



NATIONAL
FFA ORGANIZATION

Poultry Evaluation Handbook 2017-2021

Purpose

To enhance learning activities relative to production and management, processing, marketing, and food safety and quality poultry products.

Objectives

- Be able to identify poultry carcass parts
- Be able to evaluate, grade, and place ready to cook carcasses of chickens.
- Be able to evaluate and grade ready to cook carcasses and parts of chickens.
- Be able to evaluate and grade individual shell eggs for interior quality.
- Be able to evaluate and grade individual shell eggs for exterior quality, and indicate factors governing the evaluation.
- Be able to evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
- Complete a written examination on poultry production, management and science.

General Rules

1. Four participants will constitute an official team. The top three individual scores will be used in the team score tabulation.
2. Participants will have 10 minutes per class to complete Classes. Additional time will be provided for the test.
3. No touching of poultry carcasses, ready to cook products, or exterior eggs.
4. Handle interior eggs with caution and return to appropriate location.
5. Event checkers will be used to verify official placing and scoring.
6. The first place team in the Poultry Evaluation Event will represent Idaho in the National Poultry Evaluation CDE.
- 7.

Format and Scoring

1. Students will place a class of 4 live market broilers using a standard placing card. (50 pts.)
2. Students will grade a class of ready to cook carcass grading will consist of 10 chicken carcasses or parts. Quality grades include A, B, C, and NG non-gradable (50 pts.)
 - a Participants may not touch any carcass or part.
3. Students will place a class of 4 ready to cook chicken carcasses. (50 pts.)
 - a Participants may not touch any carcass or part.
4. Students will grade a class of 10 interior white shell eggs. Quality grades include AA, A, B and loss (50 pts.)
 - a Students will candle eggs to determine USDA grade.
5. Students will grade a class of 10 exterior shell eggs (white, brown or other). Quality grades include AA/A, B and NG non-gradable (50 pts.)
 - a Participants may not touch any of the exterior eggs.
6. Students will determine written factors for the 10 exterior quality eggs. (50 pts)

7. Students will determine written quality factors for a class of 10 boneless further processed poultry meat products. (50 pts.)
 - a Examples of products include tenders, nuggets, patties or other bone-less products.
8. Students will determine written quality factors for a class of 10 bone-in further processed poultry meat products. (50 pts.)
 - a Examples of products include bone-in wings, banquet fried chicken or other bone-in products.
9. Students will identify 10 poultry parts, from the ID list provided. (50 pts.)
 - a Participants may not touch any of the poultry parts.
10. The written exam shall consist of 25 multiple-choice questions worth 2 points per question. These questions will be drawn from the three previous years' National Poultry Evaluation CDE Written Tests. (50pts)
11. Criteria for grading will be derived from USDA standards
12. Scoring - points will be deducted for incorrect answers, therefore high score wins. 450 total points possible per individual.

Tie Breakers

Tie breakers are to be established for teams and individuals: Interior egg grading as first tie breaker, and the second tie breaker is the best test score

Awards

Awards are presented to teams as well as individuals based upon their rankings. The top 5 teams and individuals will be recognized. Individuals from 1st through 5th place will receive medals. Teams from 1st through 5th place will receive plaques.

Acknowledgements

Special thanks to Ritewood Eggs of Franklin Idaho for providing the eggs for interior and exterior grading.

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.

Ready-to-Cook Poultry

CARCASS GRADING (50 POINTS)

Each participant will grade a class of 10 ready-to-cook chicken carcasses and/or parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two to six 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.

CARCASS PLACING (50 POINTS)

Each participant will place a class of four ready-to-cook chicken carcasses. Criteria for placing will be derived from USDA standards relative poultry weight classes. A standard placing will be used from best to worst and scored using cuts for each placing. 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 10 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:

Participant's Grade	Official 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. 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 10 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:

Participant's Grade	Official 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 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 (50 POINTS)

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

Exterior egg quality grading is evaluated for 12 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.

SHELL EGGS SCORING

Class	Points
Interior grading	50
Exterior grading	50
Written factor for class	50

Further Processed Poultry

BONELESS FURTHER PROCESSED (50 POINTS)

Each participant will determine written quality factors for a class of 10 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 (50 POINTS)

Each participant will determine written quality factors for a class of 10 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.

