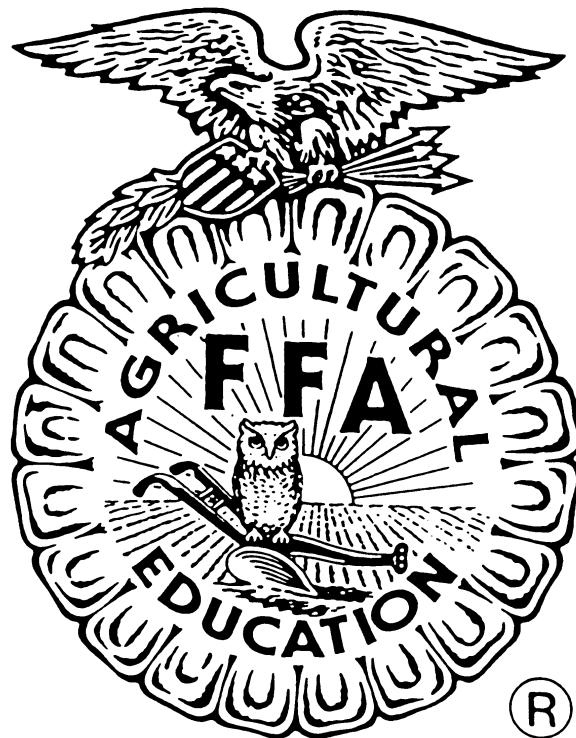


***POULTRY EVALUATION
CAREER DEVELOPMENT EVENT***

RULES AND REGULATIONS

TEAM COMPETITION



ALABAMA FFA ASSOCIATION

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Alabama State Department of Education, Dr. Ed Richardson, Interim State Superintendent of Education

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POULTRY EVALUATION CAREER DEVELOPMENT EVENT

PURPOSE

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

OBJECTIVES

- A. The Poultry Evaluation CDE provides opportunities for the participant to:
1. make accurate observations and logical decisions.
 2. discuss and justify decisions (orally and written).
 3. communicate industry and product terminology.
 4. promote USDA standards of product quality.
 5. identify consumer preferences for products.
 6. recognize economic importance of value-added products.
 7. collaborate with others to analyze industry scenarios.
 8. demonstrate the use of appropriate information technology used in the poultry industry.

ELIGIBILITY AND REGULATIONS

For specific eligibility of participants, refer to the Contests and Awards Booklet.

Only district eliminations will be held prior to the state event.

The top four place winners in the North, Central and South Districts will compete in the state event.

ALTERNATE POLICY

For district level events, if a chapter brings alternates there will be no more than two alternates allowed per team. Alternates will use a copy of the scan form (not an original) for those events scored via judgingcard.com. If more than four official scan forms are turned in for a chapter in one event, the highest score(s) for that team will be disqualified and deleted until the chapter only has four team members in the scoring system. Alternates must not be in groups with official team members.

For state level events, alternates are not allowed

STATE AWARDS/SPONSOR(S):

Refer to Alabama FFA Contests and Awards Booklet at:
http://www.alabamaffa.org/forms_applications.htm

GENERAL EVENT RULES

- 1. Team Make-up:** Teams may consist of three or four members. Team ranking is determined by combining the scores of the top three students from each team. No team is allowed to have more than four (4) team members present. Extras or alternates will not be allowed to participate at the district or state event.
- 2. Humane Treatment of Live Animals:** All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify the team member from the event. The supervision, interpretation and enforcement of this rule will be the responsibility of the person in charge of the event. Birds used for Live Bird Evaluations may be handled at the state event **ONLY!**
- 3. Each participant will have ten (10) minutes to complete each class.**
- 4. Materials needed by the participant:** Each participant needs to have two sharpened No. 2 pencils. Each participant needs to have a clip board. The pencils and clip board will be used with the scantron score sheet. The clip board must be free from any written information. Each participant needs an electronic calculator. Calculators permissible for use in this event are those that are battery or solar operated, non-programmable and silent. 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. At the state event, participants will need to have unmarked sheets of paper to record notes for the reasons classes.
- 5. The use of cell phones during all phases of the event is prohibited.** If a cell phone is seen or heard in the possession of a competitor, that individual student will be disqualified from competition and receive a score of zero.
- 6. Competitors must enter their name on the scorecard or they will receive a score of zero.** Judges will not attempt to figure out who the card belongs to.
- 7. Cheating:** Any event participant deemed by the contest officials to be cheating will have their official card taken up and will receive a score of zero.

DISTRICT EVENT

The District Event is organized into the following parts, classes and point values.

