

Poultry Evaluation

Event Rules

All members participating in this Career Development Event must meet the eligibility requirements and adhere to the rules of the Kentucky FFA Association as outlined in the Rules Governing FFA Activities document.

Number of members on a team: Four (The top three scores count toward the team total)

Official Dress Appropriate: No

Regional Event: None

State Event: Murray State University Field Day

EQUIPMENT

Equipment provided by student:

- #2 Pencil
- Non-programmable Calculator
- Clipboard

LIVE POULTRY EVALUATION (100 POINTS)

Participants will place one class of four market broilers. Each participant will be permitted to handle the birds as long as birds are inspected in a professional and humane manner. Participants may not remove the broilers from the holding unit.

Participants will place one 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 birds are inspected in a professional and humane manner.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.



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READY TO COOK POULTRY (100 POINTS)

Participants will quality grade ten chicken or turkey carcasses (5 points each). Criteria for grading will be derived from USDA standards. Four categories may be used including USDA quality grades A, B, C, and the category NG (non-gradeable.)

Participants will place one class of chicken or turkey broiler carcasses (50 points).

Participants may not touch any part of the carcass.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

Resources for this section are posted at www.kyffa.org

FURTHER PROCESSED POULTRY DEFECTS (50 POINTS)

Participants 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, broken and/or incomplete products, consistency of size, cluster/marriages, miscut wings, broken wings, evidence of feathers/foreign material.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

Resources for this section are posted at www.kyffa.org

FURTHER PROCESSED POULTRY IDENTIFICATION (50 POINTS)

Ten chicken carcass parts will be identified. The list of possible parts is available at www.kyffa.org

Participants will not touch any products.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.



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SHELL EGGS (150 POINTS)

Participants will complete Interior Grading for 10 eggs. (50 points)

Participants will complete Exterior Grading for 15 eggs. (100 points)

Criteria for grading will be based on USDA grades.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

GENERAL KNOWLEDGE EXAMINATION (100 POINTS)

Participants will complete a 25 question multiple choice examination. Questions for the examination will be taken from the National FFA Poultry Science Manual.

All answers for this component will be placed on the scantron form provided to each participant. An example is provided.

Scoring

Possible score for each participant is 550 points, with a possible team score of 1650 points.

The top three team members' scores will count toward the team score.

Teams will be ranked in numerical order on the basis of the final team score.

Individuals will be ranked in numerical order on the basis of the final individual score.

TIEBREAKER

Ties will be broken based on scores on the written management exam.

If a tie exists beyond the written management exam, ties will be broken based on evaluation of live birds scores.

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 or his/her designee.

