

Poultry Evaluation

Nebraska Career Development Event
Handbook and Rules for 2022 - 2026

1. PURPOSE

The Poultry Evaluation Career Development Event seeks to effectively prepare the students for jobs in the poultry workforce. Workers seeking careers in poultry must develop a high degree of knowledge and must develop the ability to solve problems in the poultry industry. The contest blends practical hands-on experiences with a basic knowledge of the poultry industry required for careers in the poultry field.

2. OBJECTIVES

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

- A. Make accurate observations and logical decisions.
- B. Discuss and justify decisions (orally and written).
- C. Communicate industry and product terminology.
- D. Identify USDA standards of product quality.
- E. Identify consumer acceptance criteria of products.
- F. Recognize the economic importance of value-added products.

Specifically, participants will:

- A. Evaluate and place live meat-type chickens and orally defend the selection.
- B. Evaluate and place live egg-type hens and orally defend the selection.
- C. Evaluate, grade, and place ready-to-cook carcasses of chickens or turkeys.
- D. Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
- E. Evaluate and grade individual shell eggs for interior quality.
- F. Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
- G. Evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
- H. Identify poultry carcass parts.
- I. Complete a written examination on poultry production, management and science.

3. ELIGIBILITY

A poultry evaluation team may consist of four members. All four scores will be used in determining final team placings. All team members are eligible for individual awards. Two teams per district will qualify for the state event.

4. RECOMMENDED ATTIRE

Because students will spend approximately an hour in the cooler, they are encouraged to wear warm clothing and hard-soled shoes for this event. Official FFA Dress or other professional attire is recommended.

5. REQUIRED SUPPLIES AND EQUIPMENT

- A. Each participant must have two clean, sharpened No. 2 pencils.
- B. Clipboards to be used for the purpose of providing a “backing” and protection while completing the event cards.
- C. No other containers or devices will be permitted for participant use during the event.

- D. A simple calculator is allowed for the exam. Only those having the following functions – addition, subtraction, multiplication, division, equal, percent, square-root, +/- key, and one memory register.
 - E. In addition, participants will be provided clean sheets of paper for recording decisions made during the event. This document will serve as a participant’s personal record of decisions made during the event.
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6. EVENT SEQUENCE

There will be three “waves” at different times throughout the day where districts will follow the schedule of:

1. Check-in
2. Instructions
3. Exam
4. Poultry Meat Evaluation
5. Live Bird and Egg Evaluation
6. Reasons

Check the CDE schedule for specific arrival, start and end times, and the event location.

7. ANNUAL THEME

There is no theme or annual topic for this CDE.

8. EVENT FORMAT

- A. No two students from one team shall judge the same class at the same time. Printed cards will be given to each contestant upon which placings will be written. The cards will be collected after each class is judged, except on classes where oral reasons are given. On the reasons classes, students shall hand the card to the judge before giving reasons.
- B. Unnecessary rough handling of the birds will disqualify the contestant.
- C. All contestants shall be allowed two minutes to look over birds in coops prior to handling and 13 minutes to place birds (total 15 minutes per live placing class.) All other classes will be 10 minutes long.
- D. Using notes during the presentation of oral reasons is not recommended and a loss of points will occur.
- E. Students will have 30 minutes for the exam.

There will be nine classes judged, including the following suggested instructions for judging classes:

Procedures–The officials for the meats classes are aware and adhere to our Curricular Code for the Poultry Contest (i.e. receive a copy of the Code before the day of the contest), as well as having a copy of the Curricular Code and the latest edition of the Poultry Science Manual For National FFA Career Development Events available for reference the day of the contest. The

representative is to be included in the setting up and placing of the Ready to Cook Poultry Classes. The Texas A&M Poultry Manual is to be the official guide for all grading classes.

The classes will be monitored by a contest superintendent throughout the contest to make sure products maintain their intended grade (i.e. Any internal eggs that are replaced are checked by the contest superintendent – as well as checking processed meats, external eggs, parts, carcasses, etc.) from the start of the contest throughout the judging completion.

The contest superintendent will be available throughout the contest in case of any errors that may have occurred may then be corrected at tabulations in order to provide for a more outstanding State Finals Poultry Contest.

Class 1

A class of four Market Broilers.

The Market Broilers will be the same age (approximately 8 weeks old), the same strain, and raised under the same environmental conditions. A form of identification will be used to identify each bird. Broiler breeders may or may not have trimmed beaks. The participant may touch the birds but only inside the cages and using proper handling procedures.

A set of oral reasons (Class 2) is required for Class 1. Students should be using the broiler breeder selection criteria discussed in the “Poultry Science Manual for National FFA Career Development Events” by Instructional Media Service, Texas A&M University to evaluate the birds.

Or *(based on UNL availability; announced mid-January)*

Class 1

A class of four Egg-type hens.

