

# Middle School Poultry

## Evaluation CDE

Rev. Nov. 2018

### Purpose

The Poultry Evaluation Career Development Event encourages learning through activities relative to production and management, processing, marketing and food safety and quality of poultry products.

### Eligibility

This event is open to all middle school FFA chapters and FFA members in good standing. Members that have participated in a previous national event or previous state winning teams in this area are ineligible.

This event will be held during the Delaware State Fair. Each team will report to the gazebo inside the Centre for registration at the appointed time.

### Event Procedures

- A. **Team Make-up:** Teams are composed of four members. Team ranking is determined by combining the scores of the all four students from each team. Teams that have fewer than four members are not eligible for team awards, but students may receive individual awards.
- B. **Humane Treatment of Live Animals:** All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation and enforcement of this rule will be the responsibility of the event superintendent or his/her designee.
- C. Each team will report to the team orientation meeting for instructions. No participant, coach or advisor may enter the event area before the specified time.
- D. Each team will receive computer scan sheets during the Poultry Evaluation Career Development Event team registration time.
- E. Participants will have ten minutes per class to complete Classes 1 through 12. An appropriate amount of time, as determined by the event officials, will be provided for Classes 13 and 14. A warning signal will inform the participants when time expires for each class. Participants will have approximately one minute to move from class to class.
- F. Any participant in possession of any electronic device is subject to disqualification.
- G. Team members must wear an **FFA shirt, non athletic pants, or finger-tip length shorts, (non athletic) and closed toed shoes** for this event.

### Event Format

- A. **Equipment**
  1. **Materials provided by the participant:** Each participant must have two clean, sharpened No. 2 pencils, a clipboard and an electronic calculator. Calculators permissible for use in this event are those that

**A calculator may have the following functions: addition, subtraction, multiplication, division, equals, percent, square root, +/- key and one memory register. Calculators that are capable of storing equations, definitions and/or terms are not permitted.**

Participant use of unauthorized electronic devices will result in disqualification.

2. **Materials provided by the event officials:** Participants will be provided a file folder for the purpose of providing storage of the scan sheet during the event. No other containers or devices will be permitted for participant use during the event.
3. **NO OTHER MATERIALS** will be permitted. Participants attempting to use unauthorized materials will be disqualified.

### B. Individual Activities- **INDIVIDUAL ACTIVITY PLACING CLASSES**

Each class has a value of 50 points per participant. The event superintendent obtains the “official placing” of the class and the “basis of grading” from the judge. The “basis of grading” is the numerical difference or “cut” between each of the three pairs—top, middle and bottom—in the placing class. The three “cuts” are totaled; the total cannot exceed 15 points. From the judge’s information and the directions printed on the Hormel Computing Slide, the correct scores are obtained for all (24) possible placings (refer to references section for the source of the computing slide). The computer scoring system uses the Hormel Scoring format when calculating a participant’s score for each placing class.

### **LIVE POULTRY**

#### 1. EGG-TYPE HEN PLACING (50 POINTS)

Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.

#### 2. ORAL REASONS (50 POINTS)

Each participant may present oral reasons for either the placing class of egg-type hens. The class for which participants should develop oral reasons for presentation will be clearly identified during the event. Participants will have ten minutes to prepare and two minutes to present their oral reasons. Reasons should include current USDA and poultry industry terminology and standards.

The oral reasons scorecard can be used a guideline for preparing (refer to the “Presenting Oral Reasons” section of the Poultry Science Manual for National FFA Career Development Events, current edition).

#### LIVE POULTRY SCORING

Egg-type hens placing	50
Oral reasons	50

### **READY-TO-COOK POULTRY**

#### 3. CARCASS GRADING (50 POINTS)

Each participant will grade a class of ten 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 pounds to six pounds and for turkey carcasses weighing six to sixteen pounds or carcasses weighing greater than sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (nongradable).

Participants may not touch any carcass or part; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

Scoring for parts and carcass grading:

OFFICIAL GRADE

P a r t i c i p a n t s G r a d e	A	B	C	N G
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
N G	0	0	0	5

As shown above, carcass grading is scored based on the USDA quality grades A, B, C and the category NG. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “NG” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points. (Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)

READY-TO-COOK POULTRY SCORING

Carcass grading 50

**4. SHELL EGGS**

INTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten white (or white-tint) shell eggs.

Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.

Scoring for interior egg quality grading:

OFFICIAL GRADE

P a r t i c i p a n t s G r a d e	A A	A	B	L O S S
A A	5	3	1	0
A	3	5	3	0
B	1	3	5	0
L O S S	0	0	0	5

As shown above, interior egg quality grading is scored based on the USDA quality grades AA, A, B and Loss. In the case of Class 76, each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

5. EXTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten shell eggs (white, brown or other). Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (non-gradable). Criteria for grading may 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.

Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.

Scoring for exterior egg quality grading:

OFFICIAL GRADE

**FURTHER PROCESSED POULTRY SCORING**

- Boneless Further Processed 50
- Bone-In Further Processed 50
- Carcass Parts Identification 50

**8. TEAM ACTIVITY (100 POINTS)**

Team members will work together to answer questions on a written examination on poultry production, management, anatomy, and physiology. Examination items will be developed from the past three years of National Poultry & Egg Evaluation CDE written exams.

