New Mexico FFA

Poultry Evaluation

Career Development Event

Poultry Evaluation
Reviewed 7/27/2023

I. Purpose

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

II. Objectives

A. The National FFA Poultry Evaluation Career Development Event 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. Demonstrate the use of appropriate information technology used in the poultry industry.

B. Specifically, participants will:

1. Evaluate and select live meat-type chickens and orally defend the selection.
2. Evaluate and place live egg-type hens and orally defend the selection.

3. Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
4. Evaluate, grade and place ready-to-cook carcasses of chickens or turkeys and orally de-fend the placing.
5. Evaluate and grade individual shell eggs for interior quality.
6. Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
7. Evaluate pre-cooked further processed poultry meat products and indicate factors govern-ing the evaluation.
8. Identify poultry carcass parts.
9. Complete 15 math calculations related to poultry production, management and science.

III. Education Standards

A. Agriculture, Food and Natural Resources (AFNR) Career Cluster Content Standards

With the recommendation of the National FFA Board of Directors, all national FFA programs have incorporated these standards to guide the direction and content of program materials and activities. Refer to Appendix A in this chapter of the handbook for a complete list of the measurable activities that participants will carry out in this event. For details about the incorporation of AFNR standards, refer to the Introduction chapter of the CDE handbook.

B. Common Core References

7-8th Grade

MS-LS4-5. Gather and synthesize information about the technologies that have changed the way humans influence the inheritance of desired traits in organisms.

9-10th Grade

CCSS.Math.Content.HSN-Q.A.3 Choose a level of accuracy appropriate to limitations on measurement when reporting quantities.

11-12th Grade

CCSS.ELA-Literacy.SL.11-12.4 Present information, findings, and supporting evidence, conveying a clear and distinct perspective, such that listeners can follow the line of reasoning, alternative or opposing perspectives are addressed, and the organization, development, substance, and style are appropriate to purpose, audience, and a range of formal and informal tasks.

IV. Event Rules

A. 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. Teams that have fewer than three 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 at the specified time and place listed in the current year's team orientation packet. No participant, coach or advisor may enter the event area before the specified time.

D. Each team will receive computer scan sheets during the National FFA Poultry Evaluation Career Development Event team orientation meeting.

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. Partici-pants will have approximately one minute to move from class to class.

F. Any participant in possession of any electronic device is subject to disqualification.

V. Event Format

A. Equipment

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

2. **Materials provided by the event officials:** Participants will be provided a clipboard for the purpose of providing storage of the scan sheet during the event. No other containers or devices (e.g. student provided clipboards, folders or envelopes) will be permitted for participant use during the event. In addition, participants will be provided a standard form ("Official Notes of National FFA Poultry Career Development Event Placings/Grades") and 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.

3. **NO OTHER MATERIALS** will be permitted. Participants attempting to use unauthorized materials will be disqualified.

B. Individual Activities

Live Poultry

1.

Each participant will place a class of four market broilers. Each participant will be permitted to "handle" the birds, as long as the birds are inspected in a professional and humane manner. Participants may not remove the broilers from the holding unit.

2.

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.

3.

Each participant will present oral reasons for either the placing class of market broilers or for the 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. ***Notes may not be used during reason presentations*** .

Class #	Points
1. Market broilers	50
2. Egg-type hens	50
3. Oral reasons for Class 1 or 2	50

Ready-to-Cook Poultry

4.

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.

5.

Each participant will place a class of four ready-to-cook chicken or turkey carcasses. Criteria for placing will be derived from USDA standards relative to poultry weight classes. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

6.

Each participant will present oral reasons for their placing of the class of ready-to-cook chicken or turkey carcasses. Participants will have ten minutes to prepare and two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards.

Class #	Points
4.Ten chicken and/or turkey carcasses and/or parts for quality grading	50
5. Four RTC carcasses for placing	50
6. Oral reasons for Class 5	50

Shell Eggs

7.

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.

8.

Each participant will grade a class of fifteen 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 (nongradable). 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.

9. 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.

Class #	Points
7. Ten white-shell eggs for interior quality grading	50
8. Fifteen chicken eggs for exterior quality grading	50
9. Evaluation criteria for Class 8	50

Further Processed Poultry

10.

