

POULTRY

Purpose

The purpose of the contest is to stimulate learning activities relative to production, processing, marketing, and consumption of poultry products and to assist students in developing a sound perspective for utilizing the decision-making process.

Objectives

Students who participate in the State Poultry Contest should develop skills and abilities in the following areas:

I. Production and Breeding Birds

- A. To provide students with hands-on problem solving experiences.
- B. To develop student's ability to follow specific guidelines in making valid decisions.
- C. To develop basic skills necessary to identify and select egg or meat birds with superior production characteristics.

II. Reasons - To develop the student's ability in the following categories:

- A. To make sound and logical organized decisions based on observations.
- B. To make accurate observations of poultry and determine the desirable traits.
- C. To develop the student's ability to orally defend and discuss their decisions.
- D. To develop skills in oral communication.

III. Eggs

- A. To develop knowledge of the quality of eggs and to understand the economics as determined by USDA grading factors.
- B. To determine the quality of interior eggs.

IV. Processing and Merchandising

A. Ready-to-Cook Broilers, Broiler Parts, and Turkeys

- 1. To become proficient in communicating the terminology of the industry and consumer.
- 2. To organize, discuss and defend orally the student's rationale of placing.
- 3. To demonstrate the ability to grade and place dressed poultry according to current USDA standards.

B. Identification of Parts

Acquaint students with various poultry parts utilized by consumers in the poultry industry including different methods of cutting individual parts. (Example: split breast, whole breast, boneless breast, skinless breast)

C. Grading of Ready-to-Cook Poultry Carcasses and Parts

Develop skills in the consumer grades of poultry.

D. Further-Processed Poultry Meat Products

Demonstrate skills in the evaluation of the exterior and interior qualities and consumer eye appeal of further processed and precooked breaded chicken patties, tenders, or nuggets

V. Management -To apply the basic economic scientific management skills for making sound decisions based on study material information and reference materials as outlined within resource lists.

Crosswalk with Show Me Standards

Objectives – Students participating in the Career Development Event should be able to:		Show-Me Standards	
		Knowledge Standards (Content Areas)	Performance Standards (Goals)
1.	Provide hands-on problem solving experience.	CA.1, CA.3, CA.4, CA.5, CA.6 MA.1, MA.3 SC.3 HP.3, HP.6	1.5, 1.8, 1.10
2.	Develop student’s ability to follow specific guidelines in making valid decisions.		2.1, 2.2
3.	Develop basic skills necessary to identify and select egg or meat birds with superior production characteristics.		3.1, 3.5, 3.8
4.	Make sound and logical organized decisions based on observations.		4.1, 4.4, 4.8
5.	Develop knowledge of the quality of eggs and to understand the economics as determined by USDA grading factors.		
6.	To apply the basic economic scientific management skills for making sound decisions.		

Corresponding Secondary Agriculture Curriculum			
Course and/or Curriculum:	Agricultural Science I	Unit(s):	Introduction to Poultry Production, Introduction to Animal Products
	Advanced Livestock Production and Management		Unit II – Enterprises, Lesson 7 – Poultry Enterprises Unit III – Selection, Lesson 8 – Selecting Poultry Unit IV – Breeding, Lesson 7 – Breeding Poultry Unit V – Parturition, Lesson 5 – Incubation and Hatching of Poultry Unit VI – Animal Health, Lesson 9 – Health Problems in Poultry, Lesson 10 – Flock Health Management Unit VII – Facilities and Equipment, Lesson 6 – Poultry Facilities and Equipment Unit VIII – Animal Feeding, Lesson 2 – Feeding Livestock and Poultry Unit IX – Herd/Flock Management, Lesson 10 – Mgt Practices for Poultry Production

Event Format

The Poultry CDE will consist of the following five (5) components.

1. Live Bird Evaluation and Reasons –
 - A. One placing class of four (4) past-production laying hens.
 - B. One placing class of four (4) broilers meat birds.
 - C. Oral reasons for one of the above live bird classes.

2. Ready-To-Cook Poultry Product Evaluation –
 - A. Ten broiler and/or turkey carcasses and/or parts for USDA Quality Grading.
 - B. One placing class of four (4) ready-to-cook turkey carcasses or broiler carcasses.
 - C. Oral reasons on placing class above.

3. Egg Evaluation –
 - A. Evaluation of Interior Quality of 10 individual eggs based on USDA Quality Standards.
 - B. Evaluation of Exterior Quality of 10 individual eggs based on USDA Quality Standards.
 - C. Written Factors of exterior quality eggs listed above.

4. Merchandising and Further Processing Evaluation –
 - A. Identification of ten (10) poultry carcass parts. **Duplicate samples may not be used in any identification portion of the event.**
 - B. Evaluation of ten (10) Boneless Further-Processed poultry products.
 - C. Evaluation of ten (10) Bone-In Further-Processed poultry products.

