# Illinois Association of Vocational Agricultural Teachers

# **Poultry Career Development Event**

#### A. GENERAL INFORMATION

# 1. Eligibility

Any student is eligible who is under 21 years of age at the time of the event, who has not had more than four years training (two years junior high school and four years high school) in any approved course in vocational agriculture of less than college grade, and is enrolled in a high school class in vocational agriculture or has had all of the vocational agriculture offered and is carrying at least three units of regular high school work. The exception is that a person who has participated previously in any official national FFA poultry judging event is ineligible. If an ineligible student is entered in any event, that student's team will be declared ineligible. The wining team represents Illinois in the National FFA Poultry Career Development Event.

#### 2. Team

Five team members from each school are permitted to judge. The three individuals earning the highest total scores constitute the team score (a school may compete with three members). The lowest member of the five, in total points, is the alternate and is ineligible for any award.

A school may enter less than a full team, but then the member(s) will compete only as individuals.

No substitution is permitted in any division after judging has started and **extra students** are not permitted to judge.

Handling of live birds (in Rings 1-4) is not permitted. Handling of eggs is permitted only in Ring 6.

Each participant should have a pencil. In addition to the placing cards provided by the event superintendent, a clipboard (optional) may be used, and also a piece of paper (4 x 6 inches or less) may be used to record placings for the participant's use. There should be no written material on paper or clipboard at the start of the event.

Students are not required to give reasons on any rings.

Every possible effort is made in computing the results to prevent errors. If, however, after the precautionary measures have been taken and the results announced, errors do show up, the results will stand as announced and will not be corrected at a later date.

## 3. Additional Information

Refer to the "General Rules" section for the current year for information concerning **Entry Fees, Registration** and **Location** of the event.

#### 4. Awards

Ribbons are awarded to all teams that participate. Those teams whose score places them in the upper sixth of the teams judging receive purple awards, those in the next sixth of the teams receive blue ribbon awards, those in the next third receive red ribbons and those in the lowest third receive white ribbons.

Ribbons are given to each individual that participates. Individuals whose score places them in the upper sixth receive purple ribbon awards, those in the next sixth receive blue ribbon awards, those in the next third receive red ribbons and those in the lowest third receive white ribbons.

A rotating trophy is presented to the winning team. The school and year are engraved on the trophy and it is in the possession of the winning school until the next event. A school must win the event three times to permanently retain the trophy.

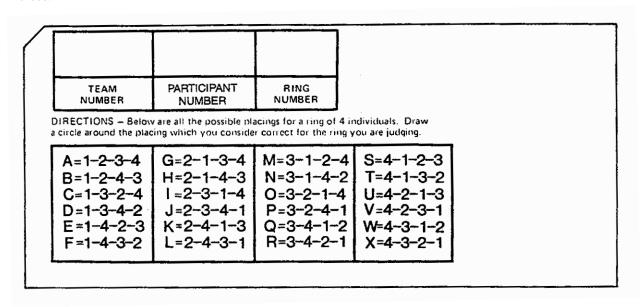
- 5. Immediately after the event, the official placings for the rings are given.
- 6. It is anticipated that the results will be announced shortly (within one hour) after the placings are given. However, if time does not permit rechecking the cards to eliminate all possible errors, the announcement will be delayed until the following week.
- 7. Coaches and participants are not permitted in the rooms where the rings are located prior to the event. Non-participants should observe the rings after the event is completed.

#### **B. EVENT FORMAT AND CARDS USED**

**Rings 1 – 4** Production: 50 points per ring – 10 minutes per ring. Use **Regular Placing Card** shown below.

Each ring of four (4) birds will be egg production stock (White Leghorns). The birds are judged by comparison and placed in the order of past production.

The Hormel Grading System will be used. In general, the amount of cut made in a participant's grade for exchanging pairs varies, a smaller cut is made for reversing pairs that the official judge indicates are close.



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Aid for ordering this card:

No. of teams x No. of participants per team x No. of rings = No. of cards needed,
i.e., 20 teams x 5 participants per team x 4 ring(s) = 400 cards needed.

