

Illinois Association of Vocational Agricultural Teachers Poultry Career Development Event

A. GENERAL INFORMATION

1. Eligibility

Any student is eligible who is under 21 years of age at the time of the event, who has not had more than four years training (two years junior high school and four years high school) in any approved course in vocational agriculture of less than college grade, and is enrolled in a high school class in vocational agriculture or has had all of the vocational agriculture offered and is carrying at least three units of regular high school work. The exception is that a person who has participated previously in any official national FFA poultry judging event is ineligible. If an ineligible student is entered in any event, that student's team will be declared ineligible. The winning team represents Illinois in the National FFA Poultry Career Development Event.

2. Team

Five team members from each school are permitted to judge. The three individuals earning the highest total scores constitute the team score (a school may compete with three members).

A school may enter less than a full team, but then the member(s) will compete only as individuals.

No substitution is permitted in any division after judging has started and **extra students** are not permitted to judge.

Handling of live birds (in Classes 2 & 5) is not permitted. Handling of eggs is permitted only in Class 7.

Each participant should have a pencil. In addition to the placing cards provided by the event superintendent, a clipboard (optional) may be used, and also a piece of paper (4 x 6 inches or less) may be used to record placings for the participant's use. There should be no written material on paper or clipboard at the start of the event.

Students are not required to give reasons on any rings.

Every possible effort is made in computing the results to prevent errors. If, however, after the precautionary measures have been taken and the results announced, errors do show up, the results will stand as announced and will not be corrected at a later date.

3. Additional Information

Refer to the "General Rules" section for the current year for information concerning **Entry Fees, Registration and Location** of the event. Scantron Card #239563-3 will be used for this event.

4. Awards

Ribbons will be awarded to each team that participates. Those teams whose scores place them in the upper third of the teams judging in a given division will receive blue ribbon awards, those in the next third will receive red ribbons, and those in the lowest third will receive white ribbons.

Superior (purple) ribbons will be awarded to the top 10 teams in each division (but not more than the top half of the blue ribbon group) in place of the blue ribbons.

Ribbons will be awarded to each individual that participates. Individuals whose scores place them in the upper third of those judging in a given division will receive blue ribbon awards, those in the next third will receive red ribbons, and those in the lowest third will receive white ribbons.

Superior (purple) ribbons will be awarded to the top 10 percent of the individuals (not to exceed 10 individuals) in each division or phase in place of the blue ribbons.

5. Miscellaneous

Immediately after the event, the official placings for the rings are given. Coaches and participants are not permitted in the rooms where the rings are located prior to the event. Non-participants should observe the rings after the event is completed.

B. EVENT FORMAT AND CARDS USED

Classes 2 & 5 Production: 50 points per ring - 10 minutes per ring. For section events use **Regular Placing Card** shown below.

Each ring of four (4) birds will be egg production stock (White Leghorns). The birds are judged by comparison and placed in the order of past production.

The Hormel Grading System will be used. In general, the amount of cut made in a participant's grade for exchanging pairs varies, a smaller cut is made for reversing pairs that the official judge indicates are close.

TEAM NUMBER	PARTICIPANT NUMBER	RING NUMBER

DIRECTIONS - Below are all the possible placings for a ring of 4 individuals. Draw a circle around the placing which you consider correct for the ring you are judging.

A=1-2-3-4	G=2-1-3-4	M=3-1-2-4	S=4-1-2-3
B=1-2-4-3	H=2-1-4-3	N=3-1-4-2	T=4-1-3-2
C=1-3-2-4	I=2-3-1-4	O=3-2-1-4	U=4-2-1-3
D=1-3-4-2	J=2-3-4-1	P=3-2-4-1	V=4-2-3-1
E=1-4-2-3	K=2-4-1-3	Q=3-4-1-2	W=4-3-1-2
F=1-4-3-2	L=2-4-3-1	R=3-4-2-1	X=4-3-2-1

Class 4: Carcass Grading (Ready-to-cook (dressed - whole chickens only) poultry): 50 points - 20 minutes. For section events use **Dressed Market Bird Grading Card**.

