



Tennessee State Fair Poultry Evaluation Contest

This event will take place on **August 19, 2024 at 9:00 a.m.**
(check-in 8:45) in the Q-Barn. This event is an open contest and these rules are only for the Tennessee Wilson County/ Tennessee State Fair.

Premiums for Winning Chapters:

1st Place-\$75

2nd Place-\$50

3rd Place-\$25

Event Rules

- Teams will consist of two members. The team ranking is determined by combining the scores of all team members.

Event Format

Equipment (Materials provided by the participant)

- Individual activities may consist of exterior grading, written factors for eggs, boneless further processed, bone-in further process, identifying carcass parts, carcass grading and placing. Parts of the contest are under the contest coordinator's discretion.

- Equipment:

- Each participant must have two clean, sharpened No. 2 pencils.

- Clipboard with no notes attached.

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

Exterior Grading:

- Each participant will grade a class of 5 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 (non-gradable). 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 the 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 (non-gradable). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, three points 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

- Written factors for 5 exterior egg quality grading has a value of 50 points per participant. Exterior egg quality grading is evaluated for 12 different quality factors. Further processed poultry meat products are evaluated for seven different quality factors. Each item may be determined to have “no defect” or to have one or more defects.
- For each correct match with the judge, zero points are deducted.
- For each “defect” or “no defect” missed or added, two points are deducted.
- No score will be less than zero.

Boneless Further Processed

- Each participant will determine written quality factors for a class of 5 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.

Boneless Further Processed Poultry Meat Products:

Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Shape/Size										
Broken/Incomplete										
Cluster/Marriages										
Foreign Material										
No Defect										

Bone-In Further Processed

- Each participant will determine written quality factors for a class of 5 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, mis cut products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

Carcass Parts Identification

- Each participant will identify 5 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 will consist of 5 poultry carcass parts. The class has a value of 50 points per participant. Each correct answer receives a score of five points.

Carcass Grading

- Each participant will grade a class of 5 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 to six pounds and for turkey carcasses weighing six to 16 pounds or carcasses weighing greater than 16 pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (non-gradable). 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

- 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