Each participant will determine written quality factors for a class of ten boneless further processed poultry meat products (e.g. 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.

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

Class #	Points
10. Boneless Further Processed Poultry Meat Products	50
11. Bone-In Further Processed Poultry Meat Products	50
12. Ten chicken carcass parts for identification	50

Poultry Math Component

12. 10 math questions relevant to the poultry industry will be completed. 50

VI. Scoring

	Individual	Team
Twelve Classes	600	1800
Math Component	50	150
Total Individual Points Possible	**650**	**1950**

VII. Awards

Awards will be presented to individuals and/or teams based upon their rankings at the awards ceremony. Awards are sponsored by a cooperating industry sponsor(s) as a special project, and/or by the general fund of the National FFA Foundation.

VIII. References

This list of references is not intended to be inclusive. Other sources may be utilized, and teach-ers are encouraged to make use of the very best instructional materials available. The follow-ing 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; 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/cde-materials-c1289.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/cde-materials-c1289.aspx.

* Poultry Evaluation Scan Form—http://shop.ffa.org/poultry-evaluation-scan-form-p38843.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

IX. Examples - Scoring Format Summary

A. Placing Classes

Class 1, 2 and 5 are 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 refer-ences 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.

B. Oral Reasons Classes

Class 3 and Class 6 are oral reasons for Class 1 or 2 and Class 5, respectively. Each class has a value of 50 points per participant. The score is based on oral reasons scorecard (refer to the "Presenting Oral Reasons" section of the Poultry Science Manual for National FFA Career Development Events, sixth edition).

C. Grading Classes

Classes 4, 7 and 8 are grading classes. Each class has a value of 50 points per participant.

1. Class 4 – Scoring for Parts and Carcass Grading

Participant's Grade	Official Grade			
	A	B	C	NG
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
NG	0	0	0	5

As shown above, Class 4 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 de-ducted 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 informa-tion provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)

2. Class 7 – Scoring for Interior Egg Quality Grading

Participant's Grade	Official Grade			
	AA	A	B	Loss
AA	5	3	1	0
A	3	5	3	0
B	1	3	5	0
Loss	0	0	0	5

As shown above, Class 7 is scored based on the USDA quality grades AA, A, B and Loss. In the case of Class 7, 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.

3. Class 8 – Scoring for Exterior Egg Quality Grading

Participant's Grad	Official Grade		
	AA/A	B	NG
AA/A	3	2	0
B	2	3	0
NG	0	0	3

As shown above Class 8 is scored based on the USDA quality grades AA/A, B and NG (nongradable). In the case of Class 8, each correct grade receives a score of three points. If the item is graded one quality grade below or above the correct grade, one point will be deducted to obtain a score of two points. However, if the "NG" line is "crossed" (i.e., an incorrect judg-ment), all three points are deducted to obtain a score of zero points.

Exterior Egg Quality Score Card

Egg Number	Class 8 Exterior Quality Grades		
	AA/A	B	NG
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			

D. Written Factors Classes

Class 9 is written factors for Class 8 and has a value of 50 points per participant. Classes 10 and 11 are written factors for further processed poultry meat products and have a value of 50 points per class for each participant.

For Class 9 each item is evaluated for twelve different quality factors. For Class 10, each item is evaluated for seven different quality factors. For Class 11, each item is evaluated for eight different quality factors. 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, two (2) points are deducted.

No score will be less than zero.

1. Class 9 – Egg Exterior Quality Written Factors

Defect	Class 9 Egg Number					
	1	2	3	4	5	6
Checked						
Dented Checked						
Leaker						
Slight/Moderate Stain						
Prominent Stain						
Adhearing Dirt/ Forgein Material						
Decidedly Misshapen						
Large Calcium Deposits						
Body Check						
Pronouced Ridges						
Pronounced Thin Spots						
No Defect						

2. Class 10 – Boneless Further Processed Poultry Meat Products

Defect	Class 10 Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Shape/Size										
Broken/Incomplete										
Cluster/Marriages										
Foreign Material										
No Defect										

3. Class 11 – Bone-In Further Processed Poultry Meat Products

Defect	Class 10 Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Size										
Broken/Broken Bone										
Miscut										
Mixed Products										
Foreign Material										
No Defect										

E. Identification Class

Class 12 is an identification class consisting of ten poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.