POULTRY
Career Development Event

PURPOSE

The Poultry Career Development Event simulates learning activities related to production and management, processing, marketing, food safety, and poultry product quality.

OBJECTIVES

Make accurate observations and logical decisions. Discuss and justify decisions.

Communicate industry and product terminology.

Identify USDA standards of product quality and consumer acceptance criteria of products.

Recognize the economic importance of value-added products.

EDUCATIONAL STANDARDS

For educational standards, please refer to the Poultry Evaluation Handbook located at https://www.ffa.org/participate/poultry/

TEAM MAKE-UP/ELIGIBILITY

Number of students

Poultry Career Development Contest teams comprise of 3 or 5 members.

Equipment

Students are to **bring their own** pencils and clipboards.

Each student will receive a computer scan sheet during the Poultry Career Development Event orientation meeting.

CONTEST PERSONNEL

Judges

Judges will be selected by the contest superintendent.

Superintendent

The superintendent will monitor the contest and assist the judges as they complete their scoring.

The superintendent will adequately prepare the judges before the event competition.

PROCEDURE

Contest Procedures

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 and/or designee.

A reliable technique will be used to identify the poultry and poultry products within the placing, selection, grading, and identification classes. Each class will be identified by number and name.

Participants will have ten minutes per class to complete Class 1 through Class 11. A timekeeper will signal when time expires for each class. The participants will have one minute to move from class to class.

Each participant will complete every class listed below.

Class 1. Market Broilers

Each participant will place a class of four market broilers. The 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.

Class 2. Egg-type Hens

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). Birds may have trimmed beaks. The participant will be permitted to "handle" the birds as long as the birds are inspected in a professional and humane manner.

In the event circumstances prevent live birds from being present for the contest, Classes 1 and 2 would be graded based on photos. Resources for grading photos can be found at the following: iCEV, Livestock Judging, National 4-H Past Production Hens Poultry Judging Manual, or USDA Poultry Grading Manual.

Class 3. Ten Chicken Carcasses and/or Parts for Quality Grading

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 pounds 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 (non-gradeable). 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.

Class 4. Four Ready-To-Cook Carcasses for Placing

Each participant will place a class of four ready-to-cook chicken or turkey carcasses. Criteria 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.

Class 5. Oral Reasons

Each participant will present oral reasons for either the placing class of market broilers, egg-type hens, or ready-to-cook chicken or turkey carcasses. 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

Class 6. Five White or White-Tint Shell Eggs for Interior Quality Grading

Each participant will grade a class of five white (or white-tint) shell eggs. Criteria for grading will be derived from USDA standards for interior quality of market eggs. Four categories may be used, including the USDA quality grades 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.

Class 7. Fifteen Shell eggs for Exterior Quality Grading

Each participant will grade a class of fifteen shell eggs. Shell color may be the same or vary among the eggs. Criteria for grading eggs will be from USDA standards for exterior quality of market eggs. Three categories may be used, including the USDA quality grades AA/A, B, and NG (nongradeable). Criteria for grading may include decisions related to the following quality factors: egg shell soundness (unbroken, checked, dented check, leaker); stains (slight/moderate stain or prominent stain); adhering dirt or foreign material; egg shape (approximate normal shape, unusual, or decidedly misshapen); shell texture (large calcium deposits, body check or pronounced ridges); shell thickness (pronounced thin spots); no defect

Class 8. Evaluative Criteria for Class 7

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

Class 9. Boneless Further-Processed Poultry Meat Products

Each participant will determine evaluative criteria for a class of ten further-processed poultry meat products (e.g. precooked, coated chicken meat patties, tenders, nuggets, and wings). Evaluative criteria will include coating coverage, coating color, shape and size, completeness, and foreign material. The participant may not touch any product; doing so will result in disqualification.

Class 10. Bone-In Further Processed Poultry Meat Products

Each participant will determine evaluative criteria for a class of 10 bone-in

further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Evaluative criteria will include coating coverage, coating color, shape and size, completeness, and foreign material. Participants may not touch any product; doing so will result in disqualification.

Class 11. Ten Chicken Carcass Parts for Identification

Each participant will identify ten chicken carcass 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 12. Written Examination

Each participant will complete a thirty-item written examination on poultry production, management, anatomy/physiology, and embryology. Five or more items will require mathematical calculations. **Examination items will be from a combination of the last five years of national FFA tests.**

The written examination will be administered and an appropriate amount of time as determined by the event officials will be provided to participants.

SCORES

POINTS POSSIBLE PER CLASS FOR EACH PARTICIPANT	
Class 1. Market Broilers	50 points
Class 2. Egg-type Hens	50 points
Class 3. Ten Chicken carcasses and or parts for quality grading	50 points
Class 4. Four ready-to-cook carcasses for placing	50 points
Class 5. Oral Reasons	50 points
Class 6. Ten white or white-tint shell eggs for interior quality grading	50 points
Class 7. Fifteen shell eggs for exterior quality grading	50 points
Class 8. Evaluative criteria for class 7	50 points
Class 9. Boneless further-processed poultry meat products	50 points
Class 10. Bone-in further processed poultry meat products	50 points
Class 11. Ten chicken carcass parts for identification	50 points
Class 12. Written Examination	150 points

	TOTAL	700 points

Determining Awards

The top 1/3 of teams and/or contestants will be awarded Gold or Silver ratings. Gold and Silver awards will be determined by the Michigan FFA Office.

Tie Breaker

Tiebreakers will be settled in the following order:
1. Written exam
2. Evaluation of live birds

ADDITIONAL MATERIALS

In addition to these rules, please review the following documents:

Past five years of National FFA tests

Poultry Science Manual for National FFA Contests, 6th edition, IMS Catalog #0418-6

SPECIFIC CHAPTERS TO BE COVERED	
Poultry Production Management and Science	C-1
Production Segments of the Poultry Industry	C-2
Careers in the Poultry Industry	C-7
Anatomy and Physiology of the Fowl	C-13
Poultry Embryology	C-27
Poultry Health Management	C-39
Poultry Waste Management	C-63
Poultry Environmental Control Management	C-74
Poultry Genetics	C-90
Poultry Nutrition	C-91
Processing Poultry Products	C-92
Marketing Poultry Products	C-98
Poultry Hatchery Management	C-105
Market Broiler Management	C-117

Market Turkey Management	C-130
Egg-Strain Pullet and Hen Management	C-144
Additional Poultry Enterprises and Products	C-172

Poultry Grading Manual – Agriculture Handbook Number 31 (USDA edition) – IMS Catalog #0414

Egg Grading Manual – Agriculture Handbook Number 75 (USDA edition) – IMS Catalog #0417

Evaluation of Further-Processed Poultry Meat Products (color photographs & script on CD) (IMS Catalog #9333NC