	<u>Individual Points Possible</u>
Poultry Management	
Class 13 Written Examination.....	50 pts.
Live Poultry	
Class 1 Four market broilers for placing	50 pts.
Class 2 Four egg-type hens for placing	50 pts.
Ready-To-Cook	
Class 4 Ten chicken <u>and/or</u> turkey carcasses <u>and/or</u> parts for quality grading	50 pts.
Class 5 Four broiler or turkey carcasses for placing	50 pts.
Shell Eggs	
Class 8 Five (5) shell eggs for exterior quality grading	50 pts.
Class 9 Written factors for the exterior grading of the shell eggs class (Class 5)....	50 pts.
Further-Processed Poultry	
Class 10 Written factors on five (5) boneless further- processed poultry meat products.....	50 pts.
Class 11 Written factors on five (5) bone-in further processed poultry meat products.....	50 pts.
Class 12 Ten poultry parts for identification	50 pts.
	Individual Points Possible..... 500 pts.
	Team Points Possible 1500 pts.

STATE EVENT

The State Event is organized into the following parts, classes and point values. Only one set of Oral Reasons will be given at the state event. Either Class 3 Market Broilers or Class 6 Broiler or Turkey Carcasses will be selected by the judges at the event.

Individual Points Possible

Poultry Management

Class 13 Written Examination..... 50 pts.

Oral Reasons

Class 3 Oral reasons for market broiler placing class (Class 1)..... 50 pts.

OR

Class 6 Oral reasons on broiler or turkey carcasses placing class (Class 5)..... 50 pts

Live Poultry

Class 1 Four market broilers for placing 50 pts.

Class 2 Four egg-type hens for placing 50 pts.

Ready-To-Cook

Class 4 Ten chicken and/or turkey carcasses and/or parts for quality grading 50 pts.

Class 5 Four broiler or turkey carcasses for placing..... 50 pts.

Shell Eggs

Class 7 Ten white-shelled eggs for interior quality grading by candling..... 50 pts.

Class 8 Ten (10) shell eggs for exterior quality grading 50 pts.

Class 9 Written factors for the exterior grading of the shell eggs class (Class 8).... 50 pts.

Further-Processed Poultry

Class 10 Written factors on ten (10) boneless further-processed poultry meat products..... 50 pts.

Class 11 Written factors on ten (10) bone-in further-processed poultry meat products..... 50 pts.

Class 12 Ten poultry parts for identification 50 pts.

Class 14 Individual Points Possible..... 600 pts.
 Team Activity..... 200 pts.
 Team Points Possible 2000 pts.

DESCRIPTION OF EVENT PHASES

Poultry Management

Written Examination (District & State)

Each participant will complete a 25-item written examination on poultry management. Examination items will be developed from information in the following references.

- a. Poultry Science Manual for National FFA Career Development Events, Seventh edition (National FFA Core Catalog or shop.ffa.org Item# PSM-11)

For even-number years examination items will be derived from this reference except for those sections related to poultry anatomy, physiology, health, waste, environment, and marketing.

For odd-number years examination items will be derived from this reference except for those sections related to poultry hatcheries, broiler breeders, market broilers, and turkey breeders.

- b. Poultry Grading Manual - Agriculture Handbook Number 31 (IMS Catalog #0414)*
(available for free PDF download at www.ams.usda.gov)
- c. Egg-Grading Manual - Agriculture Handbook Number 75 (IMS Catalog #0417)*
(available for free PDF download at www.ams.usda.gov)

The Hormel Computing Slide (available through the National FFA Core Catalog or shop.ffa.org, Item# HCSS)

* 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
<http://ims.tamu.edu/>

Team Activity (State Only)

All members of a team will jointly perform an activity related to poultry management. Team members will be given a scenario depicting a poultry industry situation and will answer 10 questions concerning the scenario. A knowledge of the information in the Poultry Science Manual will enable students to answer the questions.

Live Poultry

Oral Reasons for Market Broiler Placing Class Or Broiler or Turkey Carcasses Placing Class (State Only)

Each participant will present oral reasons for the Market Broiler Placing Class. Each participant will have ten minutes to prepare and two minutes to present his/her reasons. Reasons should include current USDA and poultry industry terminology and standards.

OR

Each participant will present oral reasons for the Broiler or Turkey Carcasses Placing Class. The participant will have two minutes to present the reasons. Reasons should include current USDA and poultry industry terminology and standards. Only the Oral Reasons Note Card provided by the event officials may be used when giving oral reasons for this class.

Market Broilers for Placing (District & State)

Each participant will place a class of four market broilers. In the district event, participants will **NOT** be permitted to handle the birds. In the state event, participants will be permitted to handle the birds for the purpose of gathering information to be used to present reasons. Participants must handle the broilers in a professional and humane manner. Participants may not remove the broilers from their holding unit.

Egg-Type Hens for Placing (District & State)

Each participant will place a class of four egg-type hens. Birds will be Single Comb White Leghorns, or commercial strains of Leghorn type (inbred cross). These birds will be near the end of a typical production cycle and may or may not have trimmed beaks and dubbed combs. However, they will be consistent with respect to comb dubbing. The participant will not handle the birds. Handling will result in disqualification.

