



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.

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
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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.



In compliance with the Americans with Disabilities Act, North Carolina FFA will honor requests for reasonable accommodations made by individuals with disabilities. Please direct accommodation requests through the CDE/LDE Accommodation Request [Form](#). If the accommodation can be made for all and/or doesn't provide an unfair advantage, then every effort will be made to provide the accommodation. Requests can be accommodated more effectively if notice is provided at least 10 days before the event.

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)

<i>Maximum Score</i>	<i>450</i>
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

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 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.
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 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

Poultry Science Manual for Career Developments, 7th edition

USDA Egg Grading Manual, Agricultural Handbook #75.

USDA Poultry Grading Manual, Agricultural Handbook #31.

4-H Poultry Judging: Manual, 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 Event



Poultry
Form #478-5

Incorrect Marks Correct Mark
✓ X ○ ●

Team Name / Additional Info

SAMPLE

Team #	State	Last Name	First Name	Reasons	Placing Classes
0141				3 6	Mark one answer in each column:
					Broilers Hens RTC
					1 2 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	Class 7 Egg Interior Quality Grading	Class 8 Egg Exterior Quality Grading	Class 9 Egg Exterior Quality Written Factors
Carcass/ Part Number	Egg Number	Egg Number	Defect
1	1	1	1 2 3 4 5 6 7 8 9 10 11 12 13 14 15
2	2	2	Checked
3	3	3	Dented Checked
4	4	4	Leaker
5	5	5	Slight / Moderate Stain
6	6	6	Prominent Stain
7	7	7	Adhering Dirt / Foreign Material
8	8	8	Decidedly Misshapen
9	9	9	Large Calcium Deposits
10	10	10	Body Check
		11	Pronounced Ridges
		12	Pronounced Thin Spots
		13	No Defect
		14	
		15	



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)