Ten (10) ready-to-cook carcasses (1 ½ to 6 pounds) are graded A, B, C or No Grade (reject). The latest edition of the Poultry Grading Manual, Agricultural Handbook No. 31* is the guide used by the judges.

A carcass that does not meet the requirements for A, B or C grade is classified as a No Grade (formerly reject). Factors which result in a no grade or reject classification include: tumors, sores, large bruises which render that part unfit for consumption, missing parts such as leg, breast or back—wings may be missing for “C” grade - or excessive trimming of the breast and legs to the extent that the normal meat yield is materially affected.

Abrasion (discoloration's) caused by the dressing operation are not considered. Abrasions are defined as the removal of the outer layer of skin resulting from the use of water that is too hot, or from rough treatment by picking machinery. Filoplumes and pinfeathers are disregarded.

An incision made on the carcass for the purpose of removal of viscera is not considered as a tear or cut, even though it may extend to a meaty part of the carcass.

For each bird, the correct placing is five (5) points. An incorrect placing results in the loss of two (2) points for each grade missed with a maximum loss of five (5) points per bird. An “A” bird incorrectly called a reject or vice versa results in a maximum loss of five (5) points or a score of zero (0); incorrectly called a “B” results in a score of three (3) points; incorrectly called a “C” results in a score of one (1) points.

Failure to mark a grade or column for a bird results in a score of zero (0). If two grades or columns are checked, the grade which results in the lower score is used. An error involving a reject or no grade has the same penalty as any other comparable decision.

DRESSED MARKET BIRD GRADING					
Bird No.	Quality				Score
	A	B	C	No Grade	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
					Score _____

Class 7: Interior egg quality - candling: 50 points - 10 minutes.

For section events use **Interior Quality Egg Grading Card.**

Ten (10) white shelled eggs are graded according to the most recent U.S. Standard for Quality of Individual Shell Eggs (interior quality only.) Egg Grading Manual, Agriculture Handbook No. 75*. Use of eggs with blood and meat spots too small to reject the egg (less than one-eighth (1/8) inch diameter), bubbly air cells, moveable air cells, stuck or broken egg yolks and cracked shells are avoided in setting up the shell egg classes.

NOTE: Letter Grades AA, A, B and Loss will be used.

Candlers with 40-watt frosted bulbs are used. The eggs are numbered on the large end and are placed on filler-flats. Each contestant may candle only one group of eggs. The eggs should be handled carefully to avoid lowering the quality.

Scoring is on the same basis as Class 4.

EGG GRADING CARD Individual Shell Eggs—Interior Quality					
Egg No.	Quality				Score
	AA	A	B	Loss	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
					Score _____

Class 8: Exterior egg quality and Written Factors: 50 points - 10 minutes. For section events use **Exterior Quality Egg Grading Card** shown at the right.

Ten (10) white-shelled eggs are classified A, B or No Grade (formerly dirty) according to the latest edition of U.S.D.A. Standards for Exterior Quality, Egg Grading Manual, Agriculture Handbook No. 75*. Small (half the size of a pinhead) blemishes are not considered in the classification. Scoring is on the same basis as Class 4. (The unofficial interpretation of the revised standards for exterior quality is that eggs which were previously B's on shell shape, texture or quality are not A's and eggs which were previously C's are now called B's. Eggs which were previously called C's on shell cleanliness or stains are now dirties. The requirements for B's were unchanged.)

EGG GRADING CARD Individual Shell Eggs—Exterior Quality				
Egg No.	Quality			Score
	A	B	Dirty	
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
				Score _____

Class 9: Exterior Egg Quality -Written Factors: 50 points - 10 minutes.

Ten (10) white-shelled eggs are evaluated for thirteen different quality factors. The participant will mark the correct defect factor for each of the ten eggs. These eggs are the same eggs that are used in Class 8 - Exterior egg Quality.

[Note: Classes 8 & 9 are completed at the same time.]

