



Georgia FFA Association

Poultry Evaluation CDE - Senior Division

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, presenting oral reasons, participating in a team activity and taking a management test.

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 9-12 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.

The event is limited to one four person senior team per chapter. A team will consist of four members with all four individual scores constituting a team score. A senior team that wins the state event or any member of that first place senior team may not participate in the state senior event again. This event has a national level of competition so no student who has already won a state level CDE may participate and no student on the winning poultry evaluation team may participate in any other CDE until after the national competition.

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 two teams in each 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

- Class 1. Four Market Broilers for Placing.....50 pts.
- Class 2. Four Egg Type Hens for Placing.....50 pts.
- Class 3. Reasons/Combined with class 6

Ready to Cook Poultry

- Class 4. 10 chicken/or turkey carcasses and/or parts for grading50 pts.
- Class 5. One class of four Turkey/Heavy Hen carcasses for placing50 pts.
- Class 6. Oral Reasons on Class 1, 2 OR 5.....50 pts.

Shell Eggs

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

Mark all that apply.

Further Processed Poultry

- Class 10. Ten further-processed BONELESS poultry meat products for evaluative criteria...50 pts.
(Precooked breaded chicken patties, tenders or nuggets) Mark all that apply.
- Class 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) Mark all that apply.
- Class 12. Ten chicken carcass parts for identification50 pts.

Poultry Management Written Exam

- 13. Twenty Five questions will be asked from the reference materials listed100 pts.

Team Activity

Team members will observe or be provided information about a poultry industry situation or problem scenario. They will answer questions on provided information and general knowledge.

Team members will work collaboratively on this event to answer 20 questions.....200 pts.

VII. SCORING

The total possible points for an individual (12 classes and written exam) is **650 points**. Total possible point for a team of four (12 classes for all 4 team members and the Team Activity) is **2800 points**.

VIII. TIE BREAKERS

If ties occur, the following events will be used to break the tie for individual and team awards:

1. Total oral reasons score (all 4 scorers to break team tie)
2. Written Exam Score (all 4 scores to break team tie)
3. Highest score on a pre-selected placing class(all 4 scores to break team tie)



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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.

*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/>

- 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,

One Less Thing — Poultry Judging Handbook Lessons, www.onelessting.net