

## POULTRY PRE LIM RULES

Effective August 1 2009

### Purpose

To stimulate learning activities relative to the production, processing, marketing, and consumption of poultry products.

### Date

State: Spring skills CDE date

### Location

Listed on current registration sheet.

### CDE Rules

1. Each school may enter one team in the state CDE
2. Each school may enter an unlimited number of dues paid FFA members as participants, the top 4 scores will be considered the "team" and the top 3 scores will be the team score of record.
3. Ten minutes will be allowed for contestants to finish each class. A signal will be given at the end of ten minutes, at which time, two minutes will be allowed for movement from one class to another class.
4. 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
5. Contestants will not be permitted to handle live bird classes. Some type of identification will be used to identify each individual bird.
6. There will be one class, to be graded, of 10 ready-to-cook broilers fryers, one half to six pounds, or hen turkeys, six to sixteen pounds, hung from shackles to be graded according to quality. Qualities are A, B, or C.

Pinfeathers and filoplumes (hair) will not be considered in grading.

7. Contestants will not handle the dressed birds. Shackles of dressed birds may be turned by contestants to show the entire carcass.
8. There will be one classes of 10 white or white-tint shell market eggs. This class is to be graded for interior quality only. This class- will be graded in accordance with the latest revised edition of the United States Standards and Grades for Shell Eggs.
9. There will be one class of either four ready-to-cook broilers or turkeys to be judged on the basis of current USDA standards.
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 ten shell eggs. 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 (non gradable). Criteria for grading may include decisions related to the following quality factors (i.e., defects): 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 (shell faulty in soundness and strength, large calcium deposits or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect. 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.**

12. There will be one class of identification of ten (10) poultry parts.

13. There will a online written examination on poultry management. The exam will contain thirty items (twenty-five multiple choice, worth four points each, and five problem solving, worth 10 points each, for a total score of 150 points per contestant). The questions will be selected from the Poultry Science Manual for National FFA Contests.

**14. 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). 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; doing so will result in disqualification**

#### CDE Format

The CDE will be organized into the following parts:

#### Live Birds

1. one class of 8 meat type cockerels or pullets for broiler breeder selection.(Keep/Cull) 50 points

2. Four egg-type hens for placing. 50 points

#### Ready-To-Cook

1 One class of ten ready-to-cook broilers or turkeys and/or parts for quality grading 50 points

#### Eggs

1. Interior eggs (10 eggs) qualities AA, A, B, and loss 50 points

#### Processing and Merchandising Points

#### Points possible:

- Eight meat-type cockerels or pullets for broiler breeder selection .....50
- Evaluating hens for production ..... 50  
Ten chicken and/or turkey carcasses and/or parts for quality grading. ....50
- Four carcasses for placing .....50  
Ten white-shell eggs for interior quality grading . ....50
- Ten chicken eggs for exterior quality grading ... .....50
- Evaluation criteria for Class 8. ....50
- Ten further-processed poultry meat products for evaluation. ....100
- Ten chicken carcass parts for identification .... .....50
- Written Examination .....150

Total points possible-

Individual points- 650

Team points 3x 650= 1950 points possible

#### Reference

a. Poultry Science Manual for National FFA Career Development Events, (5th.edition)\* (IMS Catalog #0418-5)(or from the National FFA Educational Resource Catalog product number PSM 888-2668 online at <http://www.ffaunlimited.org/agedrescat1.html>)

For odd number years (2005-06) (2007-08)(2009-10)examination items will be derived from this reference except for those sections related to health, waste, environment and marketing.

For even number years (2006-07) (2008-09)examination items will be derived from this reference except for those sections related to poultry hatcheries, broiler breeders, market broilers and turkey breeders

Evaluation of Precooked, Breaded Chicken Patties\* (14 color slides with four-page script) (IMS Catalog #5140)

Poultry Grading Manual-Agriculture  
Hand-book Number 31\* (latest USDA  
edition)(IMS Catalog #0414)

d. Egg-Grading Manual-Agriculture  
Handbook Number 75\* (latest USDA  
edition)(IMS Catalog #0417)  
\* available from Instructional  
Materials Service (IMS), Texas A&M  
University, F.E. Box 2588, College  
Station, Tx 77843-2588 (phone: 409-  
845-6601- fax: 409-845-6608)

**Poultry Part Identification**  
*(Changed  
August 2005 to match National Scan  
sheet)*

Half  
Front Half  
Rear Half  
Whole breast with ribs  
Bnls., skinless whole breast with  
rib meat  
Whole breast  
Bnls., skinless whole breast  
Split breast with ribs  
Bnls., skinless; split breast with  
rib meat  
Split breast  
Bnls., skinless split breast  
Breast quarter  
breast quarter without wing  
Tenderloin  
Wishbone  
Leg quarter  
Leg  
Thigh w/back portion  
Thigh  
Bnls., skinless thigh  
Drumstick  
Bnls., skinless drum  
Wing  
Drumette  
Wing portion  
Liver  
Gizzard  
Heart  
Neck  
Paws

**Grading Classes**

Classes 4, 7 and 8 are grading  
classes. Each class has a value of  
50 points per participant.

