

**Tennessee FFA Association**

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**Poultry Evaluation  
Handbook**

**2017-2021**

## **Purpose**

*The Tennessee FFA Poultry Evaluation Career Development Event stimulates learning activities relative to production and management, processing, marketing and food safety and quality of poultry products.*

### Objectives

The Tennessee FFA Poultry Evaluation Career Development Event provides opportunities for the participant to:

- Make accurate observations and logical decisions.
- Discuss and justify decisions (orally and written).
- Communicate industry and product terminology.
- Identify USDA standards of product quality.
- Identify consumer acceptance criteria of products.
- Recognize economic importance of value-added products.
- Collaborate with others to analyze industry scenarios.
- Demonstrate the use of appropriate information technology used in the poultry industry.

Specifically, participants will:

- Evaluate and place live meat-type chickens and orally defend the selection.
- Evaluate and place live egg-type hens and orally defend the selection.
- Evaluate, grade and place ready-to-cook carcasses of chickens or turkeys and orally defend the placing.
- Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
- Evaluate and grade individual shell eggs for interior quality.
- Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
- Evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
- Identify poultry carcass parts.
- Complete a written examination on poultry production, management and science.

## Event Rules

### **TEAMS**

Teams will consist of four members. Team ranking is determined by combining the scores of all team members.

FFA Official Dress is NOT required for the state event

### **PARTICIPANTS**

Participants will have ten minutes per class to complete Classes. An appropriate amount of time, as determined by the event officials, will be provided for the exam. A warning signal will inform the participants when time expires for each class. Any participant in possession of any electronic device not required by event rules is subject to disqualification.

### **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 his/her designee.

## Event Format

## EQUIPMENT

### MATERIALS PROVIDED BY THE PARTICIPANT

Each participant must have two clean, sharpened No. 2 pencils, a poultry evaluation scantron (purchased from [judgingcard.com](http://judgingcard.com)), a non-programmable calculator and a clear clipboard with no notes attached.

### MATERIALS PROVIDED BY THE EVENT OFFICIALS

Participants will be provided clean sheets of paper for recording decisions made during the event.

No other materials will be permitted. Participants attempting to use unauthorized materials will be disqualified.

### Individual Activity placing Classes

Each class has a value of 50 points per participant. The event superintendent obtains the “official placing” of the class and the “basis of grading” from the judge. The “basis of grading” is the numerical difference or “cut” between each of the three pairs—top, middle and bottom—in the placing class. The three “cuts” are totaled; the total cannot exceed 15 points. From the judge’s information and the directions printed on the Hormel Computing Slide, the correct scores are obtained for all (24) possible placings (refer to references section for the source of the computing slide). The computer scoring system uses the Hormel Scoring format when calculating a participant’s score for each placing class.

## LIVE POULTRY

### MARKET BROILER PLACING (50 POINTS)

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.

### EGG-TYPE HEN PLACING (50 POINTS)

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.

### LIVE POULTRY SCORING

CRITERIA	Points
Market broilers placing	50
Egg-type hens placing	50

## READY-TO-COOK POULTRY

### CARCASS GRADING (50 POINTS)

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.

Scoring for parts and carcass grading:

Participant’s Grade	OFFICIAL GRADE			
	A	B	C	NG
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
NG	0	0	0	5

As shown above, carcass grading 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. (Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)

**CARCASS PLACING (50 POINTS)**

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 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.

**READY-TO-COOK POULTRY SCORING**

CRITERIA	Points
Carcass grading	50
Carcasses placing	50

**SHELL EGGS**

**INTERIOR GRADING (50 POINTS)**

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.

Scoring for interior egg quality grading:

	OFFICIAL GRADE			
Participant's Grade	AA	A	B	Loss
AA	5	3	1	0
A	3	5	3	0
B	1	3	5	0
Loss	0	0	0	5

As shown above, interior egg quality grading is scored based on the USDA quality grades AA, A, B and Loss. In the case of Class 76, 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 “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

### EXTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten 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.

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.

Scoring for exterior egg quality grading:

	OFFICIAL GRADE		
Participant's Grade	AA/A	B	NG
AA/A	5	2	0
B	2	5	0
NG	0	0	5
Loss	0	0	0

As shown above exterior egg quality grading is scored based on the USDA quality grades AA/A, B and NG (nongradable). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, three point will be deducted to obtain a score of two points. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

### WRITTEN FACTORS CLASS (50 POINTS)

Written factors for exterior egg quality grading and has a value of 50 points per participant.





Broken/Incomplete										
Cluster/Marriages										
Foreign Material										
No Defect										

**BONE-IN FURTHER PROCESSED (50 POINTS)**

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 if applicable, color defects, consistency of size, broken products, miscut products, and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

**CARCASS PARTS IDENTIFICATION (50 POINTS)**

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.

The identification class consisting of ten poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.

**FURTHER PROCESSED POULTRY SCORING**

CLASS	Points
Boneless Further Processed	50
Bone-In Further Processed	50
Carcass Parts Identification	50

## Written Exam (100 Points)

The written examination will be administered at the beginning of the event. Each participant will complete a 30 item written examination on poultry production, management, anatomy and physiology. Five or more items will require mathematical calculations. A test bank for the exam will be provided and updated annually on tnffa.org

## Scoring

	Individual	Team
Ten Classes	500	2,000
Written Exam	100	400
<b>Total Individual Points Possible</b>	<b>600</b>	<b>2,400</b>
<b>Total Team Points Possible</b>		<b>3,000</b>

## TIEBREAKERS

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

### INDIVIDUALS

1. Total scores of placing classes
2. Written management exam

### TEAM

1. Total scores of placing classes
2. Written management exam

## References

*This list of references is not intended to be all-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.

Written test bank of even and odd years posted and updated annually on [tnffa.org](http://tnffa.org).

Scantrons may be ordered from [judgingcard.com](http://judgingcard.com)

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](mailto:ims@tamu.edu); <http://www-ims.tamu.edu/>).

Poultry Grading Manual - Agriculture Handbook Number 31 (latest USDA edition) (IMS Catalog #0414)

Egg-Grading Manual - Agriculture Handbook Number 75 (latest USDA edition) (IMS Catalog #0417)

National FFA Core Catalog

Poultry Science Manual for National FFA Career Development Events. (sixth edition) (IMS Catalog #0418-5) (or from the National FFA Core Catalog product number PSM, 06 on online at <http://shop.ffa.org/poultry-science-manual-p38844.aspx>). All examination items will be derived from this reference.

The Hormel Computing Slide is available through the National FFA Core Catalog, Item #HCSS, 888-332-2668 or online at <http://shop.ffa.org>

CDE Q & A – [FFA.org](http://ffa.org)

One Less Thing

Poultry Judging Handbook Lessons – [www.onelessting.net](http://www.onelessting.net)

## Exterior Egg Quality Scorecard

EGG NUMBER	EXTERIOR QUALITY GRADES		
	AA/A	B	NG
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			