Egg-type hens will be used in Class 1 (a placing class of four birds). The hens will be the same age, the same strain and raised under the same environmental conditions. A form of identification will be used to identify each bird. Hens may or may not have trimmed beaks. The participant may touch the birds inside and outside the cages using proper handling procedures.

Competence in identifying egg-type hens with superior production characteristics is critical to a successful egg production enterprise. Egg-type hens will have characteristics indicating past production. Thus, the emphasis should be on the number of eggs laid by each hen. Body characteristics and qualities discussed in the “Poultry Science Manual” will govern the final placing of the hens.

Class 2

Oral Reasons on Class 1

Class 3

Ten chicken broilers and/or turkey carcasses and/or parts for grading.

This class may consist of any combination of carcasses and parts (for example, there may be six broiler carcasses, three broiler parts, and one turkey carcasses, or there may be five broiler carcasses and five turkey carcasses). Each broiler carcass shall be evaluated using the grading criteria for carcass weights ranging between two and six pounds. Each turkey carcass shall be evaluated using the grading criteria for carcass weights ranging from six to sixteen pounds. Carcasses and parts are to be graded

based on the “Poultry Science Manual for National FFA Career Development Events” by Instructional Media Services, Texas A&M University and the USDA Poultry Grading Manual.

Class 4

Four RTC carcasses for placing.

This class is a placing class of four ready-to-cook turkey hens and/or toms. Each turkey carcass shall be evaluated using the grading criteria for carcass weights ranging from six to sixteen pounds. The carcasses are to be placed after predetermining their USDA quality grades based on the standards provided in the “Poultry Science Manual” and the USDA Poultry Grading Manual. USDA quality grades are A, B, and C. NG designates non-gradable. More than one carcass of the same USDA quality grade may be in the class. **IMPORTANT:** Feathers, pin feathers, hair, preen glands, visible scales, excess skin and medullary bone are NOT considered in this class. The carcasses should be displayed on shackles. Participants may not touch the carcasses. The shackles may be rotated for viewing the carcasses.

Class 5

Ten white-shelled chicken eggs for USDA interior quality grading.

Interior quality factors described in the “Poultry Science Manual” and the USDA Poultry Grading Manual are the basis for evaluation. USDA quality grades are AA, A, B and Loss. The characteristics of a Loss egg are listed in the “Poultry Science Manual” & “USDA Egg Grading Manual.” Participants may handle the eggs for candling purposes. Eggs may be displayed for evaluation as “broken out” eggs.

Class 6

Ten chicken eggs for exterior quality grading.

The egg shells will be white or brown in color. Evaluation of eggs will be based on soundness, cleanliness, and uniformity in color and size of the visible portions of the eggs based on USDA Egg Grading Standards. Participants will not be permitted to touch the eggs or the cartons. The characteristics are listed in the “Poultry Science Manual” & “USDA Egg Grading Manual.”

Class 7

Boneless further Processed Poultry Meat Products

Each participant will determine written quality factors for a class of five boneless further processed poultry meat products (i.e. precooked, poultry meat patties, tenders, nuggets, or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages, and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification. The characteristics are listed in the “Poultry Science Manual” & “USDA Egg Grading Manual.”

Bone-In further Processed Poultry Meat Products

Each participant will determine written quality factors for a class of five – further processed poultry meat products (i.e. precooked, bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects, color defects, consistency of size, broken products, miss-cut products, mixed products, and

evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

Class 8

Ten poultry carcass parts for identification.

Participants will not be permitted to touch the poultry parts. Officials will randomly select ten parts for those used in the chicken processing and merchandising industries. Twenty-nine parts are described in the “Poultry Science Manual.”

Class 9

A written examination on poultry management.

The written exam will consist of 25 multiple choice or true/false items, of which no more than five will require mathematical calculations. Each question will be valued at 4 points for a total of 100 points possible.

9. SCORING

There will be nine classes judged, including:

		Individual Points	Team Points
Part A – Live Poultry			
Class 1	A Class of four Market Broilers or Egg-type hens (based on UNL availability; announced mid-January).	50	200
Class 2	Oral reasons for Class 1	50	200
Part B – Ready-to-Cook Poultry			
Class 3	Ten chicken and/or turkey carcasses and/or parts for quality grading.	50	200
Class 4	Four Ready to Cook turkey carcasses for placing.	50	200
Part C – Shell Eggs			
Class 5	Ten white-shelled <u>chicken</u> eggs for USDA interior quality grading	50	200
Class 6	Ten chicken eggs for exterior quality grading.	50	200
Part D – Further Processed Poultry			
Class 7	Boneless further Processed Poultry Meat Products and Bone-in further Processed Poultry Meat Products.	50	200
Class 8	Ten poultry carcass parts for identification.	50	200
Part E – Poultry Production and Management			
Class 9	A written examination on poultry management.	100	400
TOTALS		500	2,000