My event: ______ teams x _____ participants per team x _____ ring(s) = _____ cards.
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Ring 5: Ready-to-cook (dressed) poultry: 50 points – 20 minutes. Use **Dressed Market Bird Grading Card.** 

Ten (10) ready-to-cook carcasses (1 ½ to 6 pounds) are graded A, B, C or no grade (reject). The latest edition of the Poultry Grading Manual, Agricultural Handbook No. 31\* is the guide used by the judges.

A carcass that does not meet the requirements for A, B or C grade is classified as a no grade or reject. Factors which result in a no grade or reject classification include: tumors, sores, large bruises which render that part unfit for consumption, missing parts such as leg, breast or back—wings may be missing for "C" grade – or excessive trimming of the breast and legs to the extent that the normal meat yield is materially affected.

Abrasion (discoloration's) caused by the dressing operation are not considered. Abrasions are defined as the removal of the outer layer of skin resulting from the use of water that is too hot, or from rough treatment by picking machinery. Filoplumes and pinfeathers are disregarded.

An incision made on the carcass for the purpose of removal of viscera is not considered as a tear or cut, even though it may extend to a meaty part of the carcass.

in a score of three (3) points; incorrectly called a "C" results in a score of one (1) points.

For each bird, the correct placing is five (5) points. An incorrect placing results in a loss of two (2) points for each grade missed with a maximum loss of five (5) points per bird. An "A" bird incorrectly called a reject or vice versa results in a maximum loss of five (5) points or a score of zero (0); incorrectly called a "B" results

Failure to mark a grade or column for a bird results in a score of zero (0). If two grades or columns are checked, the grade which results in the lower score is used. An error involving a reject or no grade has the same penalty an any other comparable decision.

Ring 6: Interior egg quality – candling: 50 points – 10 minutes. Use Interior Quality Egg Grading Card.

Ten (10) white shelled eggs are graded according to the most recent U.S. Standard for Quality of Individual Shell Eggs (interior quality only.) Egg Grading Manual, Agriculture Handbook No. 75\*.

Use of eggs with blood and meat spots too small to reject the egg (less than one-eighth (1/8) inch diameter), bubbly air cells, moveable air cells, stuck or broken egg yolks and cracked shells are avoided in setting up the shell egg classes.

NOTE: Letter Grades AA, A, B and loss will be used.

Candlers with 40-watt frosted bulbs are used. The eggs are numbered on the large end and are placed on filler-flats. Each contestant may candle only one group of eggs. The eggs should be handled carefully to avoid lowering the quality.

Scoring is on the same basis as Ring 5.

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		Q.	Sity		
Bird . No.	Α	3	٥	No Grade	Score
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		Q-	ality		
Reg No.	AA.		3	Loss	3core
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2					
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4					
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7					
8					
9			<u> </u>		
10					
			Sc	ore	

Aid for ordering	g Dressed Market B	ird Grading Card (Ring 5)
	2 2	ts per team x No. of rings = No. of cards needed,
i.e., <u>20</u> te	ams x <u>5</u> participan	ts per team $x \underline{1} \operatorname{ring}(s) = \underline{100} \operatorname{cards} \operatorname{needed}$ .
My event:	teams x	participants per team x ring(s) =cards.

Aid for ordering Interior Quality Egg Grading Card (Ring 6):
No. of teams $x$ No. of participants per team $x$ No. of rings $=$ No. of cards needed,
i.e., $\underline{20}$ teams x $\underline{5}$ participants per team x $\underline{1}$ ring(s) = $\underline{100}$ cards needed.
My event: teams x participants per team x ring(s) = cards.

Ring 7: Exterior egg quality: 50 points – 10 minutes. Use Exterior Quality Egg Grading Card.

Ten (10) white-shelled eggs are classified A, B or dirty according to the latest edition of U.S.D.A. Standards for Exterior Quality, Egg Grading Manual, Agriculture Handbook No. 75\*. Small (half the size of a pinhead) blemishes are not considered in the classification. Scoring is on the same basis as Ring 5.