Ready-To-Cook

Chicken and/or Turkey Carcasses and/or Parts for Quality Grading (District & State)

Each participant will grade a class of ten ready-to-cook chicken and/or turkey carcasses and/or parts. Criteria for grading will be from USDA standards for broiler carcasses weighing two to six pounds and for turkey carcasses weighing six to sixteen pounds or for parts. USDA quality grades will be A, B, C, and NG (nongradable). The participant will not touch any carcass or part. Touching a carcass or part will result in disqualification. If used, the shackle holding a carcass or part may be rotated to show the entire carcass or part.

Broiler or Turkey Carcasses for Placing (District & State)

Each participant will place a class of four ready-to-cook broiler or turkey carcasses. Criteria for placing will be from USDA standards. The participant may not touch any carcass. Handling any carcass will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass. After this class, the participant will have ten minutes to prepare reasons for oral presentation.

Shell Eggs

Ten White-Shelled Eggs for Interior Quality Grading By Candling (State Only)

Each participant will grade a class of ten white (or white-tint) shell eggs. Criteria for grading will be from USDA standards for interior quality of market eggs. USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs, to determine the appropriate USDA quality grade. Improper handling of eggs will result in disqualification.

Five Shell Eggs for Exterior Quality Grading Class (District Only)

Each participant will grade a class of five (5) shell eggs. Criteria for placing will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (nongradable). Criteria for grading may include decisions related to the following quality factors (i.e., defects): Soundness (unbroken, check, dented check or leakers); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen); Shell Texture (shell faulty in soundness and strength, large calcium deposits or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.

Ten Shell Eggs for Exterior Quality Grading Class (State Only)

Each participant will grade a class of ten (10) shell eggs. Criteria for placing will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (nongradable). Criteria for grading may include decisions related to the following quality factors (i.e., defects): Soundness (unbroken, check, dented check or leakers); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen); Shell Texture (shell faulty in soundness and strength, large calcium deposits or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.

Written Factors for the Exterior Grading of the Shell Eggs Class (District & State)

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

Further-Processed Poultry

Written Factors on Boneless Further-Processed Poultry Meat Products Class (District & State)

Each participant will determine written quality factors for a class of boneless further processed poultry meat products (e.g. precooked, poultry meat patties, tenders, nuggets or other boneless products). There will be five (5) samples at the district event and ten (10) samples at state event. 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.

Written Factors on Bone-in, Further-Processed Poultry Meat Products Class (District & State)

Each participant will determine written quality factors for a class of bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). There will be five (5) samples at the district event and ten (10) samples at state event. Criteria for evaluation will include coating defects, color defects, consistency of size, broken products, miscut products, mixed products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

Ten Poultry Parts for Identification (District & State)

Each participant will identify ten poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the processing and merchandising industries. The participant may not touch any part; doing so will result in disqualification.

SCORING FORMAT SUMMARY

Placing Classes

Class 1, 2 & 5 at the District and State event are placing classes. Each class has a value of 50 points per participant.

The person in charge of the event obtains (from the judge) the “official placing” of the class and the “basis of grading” (numerical difference or “cut” between each of the three pairs -- top, middle and bottom -- in the placing class). Three “cuts” are totaled, and 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. The participant’s scores for each of the placing classes are entered on the official score sheet.

Oral Reasons Classes (State Only)

Class 3 & 6 are oral reasons for Class 1 & 5, respectively. Each class has a value of 50 points per participant. The score is calculated from a scorecard (refer to the “Presenting Oral Reasons” section of the Poultry Science Manual for National FFA Career Development Events, Sixth edition). Only one set of reasons will be given at the state event representing either Class 1 or Class 5.

Grading Classes

Classes 4, 7 & 8 in the District and State event are grading classes. Each class has a value of 50 points per participant.

Scoring for Ten Chicken and/or Turkey Carcasses and/or Parts for Quality Grading

<i>Participant's Grade</i>	OFFICIAL GRADE			
	A	B	C	NG
<i>A</i>	5	3	1	0
<i>B</i>	3	5	3	0
<i>C</i>	1	3	5	0
<i>NG</i>	0	0	0	5

Class 4 in the District and State event are scored based on the USDA quality grades A, B, C and NG (nongradable). Each correct grade receives a score of five (5) points.

If the item is graded one quality grade below or above the correct grade, two (2) 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 (4) points are deducted to obtain a score of one point.

If the "NG" (nongradable) line is crossed, all five points are deducted to obtain a score of zero points.

Scoring for Interior Egg Quality Grading

Class 7 (State Only), Ten White-Shelled Eggs for Interior Quality Grading By Candling, is scored based on the USDA quality grades AA, A, B and Loss. Each correct grade receives a score of five (5) points.

