

Poultry Career Development Event

November 2, 2018

Superintendent: Jennifer (Shields) Jedd jjedd@ctreg14.org

Assistant: Melissa Cunningham cunning@trumbullps.org

UCONN Contact: Dr. Steven Zinn Professor (860) 486-1008 steven.zinn@uconn.edu

Each school is allowed four contestants. Team ranking is determined by combining the scores of all four teammate scores plus the team activity score. Teams that have fewer than four members are not eligible for team awards, but students may receive individual awards. Should a tie occur, the score of the written examination and then the evaluation of live birds will be used to determine the ranking of award recipients.

Please note that this contest will abide by the General Rules for National FFA Career Development Events, CT CDE General Regulations and the National Poultry Career Development Event Rules.

Materials

Each student should bring at least two number 2 pencils, a clipboard, and blank paper to the contest. A calculator with no memory storage capability and no sounds will also be required. No other materials will be permitted. Official Dress is recommended. Pants are allowed for women.

For more information please refer to the National FFA Career Development Events Handbook and the Poultry Science Manual for National FFA Career Development Events.

Contest Format

The contest will be organized into the following areas:

A. Poultry Management Examination (100 points)

Each participant will complete a 30 item written examination on poultry production management. Examination items will be developed from: Poultry Science Manual for National FFA Career Development Events (6th edition), Poultry Grading Manual-Agriculture Handbook Number 31 (latest USDA edition), Egg-Grading Manual- Agriculture Handbook Number 75 (latest USDA edition).

Production Segments of the poultry industry (All years)

Careers in the poultry industry (All years)

Anatomy and Physiology (All years)

Poultry Embryology (All years)

Poultry Health and Management (All years)

Poultry waste management (All years)

Poultry Environmental Control Management (2016 & 2018)

Poultry Genetics (2016 & 2018)

Poultry Nutrition (2016 & 2018)

Processing Poultry Products (2016 & 2018)

Marketing Poultry Products (2016 & 2018)

B. Team Activity (200 points)

All members of a team will work collaboratively to perform an activity related to poultry science. Team members will observe and/or be provided information about a poultry industry situation or problem scenario(s). Then, team members will answer up to 25 questions related to the information gained from the situation/scenario and from reference material studied in preparation for the CDE. The team activity may require participants to use information technology that is appropriate for the poultry industry (e.g. computers, software applications, Internet resources and related technologies).

C. Live Poultry (150 points total)

- One class of broilers and one class of layer-type hens will be judged (50 points each)
- Birds may be handled, as long as the birds are inspected in a professional and humane manner.
- Oral reasons for one of the above classes will be given. Each participant will have two minutes to present reasons (50 points)

D. Ready-to-Cook Poultry (150 points total)

- Each participant will grade a class of ten ready-to-cook chickens/turkeys and/or parts (50 points)
- Each participant will place a class of four chicken or turkey carcasses (50 points)
- Oral reasons on turkey carcasses (50 points)

E. Shell Eggs (150 points total)

- Each participant will grade a class of ten shell eggs. Each participant will determine written factors for the grading of the exterior chicken eggs. (50 points)
- Each participant will grade a class of ten shell eggs. Each participant will determine written factors for the grading of the interior chicken eggs. (50 points)
- Each participant will identify the factors for the grading of the ten exterior chicken eggs (50 points)
- There will be NO carton eggs judged!

F. Further Processed Poultry (100 points total)

- Each participant will determine written quality factors for a class of ten further-processed poultry boneless or bone in meat products. (50 points)
- Each participant will identify ten poultry parts. (50 points)

Each individual will be able to earn up to 650 points. Each team will be able to earn up to 2,150 points.

See the National FFA Poultry Evaluation Handbook for examples on how to mark the scorecards for the grading categories.

Exterior Qualities:

Checked

Dented

Leaker

Slight/Moderate Stain

Prominent Stain

Adhering Dirt/Foreign Material

Decidedly Misshapen

Large Calcium Deposits

Pronounced Ridges

No Defect

Examples of Poultry Parts

Breast with ribs

Breast without ribs

Wishbone

Breast Tenderloin

Boneless, Skinless Half Breast

Drumstick

Thigh

Skinless, Boneless Thigh

Leg

Wing

Wing, mid-joint, flat

Back

Half

Breast Quarter

Breast Quarter without wing

Leg Quarter

Thigh with Back

Drummette

Liver

Gizzard

Heart

Neck

CT Poultry Evaluation CDE Scorecard for Oral Reasons
(To be used for Live Birds and Turkey Carcasses)

Contestant Number: _____

Please write your placing in the space provided below:

1st _____ 2nd _____ 3rd _____ 4th _____ Possible Points

Participant's Score

1. APPEARANCE AND DELIVERY

- a. Did the participant stand on two feet and face the judges?
- b. Did the participant speak clearly, distinctly and loud enough to be heard?
- c. Did the participant have an appropriate opening and closing statement?
- d. Did the participant speak smoothly without long pauses?
- e. Was the participant confident? Was the participant convincing?

4 TOTAL POINTS

2. PROPER USE OF TERMS

- a. Did the participant use relevant terminology properly?
- b. Did the participant understand the terms used?
- c. Was the participant able to define the terms used? (Participant 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?
- b. Did the participant present accurate statements?

5 TOTAL POINTS

4. IMPORTANCE OF POINTS COVERED

- a. Did the participant actually tell why one bird/carcass was elected/placed over another, or did the participant only vaguely describe the birds/carcasses?
- b. Did the participant stress the crucial differences, or did he/she make stereotypic ("canned") comparisons of various factors?
- c. Did the participant tell 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

GRAND TOTAL OF POINTS 50 *To be used as a scoring "Guide" by the Official Judges