(The unofficial interpretation of the revised standards for exterior quality is that eggs which were previously B's on shell shape, texture or quality are not A's and eggs which were previously C's are now called B's. Eggs which were previously called C's on shell cleanliness or stains are now dirties. The requirements for B's were unchanged.)

The card used in **Ring 7** is shown at the right.

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**Ring 8:** Exterior Egg Ranking: 50 points – 10 minutes. Use **Regular Placing Card** shown on page 2.

Four cartons of eggs containing one dozen each of while-shelled eggs will be ranked in order of overall exterior quality. A separate filler-flat will be used for each dozen with each egg placed on its side in such a manner that any defect is in full view of the contestant. Small (half the size of a pinhead) blemishes are not considered in the classification.

Minor	Major	Critical
Slight stains	Body check	Adhering dirt
Irregular shape (elongated)	Color	Cracked shell
Definite grooves, calcium deposits, etc.	Size	Prominent stain
Definite ridges		

The penalty assigned to minor, major and critical defects are 1, 3 and 5 points, respectively. A dozen eggs may have no defects or it may have a maximum of three (3) eggs with defects (only one (1) defect per egg.)

The same defect may be found on more than one egg per dozen; the penalty points would be based on the number of eggs involved (2 eggs with major defect or color represent 6 penalty points.)

Defects of different penalties may be used within each dozen (2 critical defects = 10 penalty points; minor + critical = 9 penalty points.) The dozen eggs with the lowest number of penalty points ranks first. In cases where the total penalty points for two dozen eggs are the same, the dozen with the more severe defect is the poorer of the two.

more severe defect is the poorer of the two.											
Aid for ordering Exterior Quality Egg Grading C No. of teams x No. of participants per team x 1 i.e., 20 teams x 5 participants per team x	No. of rings $=$ No. of										
My event: teams x participan	ts per team x	_ ri	ng	(s)	=				_ca	rds	3.
Aid for ordering Interior Quality Egg Grading C  No. of teams x No. of participants per team x i.e., 20 teams x 5 participants per team x  My event: teams x participants	No. of rings = No. of $\frac{1}{2}$ ring(s) = $\frac{100}{2}$ ca	ards	ne	eed	ed	•			_ca	ard	s.
Ring 9: Identification of Chicken Parts: 50 points – Parts Card.* Please note the new parts list.	10 minutes. Use Id	lent	tif	ica	ti	on	of	°C	hic	cke	
Twenty-three chicken parts are identified as:	IDENTIFICA Directions: Check the part of th				-				t for e	each i	item.
Breast with ribs	Part No.	1	2	3	4	3	6	7	8	9	10
Breast without ribs	Breast with ribs			$\Box$							$\Box$
Wishbone	Breast without ribs	1	_		_					_	_
Breast tenderloin	Wishbone Breast tenderion		$\dashv$	+	-		_			+	$\dashv$
	Boneiess, skinless whole breast	+		-		$\dashv$	-		-+	+	$\dashv$
Boneless, skinless whole breast	Boneless, skinless breast, half	11			-				:	-	_
Boneless, skinless breast half	Drumstick						_			+	$\neg$
Drumstick	Thigh										
Thigh	Skinless, boneless thigh				_					$\perp$	
Skinless, boneless thigh	Leg		_		4	_				$\downarrow$	_
Leg	Wing Wing, mid-joint (flat)	$\vdash$		$\dashv$	-	$\dashv$			+		4
Wing	Back	+			-	-	-		-	+	-
Wing, mid-joint (flat)	Half	$\sqcap$	_			_				$\top$	$\dashv$
Back	Breast quarter										
Half	Breast quarter without wing										
Breast quarter	Leg quarter					_					
	Thigh with back Drummette								-	_	_
Breast quarter without wing	Liver	+	$\dashv$		-	$\dashv$	-			+	
Leg quarter	Gizzard	$\vdash$		-+	-	-				$\dashv$	$\dashv$
Thigh with back	Heart	$\Box$		_	٦			_	$\dashv$	+	$\dashv$
Drummette	Neck									1	$\exists$
Liver											
Gizzard	Scoring 50 Points 5 Points Each						Scor	•			_
Heart	L		_				<u></u>				
Neck											

Aid for ordering Identification of Chicken Parts Card (Ring 9)
No. of teams $x$ No. of participants per team $x$ No. of rings = No. of cards needed,
i.e., $\underline{20}$ teams x $\underline{5}$ participants per team x $\underline{1}$ ring(s) = $\underline{100}$ cards needed.
My event: teams $x$ participants per team $x$ ring(s) = cards.