<i>Participant's Grade</i>	OFFICIAL GRADE			
	AA	A	B	Loss
<i>AA</i>	5	3	1	0
<i>A</i>	3	5	3	0
<i>B</i>	1	3	5	0
<i>Loss</i>	0	0	0	5

If the item is graded one quality grade below or above the correct grade, two (2) 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 (4) points are deducted to obtain a score of one point.

If the “Loss” line is crossed, all five points are deducted to obtain a score of zero points.

Scoring for Exterior Egg Quality Grading

Class 8 at the District and State Event are scored based on the USDA quality grades AA/A, B and NG (nongradable). 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 “Loss” line is “crossed” (i.e., an incorrect judgment) all five points are deducted to obtain a score of zero points.

Participant’s Grade	OFFICIAL GRADE		
	AA/A	B	NG
AA/A	10	6	0
B	6	10	0
NG	0	0	10

Written Factors Classes

Classes 9, 10 & 11 in the District and State event are written factors classes. Class 9 is the written factors for Class 8 in the State event. Each class has a value of 50 points per participant.

For the Written Factors for Exterior Grading Class, each item is evaluated for twelve (12) different quality factors. For the Written Factors for the Boneless Further-Processed Poultry Meat Products Class, each item is evaluated for seven (7) different quality factors and the Bone-in Further-Processed Poultry Meat Products Class, each item is evaluated for eight (8) different quality factors. These quality factors are listed on page 12.

Each item may be determined to have “no defect” or to have one or more defects.

For each correct match with the judge, zero points are deducted. For each “defect” or “no defect” missed or added three (3) points are deducted.

No score will be less than zero.

Egg Exterior Quality Written Factors

- Checked
- Dented Checked
- Leaker
- Slight/Moderate Stain
- Prominent Stain
- Adhering Dirt/Foreign Material
- Decidedly Misshapen
- Large Calcium Deposits
- Body Check
- Pronounced Ridges
- Pronounced Thin Spots
- No Defect

Boneless Further-Processed Poultry Meat Products Written Factors

- Coating Void
- Inconsistent Color
- Inconsistent Shape / Size
- Broken / Incomplete
- Cluster / Marriages
- Foreign Materials
- No Defect

Bone-in Further-Processed Poultry Meat Products Written Factors

- Coating Void
- Inconsistent Color
- Inconsistent Size
- Broken / Broken Bone
- Miscut
- Mixed Products
- Foreign Material
- No Defect

Identification Class

Class 12 in the District and State event are Identification Classes. Each class has a value of 50 points per participant. Each correct answer receives a score of five (5) points.

The Parts for Identification include:

- Half
- Front Half
- Rear Half
- Whole Breast with Ribs
- Boneless, Skinless Whole Breast with Rib Meat
- Whole Breast
- Boneless, Skinless Whole Breast
- Split Breast with Ribs
- Boneless, Skinless Split Breast with Rib Meat
- Split Breast
- Boneless, Skinless Split Breast
- Breast Quarter
- Breast Quarter without Wing
- Tenderloin
- Wishbone
- Leg Quarter
- Leg
- Thigh with Back Portion
- Thigh
- Boneless, Skinless Thigh
- Drumstick
- Boneless, Skinless Drum
- Wing
- Drumette
- Wing Portion
- Liver
- Gizzard
- Heart
- Neck
- Paws

Written Examination

DISTRICT

The written examination will consist of 25 multiple-choice questions. Each correct answer receives a score of two (2) points for a possible score of 50 points.

STATE

The written examination contains 25 multiple-choice items. The written examination has a value of 50 points per participant. Each correct answer receives a score of two (2) points.

Team Activity (State Only)

The team activity contains 10 questions. The activity has a value of 200 points per team. Each correct answer receives a score of twenty (20) points. (Note: This activity does not apply to individual participant scores.)

TIEBREAKERS

If there is a tie in the Total Score for individual participants or teams, the following events will be used to determine the ranking of award recipients:

Individual Tiebreakers:

1. The individual with the highest written examination score.
2. The individual with the highest Live Bird Evaluation score (class 1 + class 2)
3. The individual with the highest Ready to Cook placing score (class 5)

Team Tiebreakers:

1. The team with the highest combined written examination scores (three highest exam scores added together)
2. The team with the highest Live Bird Evaluation score (three highest scores from class 1 + the three highest scores from class 2)
3. The team with the highest Ready to Cook placing score (three highest scores from class 5)

SCANTRON SCORE CARD

Participants in the district and state events will be using a scantron score sheet Form #478-5. A copy of this sheet can be found at the Alabama FFA website under Forms/Applications or by clicking the following link:

http://alabamaffa.org/Scantron_Forms/Poultry.pdf