5. Written Poultry Management Examination
 - A. Twenty-five multiple choice questions.
 - B. Five (5) management calculation problems.
 - C. **Refer to Section C of the Poultry Science Manual for National FFA CDE, 7th Edition.**

Event Scoring

The contest activities will be scored as follows:

Events	Points
I. Live Bird Evaluation and Reasons -	
A. One placing class of four (4) past-production laying hens (Form 2)	50
B. One placing class of four (4) broiler meat birds (Form 2)	50
C. Oral reasons for one of the above live bird classes (Form 24)	50
II. Ready-to-Cook Poultry Product Evaluation -	
4. Broiler and/or turkey carcasses and/or parts (10) for quality grading (Form 9)	50
5. Class of four Ready-to-Cook Turkeys/ Broiler (Form 9)	50
6. Oral Reasons on Class #5 (Form 24)	50
III. Egg Evaluation	
7. Interior Quality of ten individual eggs	50
8. Exterior Quality of 10 individual eggs	50
9. Written Factors for exterior eggs (Form 13)	50
IV. Merchandising and Further Processing	
10. Identification of ten (10) poultry carcass parts (Form 12)	50
11. Evaluation of ten (10) Boneless Further-Processed poultry products.	50
12. Evaluation of ten (10) Bone-In Further-Processed poultry products.	50
V. Poultry Management	
12. Written test	100
TOTAL	700

1. **Tie scores among teams in all events should be broken using the high individual team member's score.** In case the scores are tied, the scores of the second high individual on each team should be used.

Event Rules and Regulations

1. Contestants will report for instruction to the Division Superintendent at the time and place shown in the current year's "SCHEDULING OF JUDGING CONTESTS."
2. Contestants will not handle the dressed birds, parts, carton eggs, or the patties, tenders or nuggets. Shackles of dressed birds may be turned by contestants to show the entire carcass.
3. Ten (10) minutes will be allowed contestants for completing each class. A signal will be given at the end of 10 minutes for each class. Students will have 10 minutes after placing the class for preparation of oral reasons for that class. Students will have a maximum of two minutes to present each class of oral reasons.
4. Thirty (30) minutes will be allowed for the test and problems.
5. The varieties of live poultry will be selected from the white Leghorn breed or from commercial strains of Leghorn type (inbred cross) egg producing hens for the egg laying classes and from young cockerels or pullets of the meat-type strains for the broiler meat bird classes. (Broilers must be a white feathered commercial broiler that is four to ten weeks of age and weigh between four and eight pounds.)
6. Meat-type broiler birds are to remain in the cages while being judged and may be touched by the participants, but not removed from standing position.
7. Each bird will be individually identified.
8. Each participant will grade a class of ten ready-to-cook broiler and/or turkey carcasses and/or parts. Meat products must be derived from commercial size products and come from carcasses weighing between four and six pounds. (i.e. no Cornish game hens or turkey 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. USDA quality grades will be A, B, C and Loss.
9. There will be one class of 10 white or white-tint shell market eggs to be graded for interior quality. Classes will be graded in accordance with the latest revised edition in the United States Standards and Grades for Shell Eggs. USDA quality grades will be AA, A, B, or the egg classified as Not Gradable (NG).
10. There will be one class of 10 (white and non-white eggs may be used) market eggs to be graded for exterior quality. Classes will be graded in accordance with the latest revised edition in the United States Standards and Grades for Shell Eggs. USDA quality grades will be AA/A, B, or the egg classified as Non-Gradable (NG).
11. Each of 10 exterior eggs will be evaluated for the presence of defects and specific quality factors utilizing a check-list form for reporting.
12. There will be two classes of further processed poultry meat products (one Boneless and one Bone-In) which will be evaluated for the presence of defects and quality factors utilizing a check-list form for reporting.
13. There will be a written test consisting of 25 multiple-choice questions (25 x 3 points each) and 5 problems (5 x 5 points each) for a total score of 100 points. The examination questions will be developed from the four references listed.
14. Calculators may be used. In all events, nonprogrammable and non-graphing models may be used.
15. Contestants will be allowed to bring steno-pads, but must be CLEAN or NOT WRITTEN ON prior to the start of the event.
16. Recommended that all products and birds should be new to the state contest and not have been used at a qualifying event.

Test References

Poultry Science Manual for National FFA Career Development Events. (7th edition)
<https://www.myimsservices.com/store/item.aspx?ID=1121>

Training References

USDA Egg Grading Manual Agricultural Handbook No. 75.

USDA Poultry Grading Manual Agricultural Handbook No. 31. Order from Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402; (202) 783-3238.

Poultry Production Unit for Agricultural Science I (Instructor and Student Reference), IML available at MCCE website: <http://www.missouricareereducation.org/home.php>

Advanced Animal Science Poultry curriculum, IML available at MCCE website:
<http://www.missouricareereducation.org/home.php>

One Less Thing • Poultry Judging Handbook Lessons – www.onelessthing.net

Samples of this scantron can be found at: http://dese.mo.gov/divcareered/ag_cde_guidelines.htm