



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. Grading 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

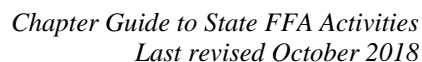
State winning teams advancing to the national career development event will be automatically registered for the national event. It is the responsibility of the FFA Chapter Advisor to complete all necessary national certification and waiver forms and return them to the state FFA Coordinator by the assigned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



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SAMPLE

Placing Classes				
Mark one answer in each column				
	Broilers	Hens	RTC	
	1	2	5	
1	1234	<input type="radio"/>	<input type="radio"/>	1234
2	1243	<input type="radio"/>	<input type="radio"/>	1243
3	1324	<input type="radio"/>	<input type="radio"/>	1324
4	1342	<input type="radio"/>	<input type="radio"/>	1342
5	1423	<input type="radio"/>	<input type="radio"/>	1423
6	1432	<input type="radio"/>	<input type="radio"/>	1432
7	2134	<input type="radio"/>	<input type="radio"/>	2134
8	2143	<input type="radio"/>	<input type="radio"/>	2143
9	2314	<input type="radio"/>	<input type="radio"/>	2314
10	2341	<input type="radio"/>	<input type="radio"/>	2341
11	2413	<input type="radio"/>	<input type="radio"/>	2413
12	2431	<input type="radio"/>	<input type="radio"/>	2431
13	3124	<input type="radio"/>	<input type="radio"/>	3124
14	3142	<input type="radio"/>	<input type="radio"/>	3142
15	3214	<input type="radio"/>	<input type="radio"/>	3214
16	3241	<input type="radio"/>	<input type="radio"/>	3241
17	3412	<input type="radio"/>	<input type="radio"/>	3412
18	3421	<input type="radio"/>	<input type="radio"/>	3421
19	4123	<input type="radio"/>	<input type="radio"/>	4123
20	4132	<input type="radio"/>	<input type="radio"/>	4132
21	4213	<input type="radio"/>	<input type="radio"/>	4213
22	4231	<input type="radio"/>	<input type="radio"/>	4231
23	4312	<input type="radio"/>	<input type="radio"/>	4312
24	4321	<input type="radio"/>	<input type="radio"/>	4321
	1	2	5	

Class 4 Carcass / Part Grading				
Carcass/ Part Number	Quality Grade			
	A	B	C	NG*
1	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
2	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
3	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
4	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
5	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
6	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
7	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
8	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
9	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
10	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
	A B C NG*			

*NG = Nongradable

Class 7 Egg Interior Quality Grading				
Egg Number	Quality Grade			
1	AA	A	B	Loss
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	Loss

Class 8 Egg Exterior Quality Grading		
Egg Number	Grade AA A B	NG ^a
1	AA	<input checked="" type="radio"/>
2	AA	<input checked="" type="radio"/>
3	AA	<input checked="" type="radio"/>
4	AA	<input checked="" type="radio"/>
5	AA	<input checked="" type="radio"/>
6	AA	<input checked="" type="radio"/>
7	AA	<input checked="" type="radio"/>
8	AA	<input checked="" type="radio"/>
9	AA	<input checked="" type="radio"/>
10	AA	<input checked="" type="radio"/>
11	AA	<input checked="" type="radio"/>
12	AA	<input checked="" type="radio"/>
13	AA	<input checked="" type="radio"/>
14	AA	<input checked="" type="radio"/>
15	AA	<input checked="" type="radio"/>
	AA A B	NG ^a

*NG = Nongradable

[illegible]



Class 12 Identification of Carcass Parts										
Part	Part Number									
	1	2	3	4	5	6	7	8	9	10
1 Half										
2 Front Half										
3 Rear Half										
4 Whole breast with ribs										
5 Bnls., skinless whole breast with rib meat										
6 Whole breast										
7 Bnls., skinless whole breast										
8 Split breast with ribs										
9 Bnls., skinless split breast with rib meat										
10 Split breast										
11 Bnls., skinless split breast										
12 Breast quarter										
13 Breast quarter without wing										
14 Tenderloin										
15 Wishbone										
16 Leg quarter										
17 Leg										
18 Thigh w/ back portion										
19 Thigh										
20 Bnls., skinless thigh										
21 Drumstick										
22 Bnls., skinless drum										
23 Wing										
24 Drumette										
25 Wing portion										
26 Liver										
27 Gizzard										
28 Heart										
29 Neck										
30 Paws										
	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										
2 Inconsistent Color										
3 Inconsistent Shape / Size										
4 Broken / Incomplete										
5 Cluster / Marriages										
6 Foreign Material										
7 No Defect										
	1	2	3	4	5	6	7	8	9	10

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										
2 Inconsistent Color										
3 Inconsistent Size										
4 Broken / Broken Bone										
5 Miscut										
6 Mixed Products										
7 Foreign Material										
8 No Defect										
	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												



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)