

**2008 FFA POULTRY JUDGING QUICK GUIDE FOR CHAMPIONS From "Buckeyeman"**  
.....little details your grandpa forgot to tell you about poultry judging tips.....

*Class #1- Broiler Breeders*

- #1- look for any defects, if any found.....cull those birds automatically
  - probably only have crooked toes, or solid black feathers wings or main tail (in males only)
- #2- stand back and look for 4 birds with deep and wide bodies - just like any other breeding animal
  - (four birds with most overall body capacity should be keepers, cull the rest)

*Class #2- Past Production Hens*

- #1 factor- place birds with whitest legs on top, birds with most yellow on legs go to bottom
- #2- look closely @ top of feet by base of shank for any pigment
  - \*\*\*\* place strictly on pigment loss \*\*\*\*
- #3 factor #2 to break ties in bleaching is handling qualities- (if you are permitted to handle birds, look for widest spread in the pubic and keel bones)- *in Ohio not permitted to handle birds.... so do not use this*

*Class #4- Carcass grading—"A", "B", "C", NG*

- #1 feature is to look for defect that will give carcass lowest grade- 2 "A" defects= "A"  
however 1- "A" defect and 1 "C" defect – grade carcass "C"
- #2 review factors on exposed flesh, missing parts, broken bones, (between joints) and disjointed bones that are found (in the joints) of carcasses
- #3- Elsewhere is the back and wing only where you can 1 ½" in broilers 2-6 #, 2" in hen turkeys 6-16#, and 3" on tom turkey carcass over 16# of exposed flesh and still be "A" grade

*Class #5- Carcass placing*

- #1 factor to place carcass class of four correctly is to place by USDA grade first
- #2 factor for placing is break same grade carcasses by most marketable meat
  - ( i.e – if "C" grade – exposed flesh over 1/3 and "C" grade because of wing missing.  
place "C" grade with exposed flesh only, over wing missing...more marketable meat)

*Class #7- interior eggs (candling) "AA", "A", "B", LOSS*

- #1 factor is plenty of practice- repeated
- #2 if you can remember three things..you will do well
  - first- if air cell in large end is smaller than a dime- grade AA
  - second- any air cell over size of quarter is "B", between dime & quarter is "A"
  - rotate egg 180 degrees quickly, (both ends) to find loss eggs with meat or blood spots

*Class # 8 and #9- exterior eggs- Grade "A", "B", "NG" after factors observed*

- #1- look @ all four sides of egg to view defect, blow off any dust
- #2- review defects and place USDA grade in Class #8 from defects found in Class #9
- #3- eggs may have more than one defect, but place grade on egg based on lowest defect
- #4- easy way to remember grade according to scorecard, start @ bottom of card
  - ("A"- only one factor will make it "A"- no defect)
  - ("B"- move up card next five factors –thin spots –misshapen-all "B" grade)
  - ("NG"- of next six factors –adhering dirt to checked, 5 of 6 are "NG" all except slight/mod stain)

*Class #11- Parts ID-*

- #1 factor is practice real parts
- #2- go to University of Arkansas part list on the web and practice

*Class #10- Further Process*

- #1- review web page photos from University of Arkansas
- #2- review pages B-39, B-40, B-41 for details
- #3- go to [www.ohioffa.org](http://www.ohioffa.org) and review poultry tips posted for this class

*Class #12- Written exam- this will determine top ten teams*

- SKIP pages C-38 to C-83 for 2008 exam- rest is open game for questions on exam

