


Poultry Evaluation

		
Maximum Number of Team Members	4	
Number of Team Members Scored	4	
Scantron	Poultry – Form Number – 239563-4	
Committee: Shannon Boswell Bill Chaney Tim Cunnien Beth Massey John Workman		

If the West Virginia Department of Agriculture issues a “poultry ban,” the Poultry Evaluation Contest will NOT be held at West Virginia University in June. If arrangements can be made, an alternative date and time for the contest will be made.

I. PURPOSE

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

II. EVENT RULES

1. **Team Make-up-** Teams may consist of three or four members. Team ranking is determined by combining the scores of the top three students from each team. Teams that for whatever reason have fewer than three members are not eligible for team awards, but students may receive individual awards.
2. **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 their designee.
3. Each team will receive computer scan sheets from contest superintendent.
4. Each participant will have ten minutes to complete each class. A warning signal will inform the participants when time expires for each class. Participants will have one minute to move from class to class.
5. A reliable technique will be used to identify the poultry and poultry products in the placing, selection, grading, and identification classes.

III. EVENT FORMAT

A. EQUIPMENT

2017 Career Development Event Rules and Regulations

Materials students must provide- Each participant must have two sharpened No. 2 pencils, and an electronic calculator. Calculators that are permissible for use in this event are those that are battery operated, non-programmable, and silent. A calculator may have the following functions- addition, subtraction, multiplication, division, equals, percent, square root, +/- key, and one memory register. Calculators that are capable of storing equations, definitions, and/or terms are not permitted. Participants attempting to use unauthorized calculators will be disqualified.

B. INDIVIDUAL ACTIVITIES

Live Poultry

1. Each participant will place a class of four market broilers. Each 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.
5. Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.
6. Each participant will present oral reasons for either the placing class of market broilers or for the class of egg-type hens. 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 #	Points
1. Market broilers	50
2. Egg-type hens	50
3. Oral reasons for Class 1 or 2	50

Ready-to-Cook Poultry

7. 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 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 (nongradable). 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.
8. Each participant will place a class of four ready-to-cook chicken or turkey carcasses. Criteria for placing 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.
9. Each participant will present oral reasons for their placing of the class of ready-to-cook chicken or turkey carcasses. Participants will have ten minutes to prepare and two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards.

Class #	Points
4. Ten chicken and/or turkey carcasses and/or parts for quality grading	50

2017 Career Development Event Rules and Regulations

- | | | |
|----|--------------------------------|----|
| 5. | Four RTC carcasses for placing | 50 |
| 6. | Oral reasons for Class 5 | 50 |

Shell Eggs

10. Each participant will grade a class of ten white (or white-tint) shell eggs. Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be 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.
11. Each participant will grade a class of fifteen shell eggs (white, brown or other). Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (nongradable). Criteria for grading may include decisions related to the following quality factors: Soundness (unbroken, check, dented check or leaker); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen); Shell Texture (large calcium deposits, body check or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.
12. Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.

Class #		Points
7.	Ten white-shell eggs for interior quality grading	50
8.	Fifteen chicken eggs for exterior quality grading	50
9.	Evaluation criteria for Class 8	50

Further Processed Poultry

13. Each participant will determine written quality factors for a class of ten boneless further processed poultry meat products (e.g. precooked, poultry meat patties, tenders, nuggets or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.
14. Each participant will determine written quality factors for a class of ten bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects, color defects, consistency of size, broken products, miscut products, mixed products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.
15. 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; doing so will result in disqualification.

Class #		Points
10.	Boneless Further Processed Poultry Meat Products	50

2017 Career Development Event Rules and Regulations

- | | | |
|-----|---|----|
| 11. | Bone-In Further Processed Poultry Meat Products | 50 |
| 12. | Ten chicken carcass parts for identification | 50 |

Poultry Management Written Exam

16. Each participant will complete a 30 item written examination on poultry production, management, anatomy and physiology. Five or more items will require mathematical calculations. Examination items will be developed from information found in the references (see Section IX).

Class #	Points
13. Written Examination	150

Team Activity – 200 points

For the team activity, all members of a team will work collaboratively to perform an activity related to poultry science. Team members will observe and/or be provided information about a poultry industry situation or problem scenario(s). Then, team members will answer up to 25 questions related to the information gained from the situation/scenario and from reference material studied in preparation for the career development event. The team activity may require participants to use information technology that is appropriate for the poultry industry (e.g. computers, software applications, Internet resources and related technologies). Specific information about the team activity will be made available to coaches in the team orientation packet as needed.

VI. Scoring

	Individual	Team
Twelve Classes	600	1800
Written Exam	150	450
Total Individual Points Possible	750	2,250
Team Activity		200
Total Team Points Possible		2,450

VII. Tiebreakers

If ties occur, the following classes will be used in order to determine the ranking of award recipients:

1. Written Management Exam
2. Evaluation of Live Birds