10. TIEBREAKER

- A. The team or individual scoring the highest total reasons score will be the winner.
 - B. The team or individual scoring the highest management exam score will be the winner.
 - C. The team or individual scoring the highest on the Live Bird placings will be the winner.
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11. RESOURCE MATERIALS

- A. Poultry Science Manual For National FFA Career Development Events: 7th edition (2016): Instructional Materials Service (IMS) Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588; Telephone (979) 845-6601, FAX (979) 845-6608; email learnonline@ag.tamu.edu or Dr. Kirk Edney at kc-edney@tamu.edu
 - i. <https://agrillifelearn.tamu.edu/s/product/poultry-science-manual-for-career-developments-7th-edition/01t4x000002dEvP>
 - ii. Note: Credit card payment is preferred as some instructors have had issues when using a PO.
 - B. USDA Poultry Grading Manual; Available online: <https://www.ams.usda.gov/grades-standards/poultry-grading-manual>
 - C. USDA Egg Grading Manual; Available online: <https://www.ams.usda.gov/grades-standards/egg-grading-manual>
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12. STUDY MATERIALS

Refer to <https://www.ffa.org/participate/poultry/> for practice poultry exams.

13. DEBRIEFING OPPORTUNITY

An explanation and highlights from the event will be available for teachers and students after the completion of the last team. Teachers should notify the event superintendent during check-in if they wish to debrief.

APPENDIX

Appendix 1. Score Card Class 3 – Grading of Poultry Carcasses & Parts

Appendix 2. Score Card Class 4 –Turkey Carcass Placing

Appendix 3. Score Card Class 5. Ten white-shelled chicken eggs for USDA interior quality grading

Appendix 4. Score Card Class 6. Ten Chicken Eggs for Exterior Quality Grading

Appendix 5. Score Card Class 7 – Bone in and Boneless Further Processed Poultry Meat Defects

Appendix 6. Score Card Class 8 – Identification of Poultry Carcass Parts

Appendix 1. Score Card Class 3 – Grading of Poultry Carcasses & Parts

USDA Quality Grade	A	B	C	NG
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Appendix 2. Score Card Class 4 –Turkey Carcass Placing

- A. 1 2 3 4 _____
- B. 1 2 4 3 _____
- C. 1 3 2 4 _____
- D. 1 3 4 2 _____
- E. 1 4 2 3 _____
- F. 1 4 3 2 _____
- G. 2 1 3 4 _____
- H. 2 1 4 3 _____
- I. 2 3 1 4 _____
- J. 2 3 4 1 _____
- K. 2 4 1 3 _____
- L. 2 4 3 1 _____
- M. 3 1 2 4 _____
- N. 3 1 4 2 _____
- O. 3 2 1 4 _____
- P. 3 2 4 1 _____
- Q. 3 4 1 2 _____
- R. 3 4 2 1 _____
- S. 4 1 2 3 _____
- T. 4 1 3 2 _____
- U. 4 2 1 3 _____
- V. 4 2 3 1 _____
- W. 4 3 1 2 _____
- X. 4 3 2 1 _____

Appendix 3. Score Card Class 5. Ten white-shelled chicken eggs for USDA interior quality grading

This may be on a 1/3 sheet

Contestant's # _____

CLASS 5-BROKEN OUT EGGS II

EGG #	Quality				SCORE
	AA	A	B	LOSS	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

Total Score _____

Appendix 4. Score Card Class 6. Ten Chicken Eggs for Exterior Quality Grading

This may be on a 1/3 sheet

Contestant's # _____

CLASS 6-EXTERIOR QUALITY EGGS II

EGG #	Quality			SCORE
	AA/A	B	Dirty/NG	
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Total Score _____

Appendix 5. Score Card Class 7 – Bone in and Boneless Further Processed Poultry Meat Defects

Bone-in Further Processed Poultry Meat Defects					
	1	2	3	4	5
Coating void					
Inconsistent color					
Inconsistent size					
Broken/Broken bone					
Miscut					
Foreign materials					
No Defect					

Boneless Further Processed Poultry Meat Defects					
	6	7	8	9	10
Coating void					
Inconsistent color					
Inconsistent shape/size					
Broken/Incomplete					
Cluster/Marriages					
Foreign materials					
No Defect					

Appendix 6. Score Card Class 8 – Identification of Poultry Carcass Parts

PART	1	2	3	4	5	6	7	8	9	10
Half										
Front half										
Rear half										
Whole breast with ribs										
Bnls skinless whole breast with rib meat										
Whole breast										
Bnls, skinless whole breast										
Split breast with ribs										
Bnls, skinless split breast with rib meat										
Split breast										
Breast quarter										
Breast quarter without wing										
Tenderloin										
Wishbone										
Leg quarter										
Leg										
Thigh w/ back portion										
Thigh										
Bnls, skinless thigh										
Drumstick										
Bnls, skinless drum										
Wing										
Drumette										
Wing portion										
Liver										
Gizzard										
Heart										
Neck										
Paws										

SCORE _____