Participant's **OFFICIAL GRADE**

**Grade**  
**A B C**

**NG**  
**A B C NG**  
5 3 1 0  
3 5 3 0  
1 3 5 0  
0 0 0 5

As shown above, Class 4 is  
scored based on the USDA  
quality grades A, B, C and  
the category NG. Each correct  
grade receives a score of  
five points. If the item is  
graded one quality grade  
below or above the correct  
grade, two points will be  
deducted to obtain a score of  
three points. If the item is  
graded two quality grades  
below or above the correct  
grade, four points are  
deducted to obtain a score of  
one point. However, if the  
"NG" line is "crossed" (i.e.,  
an incorrect judgment)  
all five points are deducted  
to obtain a score of zero  
points.

**Egg Quality Grading** As shown above,  
Class 7 is scored based on the  
**Class 7** USDA quality grades AA, A,  
B and Loss. In the of Class 7, each  
correct grade receives a score  
**Participant's OFFICIAL GRADE**  
**Grade**

**AA A B Loss**  
**AA A B Loss**  
5 3 1 0  
3 5 3 0  
1 3 5 0

0 0 0 5

of five points. If the item is case graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the "Loss" line is "crossed" (i.e., an incorrect judgment) all five points are deducted to obtain a score of zero points.

### **Scoring for Exterior Egg Quality Grading Class 8**

Part. Grade AA/A-B-NG

AA/A 5-3-0

B 3-5-0

NG 0-0-5

### **CLASS #9 EVALUATION OF TEN CHICKEN EGGS FOR EXTERIOR QUALITY GRADING**

Defect Class 9 Egg Number

1 2 3 4 5 6 7 8 9 10

Checked

Dented Checked

Leaker

Slight/Moderate Stain

Prominent Stain

Adhering Dirt/Foreign Material

Decidedly Misshapen

Large Calcium Deposits

Body Check

Pronounced Ridges

Pronounced Thin Spots

No Defect

### **CLASS #10- FURTHER-PROCESSED POULTRY MEAT PRODUCTS FOR EVALUATION**

Defect Class 10 Product Number

1 2 3 4 5 6 7 8 9 10

Coating Void

Inconsistent Coating Color

Inconsistent Shape

**Broken**

**Inconsistent Size**

**Cluster/Marriages**

**Miscut Wings**

**Broken Wings**

**Feathers/Foreign Materials**

**No Defect**

**FINAL ROUND FOR PLACINGS- The top 10 teams in the Poultry Pre Lims, made up of 4 of the top 5 scores, will return to the finals at a later date.**

**The top 10 teams will place classes and give oral reasons for final state placings, and who will go on to the Big E and National CDEs**

### **\*SAMPLE SCORECARD FOR ORAL REASONS: BROILER BREEDER SELECTION OR EGG-TYPE HENS AND R-T-C TURKEY CARCASSES**

**\* To be used as a scoring "guide" by the  
Official Judges.**

**Possible Participant's**

**Points Score**

**1. APPEARANCE AND DELIVERY**

a. Did the participant stand still on two feet and face the judge? 2

- b. Did the participant speak clearly, distinctly and loud enough to be heard? 2
- c. Did the participant have an appropriate opening and closing statement? 2
- d. Did the participant speak smoothly without long pauses? 2
- e. Was the participant confident? Was the participant convincing? 4

**TOTAL POINTS 12**

## **2. PROPER USE OF TERMS**

- a. Did the participant use relevant terminology properly? 4
- b. Did the participant understand the terms used? 3
- c. Was the participant able to define the terms used? 3

(\*\*Participants may be asked to define terms used.)

**TOTAL POINTS 10**

## **3. ACCURACY OF STATEMENTS**

- a. Did the participant describe the birds/carcasses based on their actual visual appearance? 5
- b. Did the participant present accurate statements? 5

**TOTAL POINTS 10**

## **4. IMPORTANCE OF POINTS COVERED**

- a. Did the participant actually tell why one bird/carcass was selected/placed over another, or did the participant only vaguely describe the birds/carcasses? 5
- b. Did the participant stress the crucial differences, or did he/she make stereotypic ("canned") comparisons of various factors? 8
- c. Did the participant state all there was to tell of importance, or were there other significant reasons that should have been given for the selection/placing? 5

**TOTAL POINTS 18**

**GRAND TOTAL OF POINTS 50**