



Georgia FFA Association

POULTRY EVALUATION - JUNIOR CDE

I. OVERVIEW

Participants in the Poultry Career Development Event will participate in a comprehensive event relating to judging, placing, grading and identifying live birds, carcasses, eggs, poultry parts, chicken patties, nuggets or tenders and presenting oral reasons.

II. PURPOSE

The Georgia Poultry Career Development Event stimulates learning activities relative to production and management, processing, marketing, and consumption of poultry products.

III. ELIGIBILITY

This event is open to students in grades 6-9 who are agricultural education students and are paid members of a chartered FFA chapter. Each member of the team must be a member of the chapter registering them, and each student's name must appear on the chapter's FFA roster at least 10 days prior to competition above the chapter level.

One team consisting of four FFA members from a chapter may participate. All four individuals' scores will constitute the team score.

Junior Division teams will not participate in the Management Quiz or Team Activity. A junior team that wins the state contest or any member of that first place team may not participate in the state junior contest again.

IV. SPECIAL NEEDS REQUEST

To report any special needs or request special services for a student to compete in a Career Development Event or FFA Award area (Area or State level), it is the responsibility of the FFA advisor to provide a detailed and specific request and explanation in writing. Requests should include written documentation from the school system verifying the IEP and need being requested. Written requests must be submitted to the CDE Superintendent prior to registering for the CDE/event (at least 3 weeks prior to the date of competition).

V. RULES

1. A team consists of a maximum of four members. A team score consists of all four individuals' scores.
2. A chapter may submit one team for the Area CDE; and the top two teams per Area will advance to the state CDE.
3. Each participant will bring a clean, note free clipboard and two sharpened No. 2 pencils ONLY. Notepaper will be provided by CDE superintendent or appointees.
4. A non-programmable, battery operated calculator may be used.
5. Students are not allowed to talk or discuss anything with other participants. Talking can result in disqualification.
6. This event will follow the general procedures established for all Georgia FFA career development events.
7. It is highly recommended that participants wear official dress as outlined in the official FFA manual.
8. The State FFA Executive Committee and their appointees will be in charge of this event.
9. During the event, teams and their advisors and/or coaches may not talk or be together in groups until the completion of the contest.



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VI. EVENT FORMAT

The following classes will be judged:

Live Birds

1. Four Market Broilers for Placing.....50 pts.
2. Four Egg Type Hens for Placing.....50 pts.
3. Oral Reasons on Class 1 or 2.....50 pts.

Ready to Cook Poultry

4. 10 chicken/or turkey carcasses and/or parts for grading50 pts.
5. One class of four Turkey/Heavy Hen carcasses for placing50 pts.

Shell Eggs

7. Ten white or white-tint shell eggs for interior quality grading (candling).....50 pts.
8. Fifteen shell eggs for exterior quality grading50 pts.
9. Evaluative criteria for class 850 pts.

Further Processed Poultry

10. Ten further-processed BONELESS poultry meat products for evaluative criteria....50 pts.
(Precooked breaded chicken patties, tenders or nuggets)
11. Ten further-processed BONE-IN poultry meat products for evaluative criteria.....50 pts.
(Precooked, bone-in chicken wings or other bone in poultry products)
12. Ten chicken carcass parts for identification50 pts.

VII. SCORING

Total point value of 11 classes per individual is **550 points**. Total point value of 11 classes per 4 team members is **2200 points**.

VIII. TIE BREAKERS

If ties occur between the first and second place teams the following events will be used as tiebreakers:

1. Reasons Score
2. Ready to Cook Class 4 Score
3. Live Bird Classes Total Score

IX. AWARDS

Awards shall be determined each year by the Board of Trustees of the Georgia FFA Foundation. The event is made possible through the Georgia FFA Foundation as a special project of an industry sponsor or from the Foundation General Fund. Minimum awards will recognize the first place individual in each area, and the first and second place individuals at the state level.

X. REFERENCES

This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.



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*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://store.im.tamu.edu/>

*Available from the National FFA Website / supply catalog: Poultry Science Manual, sixth edition. Item # PSM-11. www.ffa.org

- a. Poultry Science Manual for National FFA Career Development Events. *(Seventh edition) (IMS Catalog #0418-6)

Refer to Poultry Science Manual for Management Exam Information, such as chapters covered during even and odd numbered years.

(Note: Reference b.,c., and d. are additional sources for the examination items.)

- b. Evaluation of Further-Processed Poultry Meat Products* (digital color photographs & script on CD) (included as a PPT program in IMS Catalog #9333NC)^a
- c. Poultry Grading Manual – Agriculture Handbook Number 31* (USDA; color printed) (IMS Catalog #0414)^a (also included as a PDF in IMS Catalog #9333NC)^a Also available online at: <http://www.ams.usda.gov/poultry/pdfs/pygrdmanual.pdf>.
- d. Egg-Grading Manual – Agriculture Handbook Number 75* (USDA; color printed) (IMS Catalog #0417)^a (also included as a PDF in IMS Catalog #9333NC)^a Also available online at:<http://www.ams.usda.gov/poultry/pdfs/egggrading%20manual.pdf>.

The Hormel Computing Slide is available through the National FFA Agriculture Education Resources Catalog, Item #HCSS,