)

TOTAL _____
(Max 50)