**TOTAL POINTS**

	Individual	Team
Seven Classes	350	1,400
Team Activity		100
Total Team Points Possible		1,500

**TIEBREAKERS**

If ties occur, the following classes will be used in order to determine the ranking of award recipients:

**INDIVIDUALS**

1. Total scores of placing classes

**TEAM**

1. Score of team activity

**Awards**

Awards will be presented to individuals and/or teams based upon their rankings at the State Fair FFA Awards Breakfast. The first place team will represent Delaware at National Convention.

**References**

This list of references is not intended to be all-inclusive. Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; [ims@tamu.edu](mailto:ims@tamu.edu); <http://www-ims.tamu.edu/>).

- Poultry Grading Manual - Agriculture Handbook Number 31 (latest USDA edition) (IMS Catalog #0414)
- Egg-Grading Manual - Agriculture Handbook Number 75 (latest USDA edition) (IMS Catalog #0417)

National FFA Core Catalog

- Poultry Science Manual for National FFA Career Development Events. (sixth edition) (IMS Catalog #0418-5) (or from the National FFA Core Catalog, product number PSM-06, online at <http://shop.ffa.org/poultry-science-manual-p38844.aspx>). All examination items will be derived from this reference.
- The Hormel Computing Slide is available through the National FFA Core Catalog, Item #HCSS, 888-332-2668 or online at <http://shop.ffa.org/hormel-computing-slide-p38052.aspx>
- CDE Q&A's—<http://shop.ffa.org/cde-qas-c1413.aspx>

FFA Learn

- 2005 & 2006 CDE Q&A's —<https://ffa.learn.com/learncenter.asp?id=178409&page=31>

**Objectives**

The National FFA Poultry Evaluation Career Development Event provides opportunities for the participant to:

- Make accurate observations and logical decisions.
  - Discuss and justify decisions (orally and written).
  - Communicate industry and product terminology.
  - Identify USDA standards of product quality.
  - Identify consumer acceptance criteria of products.
  - Recognize economic importance of value-added products.
  - Collaborate with others to analyze industry scenarios.
  - Demonstrate the use of appropriate information technology used in the poultry industry.
- Specifically, participants will:
- Evaluate and place live meat-type chickens and orally defend the selection.
  - Evaluate and place live egg-type hens and orally defend the selection.
  - Evaluate, grade and place ready-to-cook carcasses of chickens or turkeys and orally defend the placing.
  - Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
  - Evaluate and grade individual shell eggs for interior quality.
  - Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
  - Evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
  - Identify poultry carcass parts.
  - Complete a written examination on poultry production, management and science.
  - Contribute to a team practicum and oral presentation related to poultry science.

**Poultry Evaluation CDE (2 per student)**

**Sample Scorecard for Oral Reasons: Broiler or Egg-Type Hens and R-T-C Turkey Carcasses**

* To be used as a scoring guide by the official judges.	Possible Points	Participant's Score
<b>1. IMPORTANCE OF POINTS COVERED</b>		
a. Did the participant actually tell why one bird/carcass was selected/placed over another, or did the participant only vaguely describe the birds/carcasses?	5	
b. Did the participant stress the crucial differences, or did he/she make stereotypic (“canned”) comparisons of various factors?	8	
c. Did the participant tell all there was to tell of importance, or were there other significant reasons that should have been given for the selection/placing?	5	
<b>TOTAL POINTS</b>	<b>18</b>	
<b>2. APPEARANCE AND DELIVERY</b>		
a. Did the participant stand still on two feet and face the judge?	2	
b. Did the participant speak clearly, distinctly and loud enough to be heard?	2	
c. Did the participant have an appropriate opening and closing statement?	2	
d. Did the participant speak smoothly without long pauses?	2	
e. Was the participant confident? Was the participant convincing?	4	
<b>TOTAL POINTS</b>	<b>12</b>	
<b>3. PROPER USE OF TERMS</b>		
a. Did the participant use relevant terminology properly?	4	
b. Did the participant understand the terms used?	3	
c. Was the participant able to define the terms used? (Participants may be asked to define terms used.)	3	
<b>TOTAL POINTS</b>	<b>10</b>	
<b>4. ACCURACY OF STATEMENTS</b>		
a. Did the participant describe the birds/carcasses based on their actual visual appearance?	5	
b. Did the participant present accurate statements?	5	
<b>TOTAL POINTS</b>	<b>10</b>	
<b>GRAND TOTAL OF POINTS</b>	<b>50</b>	



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

Mark one answer in each column

Exam					
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
26	A	B	C	D	E
27	A	B	C	D	E
28	A	B	C	D	E
29	A	B	C	D	E
30	A	B	C	D	E

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"/>									
2 Inconsistent Color	<input type="checkbox"/>									
3 Inconsistent Shape / Size	<input type="checkbox"/>									
4 Broken / Incomplete	<input type="checkbox"/>									
5 Cluster / Marriages	<input type="checkbox"/>									
6 Foreign Material	<input type="checkbox"/>									
7 No Defect	<input type="checkbox"/>									
	1	2	3	4	5	6	7	8	9	10

Mark all that apply

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"/>									
2 Inconsistent Color	<input type="checkbox"/>									
3 Inconsistent Size	<input type="checkbox"/>									
4 Broken / Broken Bone	<input type="checkbox"/>									
5 Miscut	<input type="checkbox"/>									
6 Foreign Material	<input type="checkbox"/>									
7 No Defect	<input type="checkbox"/>									
	1	2	3	4	5	6	7	8	9	10

Mark all that apply