Revised 6/2011

Purpose and Standards
The poultry 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.


Contestants
A poultry judging team may consist of three or four members. The top three total scores will be used in determining final and sub-contest team placings. All team members are eligible for individual awards.
Classes
There will be 12 classes judged, including:

<table>
<thead>
<tr>
<th>Part I - Live Poultry</th>
<th>Points</th>
<th>Team</th>
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<tbody>
<tr>
<td>Class 1</td>
<td>50</td>
<td>150</td>
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<tr>
<td>A Class of four Market Broilers.</td>
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<td>Class 2</td>
<td>50</td>
<td>150</td>
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<tr>
<td>A class of four Egg-type hens.</td>
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<tr>
<td>Class 3</td>
<td>50</td>
<td>150</td>
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<tr>
<td>Oral reasons for Class 1 and Class 2.</td>
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<thead>
<tr>
<th>Part II - Ready-to-Cook Poultry</th>
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<tbody>
<tr>
<td>Class 4</td>
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<td>Class 5</td>
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<td>Class 6</td>
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<tr>
<th>Part III – Shell Eggs</th>
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<tr>
<td>Class 7</td>
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<td>Class 8</td>
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<td>Class 9</td>
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<tr>
<th>Part IV - Further Processed Poultry</th>
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<tbody>
<tr>
<td>Class 10</td>
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<td>Class 11</td>
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<td>Class 12</td>
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<tr>
<th>Part V – Poultry Production and Management</th>
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<tbody>
<tr>
<td>Class 13</td>
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**TOTAL** 800 2400

Tie Breaker
1. The team or individual scoring the highest total reasons score will be the winner.
2. The team or individual scoring the highest management exam score will be the winner.
3. The team or individual scoring the highest on sub contest 1, Live Birds will be the winner.

Sub Contest Definitions and Tie Breakers
1. **Sub Contest 1 - Live Birds** consists of classes 1, 2, and 3
   Tie Breakers
   a. The highest score individually or as a team from class 3 will be the winner.
   b. The highest score individually or as a team from class 2 will be the winner.

2. **Sub Contest 2 - Ready to Cook** consists of classes 4, 5, and 6
   Tie Breakers
   a. The highest score individually or as a team from class 6 will be the winner.
b. The highest score individually or as a team from class 5 will be the winner.

3. **Sub Contest 3** - Shell Eggs consists of classes 7, 8, and 9  
   Tie Breakers  
   a. The highest score individually or as a team from class 7 will be the winner.  
   b. The highest score individually or as a team from class 8 will be the winner.

4. **Sub Contest 4** - Further Processing consists of classes 10, 11, and 12.  
   Tie Breakers  
   a. The highest score individually or as a team from class 11 will be the winner.  
   b. The highest score individually or as a team from class 10 will be the winner.

5. **Sub Contest 5** - Management Exam consists of class 13  
   Tie Breakers  
   a. The contest site will chose three pre-determined tie breaker questions from the exam.

**Rules**

I. 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.

II. Unnecessary rough handling of the birds will disqualify the contestant.

III. All contestants shall be allowed two minutes to look over birds in coops prior to handling and 13 minutes to place birds. All other classes will be 15 minutes long.

IV. Using notes during the presentation of oral reasons is not recommended and a loss of points will occur.

V. Electronic calculators may be used. Only those having the following functions – addition, subtraction, multiplication, division, equal, percent, square-root, +/- key, and one memory register.

**Suggested Instructions for Judging Classes**

**Procedures**
The USDA official 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 Texas A & M Poultry Manual available for reference the day of the contest.

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

The contest advisor 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. The top three coaches from the previous year’s state contest meet with the contest advisor prior to completion for a contest review.

**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 3) is required for Class or Class 2. The four birds selected to keep (and the four birds to be culled) will be determined by 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.

**Class 2**  
**A class of four Egg-type hens.**

Egg-type hens will be used in Class 2 (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 3**  
**Oral Reasons on Class 1 or 2.**

**Class 4**  
**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 will weigh more than two pounds but not more than six pounds. Each turkey carcass will weight more than six pounds but not more than 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.

**Class 5**  
**Four RTC carcasses for placing.**

This class is a placing class of four ready-to-cook turkey hens and/or toms. Each carcass will weigh more than six pounds but not more than sixteen pounds. The carcasses are to be placed after predetermining their USDA quality grades based on the standards provided in the “Poultry Science 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 6**  
**Oral reasons on Class 5.**

USDA criteria and terminology is to be used when presenting reasons.

**Class 7**  
**Ten white-shelled chicken eggs for USDA interior quality grading.**
Interior quality factors described in the “Poultry Science 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.” Participants may handle the eggs for candling purposes.

Class 8  **Fifteen chicken eggs for exterior quality grading.**

The egg shells will be white 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 Standards. Participants will not be permitted to touch the eggs or the cartons.

Class 9  **Evaluation criteria on Class 8**

There are defects listed in the “Poultry Science Manual – Summary of Evaluation Criteria Used to Substantiate Placings of Shell Eggs.”

Class 10  **Boneless further Processed Poultry Meat Products**

Each participant will determine written quality factors for a class of ten 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.

Class 11  **Bone-In further Processed Poultry Meat Products**

Each participant will determine written quality factors for a class of ten – 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 12  **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 13  A written examination on poultry management.

The written exam will consist of thirty multiple choice items, of which no more than five will require mathematical calculations. Each question will be valued at five points for a total of one hundred and fifty points possible.

Reference Materials
6th Edition Poultry Judging Manual: Instructional Materials Service (IMS) Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588; Telephone (979) 845-6601, FAX (979) 845-6608; ims@tamu.edu