**Ring 10:** Written Poultry Test: 20 to 50 points – 10 to 15 minutes.

The test will consist of 10 to 25 multiple choice questions. Questions on the exam will be taken from the information in VAS Unit 1052, *Caring for the Small Laying Flock*; J120b, *Judging and Grading Poultry and Eggs*; and *Poultry Science Manual for National FFA Contest*, No. 0418-3 third edition. The latter can be purchased from IMS, Texas A & M University (409) 845-6601.

**Ring 11:** Breaded Chicken Patties: 50 points placing, 50 points written reasons.

Each participant will place a class of four precooked, breaded chicken patties. Criteria for placing will be batter/breading texture and color, meat color and texture, patty shape and size and evidence of foreign material. The participant may not touch any patty; doing so will result in disqualification.

			-		
TEAM NUMBER	PARTICIPAN NUMBER		R	Bread	ed Chicken
	are all possible ect for the ring ye		g of 4 individuals	. Draw a circle arou	nd the placing
A =1-2-3-4	G =2-1-3-4		S =4-1-2-3		
B =1-2-4-3	H =2-1-4-3	N =3-1-4-2	T =4-1-3-2	1	
C =1-3-2-4	I =2-3-1-4	O =3-2-1-4	U =4-2-1-3	•	
D =1-3-4-2	] =2-3-4-1	P =3-2-4-1	V= 4-2-3-1		
E =1-4-2-3		Q =3-4-1-2			
F =1-4-3-2	L =2-4-3-1	R =3-4-2-1	X =4-3-2-1	Į.	
	Bres	ded Chicken I	atty Reasons S	corecard	
	rs are unaccept	able and shall p		corecard	r placing the
Directions:	rs are unaccept	able and shall p	place last.		r placing the
Directions: breast patty.  Patty No.  Meat Color	ors are unaccept Check the exter	able and shall prior quality/qua	place last.	consider a factor fo	· · · ·
Directions: breast patty. Patty No.	ors are unaccept Check the exter	able and shall prior quality/qua	place last.	consider a factor fo	· · · ·
Patty No.  Meat Color Meat Textus Broken Patt	rs are unaccept Check the exter	able and shall prior quality/qua	place last.	consider a factor fo	· · · ·
Patty No.  Meat Color Meat Textus Broken Patt	rs are unaccept Check the exter	able and shall prior quality/qua	place last.	consider a factor fo	· · · ·
Patty No.  Meat Color Meat Textus Broken Patt	check the exter	able and shall prior quality/qua	place last.	consider a factor fo	· · · ·

Each participant will present written factors for the placing of the class of cooked, breaded chicken patties. Written factors will relate to the criteria used for placing the patties. Use the **Breaded Chicken Patty Card.** 

### C. SUGGESTED REFERENCES

# **Judging Booklet**

J120b – *Judging and Grading Poultry and Eggs*, Vocational Agriculture Service, 1401 S. Maryland Drive, Urbana, IL 61801 (217) 333-3871 Fax (217) 333-0005.

# **Additional References**

U1052, Caring for the Small Laying Block, Vocational Agriculture Service, 1401 S. Maryland Drive, Urbana, IL 61801 (217) 333-3871 Fax (217) 333-0005.

*Poultry Science Manual for National FFA Contest*, No. 0418-3 third edition, available from IMS, Texas A & M University.

<sup>\*</sup>Agriculture Handbook No. 31 and No. 75 are available from the Superintendent of Documents, Government Printing Office, Washington, DC 20402.