Class 10: Further Processed Poultry Meat Products Evaluation: 50 points - 10 minutes

Each participant will determine written quality factors for a class of ten further processed poultry meat products (e.g., precooked, coated chicken meat patties, tenders, nuggets or wings). Each item is evaluated for 10 different quality factors. Criteria for evaluation will include coating defects (void and color), appropriateness of shape (inconsistent shape and broken), inconsistent size, clusters/marriages, miscuts in wings (miscut and broken) and evidence of feathers or foreign material. Participants may not touch any product. Each item may be determined to have “no defect” or one defect. For each correct match with the judge, zero points are deducted. For each “defect” or “no defect” missed or added five (5) points are deducted.

Class 11: Identification of Carcass Parts: 50 points - 10 minutes. For section events use Identification of Chicken Parts Card. - It is important to note the section card uses only twenty three of the thirty parts that could be used at the state CDE.

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.

Thirty chicken parts are identified as:

1. Half
2. Front Half
3. Rear half
4. Whole breast with ribs
5. Boneless, skinless whole breast with rib meat
6. Whole breast
7. Boneless, skinless whole breast
8. Split breast with ribs
9. Boneless, skinless split breast with rib meat
10. Split breast
11. Boneless, skinless split breast
12. Breast quarter
13. Breast quarter without wing
14. Tenderloin
15. Wishbone
16. Leg quarter
17. Leg
18. Thigh with back portion
19. Thigh
20. Boneless, skinless thigh
21. Drumstick
22. Boneless, skinless drum
23. Wing
24. Drumette
25. Wing Portion
26. Liver
27. Gizzard
28. Heart
29. Neck
30. Paws

IDENTIFICATION OF CHICKEN PARTS										
Directions: Check the part of the chicken that you consider correct for each item.										
Part No.	1	2	3	4	5	6	7	8	9	10
Breast with ribs										
Breast without ribs										
Wishbone										
Breast tenderloin										
Boneless, skinless whole breast										
Boneless, skinless breast, half										
Drumstick										
Thigh										
Skinless, boneless thigh										
Leg										
Wing										
Wing, mid-joint (flat)										
Back										
Half										
Breast quarter										
Breast quarter without wing										
Leg quarter										
Thigh with back										
Drumette										
Liver										
Gizzard										
Heart										
Neck										

Scoring 30 Points — 5 Points Each Score _____
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Ring 12: Written Poultry Test: 50 points - 10 to 15 minutes.

The test will consist of 25 questions taken from the information in *Poultry Science Manual for National FFA Contest*, No. 0418-3 (most recent edition). Questions will be limited to the portion of the reference that will be included at the next National FFA Poultry CDE Event. For even-number years examination items will be derived from this reference except for those sections related to 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.

Class 14: Ready to Cook Poultry: 50 points - 10 minutes. For section events use **Regular Placing Card**

Each participant will place a class of four whole dressed birds. The whole dressed birds may be either 4 chickens or 4 turkeys. Criteria for placing will be derived from USDA standards. 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.

C. SUGGESTED REFERENCES

Judging Booklet

Poultry Science Manual for National FFA Contest, No. 0418-3 third edition, available from IMS, Texas A & M University.

Additional References

J120b - *Judging and Grading Poultry and Eggs*, ITCS - University of Illinois, 1401 S. Maryland Drive, Urbana, IL 61801 (217) 333-3871 Fax (217) 333-0005.

U1052, *Caring for the Small Laying Block*, ITCS - University of Illinois, 1401 S. Maryland Drive, Urbana, IL 61801 (217) 333-3871 Fax (217) 333-0005.

*Agriculture Handbook No. 31 and No. 75 are available from the Superintendent of Documents, Government Printing Office, Washington, DC 20402.

Aid for ordering CDE Cards

No. of teams x No. of participants per team x No. of rings = No. of cards needed,
(Be prepared to identify the rings you will conduct in your local event)

i.e., 20 teams x 5 participants per team x 1 ring(s) = 100 cards needed.