

# **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**

Zoetis, Perdue, Barnhardt Farms, and the North Carolina Egg Association currently sponsor this event.

## **Superintendent**

The superintendent for this event is Mrs. Carmen Bracey, State FFA Coordinator, Department of Agricultural and Human Sciences, NC State University, Box 7654, Raleigh, NC 27695-7654 Phone: 919.513.1206 Fax: 919.513.0216 Email: carmen\_bracedy@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 4<sup>th</sup> 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.

## **Middle School Participation**

Middle school students and teams may participate in any Career Development Event or Leadership Development Event. The top three middle school participants will be recognized in each division of an event. Middle school participants should designate during registration.

#### **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**

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.
  - 2022 Anatomy and Physiology of the Fowl and Egg Strain Pullet and Hen Mgt.
  - 2023 Poultry Health Management and Market Turkey Management



- 2024 Anatomy and Physiology of the Fowl and Poultry Waste Management
- 2025 Poultry Health Management and Poultry Embryology
- 2026 Anatomy and Physiology of the Fowl and Processing Poultry Products
- 2027 Anatomy and Physiology of the Fowl and Egg Strain Pullet and Hen Mgt.
- 9. Placing a class of egg type hens (Form 478-5)

## **Procedures for the Handling of Live Birds**

## **Proper Handling of Market Broilers**

• The participant may touch each of the broilers but only inside the cage. After quietly opening the cage door, reach into the cage and maneuver the bird into position for examination. Using both hands, examine the bird for (1) deformities, (2) body confirmation, and (3) breast meat quantity. All the bird to stand on its legs.

#### **Proper Handling of Egg - Type Hens**

 The participant may touch the egg – type hens inside and outside the cages. However, proper and **humane** handling procedures must be used at all times in order to minimize bird stress.

#### **Scoring** (See Notes on Scantron)

Maximum Score	450	
1. Placing of Market Broilers	50	
2. Oral Reasons	50	
3. Evaluation of Boneless Further Processed Poultry Meat Products	50	
4. Placing of Exterior Eggs	50	
5. Parts Identification	50	
6. Interior Quality	50	
7. Carcasses/Parts grading	50	
8. Multiple-Choice Test	50	
9. Placing of egg type hens	50	
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## **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:

 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 time 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.



2. 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 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> 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

<u>USDA Egg Grading Manual</u>, Agricultural Handbook #75.

USDA Poultry Grading Manual, Agricultural Handbook #31.

<u>4-H Poultry Judging: Manual,</u> contact your agricultural extension agent or the NC State Extension Service.

**Hubbard Leghorn Management Guide** 

Management Guide for Hubbard Broilers

For more information see the National FFA Career Development Events Handbook

Poultry Science Manual for National FFA Career Development Events



#### Poultry Form #478-5

Incorrect Marks Correct Mark

#### Team Name / Additional Info

## SAMPLE

Reasons 6

7 7

8

8

Team #	State	Last Name	First Name
0141			
• 100	000	0000000000	0000000
1 1 1	AAA		
2222	BBB	3 B B B B B B B B B B	B B B B B B B
3 3 3 3	CCC		00000000
44 4	DDD	0 0 0 0 0 0 0 0 0 0 0	0000000
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6 6 6 6	E E	DEFFEFFFFF	EEEEEEE
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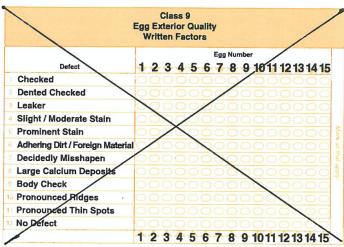
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2 1243			0	1243
3 1324			0	1324
4 1342	0	0	0	1342
5 1423	0	0	0	1423
6 1432		0	0	1432
7 2134	0	0		2134
8 2143	0	0		2143
9 2314	0	0		2314
<b>10</b> 2341	0	0	( )	2341
11 2413	0	0	(0)	2413
12 2431	0	0	0	2431
13 3124	0	0	0	3124
14 3142	0	0	(1)	3142
<b># 3214</b>	0	0		3214
16 3241	0	0		3241
3412			H	3412
18 3421	0	0		3421
19 4123	0	0	0	4123
20 4132	0	0	0	4132
2 4213	0	0	0	4213
2 4231	0	0	0	4231
23 4312		0	0	4312
24 4321	0	0	0	4321
	4	2	5	

C	Class 4 arcass / rt Grading
Port	Quality Grade A B C NG*
1	A B C
2	ABCO
3	A B C
4	ABCO
5	ABCO
6	ABC
7	ABCO
8	A B C
9	A B C
10	A B C
	A B C NG

Eg	Eg	
Egg Number	Quality Grade	Egg Numb
1	AA A B	1
2	AA A B	2
3	AA A B	3
4	AA A B	4
5	AA A B	5
6	AA A B	6
7	AA A B	7
8	AA A B	8
9	AA A B	9
10	AA (A) (B)	10
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19	Grade
nber	AA B NG
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2	AAA B
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1	AAA B
5	ANA B
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1	AAA B
2	AM B
3	AAA B
1	AAA B
5	AVA (B)

\*NG = Nongradable





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Half	0					0	0	0	0	0
2 Front Half	0					0		0	0	0
Rear Half	0	0				0		0		0
Whole breast with ribs	0					0		0		0
Bnls., skinless whole breast with rib meat	0	0				0		0		0
Whole breast	0	0		0		0		0		0
Bnls., skinless whole breast	0	0		0		0		0		0
Split breast with ribs		0				0		0		0
Bnls., skinless split breast with rib meat		0		0		0		0		0
19 Split breast		0				0		0		0
11 Bnls., skinless split breast	0	0	0	0		0		0		0
12 Breast quarter				0		0		0		0
18 Breast quarter without wing		0						0		0
14 Tenderloin						0				0
15 Wishbone										0
16 Leg quarter		0				0		0		0
17 Leg						0		0		0
¹ଃ Thigh w/ back portion						0		0		0
19 Thigh		0		0		0		0		0
Bnls., skinless thigh				0		0		0		0
Drumstick								0		
Bnis., skinless drum						0		0		0
≅ Wing						0				0
24 Drumette								0		0
25 Wing portion										0
25 Liver						0				0
77 Gizzard		0				0		0		0
≅ Heart		0								0
Neck		0		0		0		0		0
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Product Number	
Defect	1 2 3 4 5 6 7 8 9 10
Coating Void	000000000
Inconsistent Color	000000000
Inconsistent Shape / Siz	e 000000000
Broken / Incomplete	000000000
5 Cluster / Marriages	000000000
Foreign Material	000000000
7 No Defect	000000000

	Class 11 cessed Poultry Meat Products
Defect	1 2 3 4 5 6 7 8 9 10
Coating Void	000000000
Inconsistent Color	00/000000
Inconsistent Size	X0000000
Broken / Broken Bone	00000000
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Mixed Products	000000000
Foreign Material	000000000
No Defect	000000000
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	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
4ABCDE	14 A B C D E	24 A B C D E
5ABCDE	15 A B C D E	25 A B C D E
6ABCDE	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
8ABCDE	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

Particip	pant Number
Name	
School	
Your P	lacing
l.	(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)