Boneless Further Processed Poultry Meat Products:

Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Size										
Broken/Broken Bone										
Miscut										
Foreign Material										
No Defect										

CARCASS PARTS IDENTIFICATION (50 POINTS)

Each participant will identify 10 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 10 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 (50 POINTS)

Participants will complete a 25 question multiply choice written exam on poultry production, management, anatomy and physiology. Some questions may require mathematical calculations. Exam questions will be randomly selected from the previous three years national poultry evaluation test.

- 2019 State test - 2018, 2017, 2016 National test
- 2020 State test - 2019, 2018, 2017 National test
- 2021 State test - 2020, 2019, 2018 National test
- 2022 State test - 2021, 2020, 2019 National test

Scoring

	Individual	Team
Nine classes — (50 pts each)	450	1350
Written exam	50	150
<i>Total individual points possible</i>	500	
TOTAL TEAM POINTS POSSIBLE (Top 3 Individual Scores)		1500

Poultry Evaluation CAREER DEVELOPMENT EVENT SCORECARDS

State FFA Poultry CDE – Written Exam Answer Sheet

Participant #: _____ Participant Name: _____

School: _____

Circle the correct answer for each of the 25 exam questions. Do not write on the exam.

1.	A	B	C	D
2.	A	B	C	D
3.	A	B	C	D
4.	A	B	C	D
5.	A	B	C	D
6.	A	B	C	D
7.	A	B	C	D
8.	A	B	C	D
9.	A	B	C	D
10.	A	B	C	D
11.	A	B	C	D
12.	A	B	C	D
13.	A	B	C	D
14.	A	B	C	D
15.	A	B	C	D
16.	A	B	C	D
17.	A	B	C	D
18.	A	B	C	D
19.	A	B	C	D
20.	A	B	C	D
21.	A	B	C	D
22.	A	B	C	D
23.	A	B	C	D
24.	A	B	C	D
25.	A	B	C	D

Egg Exterior Quality Grading with Written Factors

Grade	1	2	3	4	5	6	7	8	9	10
AA/A										
B										
Nongradable										
Defect	1	2	3	4	5	6	7	8	9	10
Checked										
Dented Checked										
Leaker										
Slight/Moderate Stain										
Prominent Stain										
Adhering Dirt/Foreign Material										
Decidedly Misshapen										
Large Calcium Deposits										
Body Check										
Pronounced Ridges										
Pronounced Thin Spots										
No Defect										
	1	2	3	4	5	6	7	8	9	10

Egg Interior Quality Grading

[illegible]

Boneless Further Processed Poultry Meat Products

<u>Defect</u>	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										
	1	2	3	4	5	6	7	8	9	10

Bone-In Further Processed Poultry Meat Products

<u>Defect</u>	1	2	3	4	5	6	7	8	9	10
Coating Void										
Inconsistent Color										
Inconsistent Size										
Broken/ Broken Bone										
Miscut										
Foreign Material										
No Defect										
	1	2	3	4	5	6	4	8	9	10

Identification of Carcass Parts										
Part:	1	2	3	4	5	6	7	8	9	10
Half										
Front Half										
Rear Half										
Whole breast with ribs										
Bnls, skinless whole breast w/ rib meat										
Whole breast										
Bnls., skinless whole breast										
Split breast with ribs										
Bnls., skinless split breast w/ rib meat										
Split breast										
Bnls., skinless split breast										
Breast Quarter										
Breast Quarter without wing										
Tenderloin										
Wishbone										
Leg quarter										
Leg										
Thigh w/ back portion										
Thigh										
Bnls., skinless thigh										
Drumstick										
Bnls., skinless drum										
Wing										
Drumette										
Wing portion										
Liver										
Gizzard										
Heart										
Neck										
Paws										
	1	2	3	4	5	6	7	8	9	10

Carcass / Part Grading

<u>Grade</u>	1	2	3	4	5	6	7	8	9	10
A										
B										
C										
Nongradable										

Carcass Placing Card

	1-2-3-4	
	1-2-4-3	
	1-3-2-4	
	1-3-4-2	
	1-4-2-3	
	1-4-3-2	
	2-1-3-4	
	2-1-4-3	
	2-3-1-4	
	2-3-4-1	
	2-4-1-3	
	2-4-3-1	
	3-1-2-4	
	3-1-4-2	
	3-2-1-4	
	3-2-4-1	
	3-4-1-2	
	3-4-2-1	
	4-1-2-3	
	4-1-3-2	
	4-2-1-3	
	4-2-3-1	
	4-3-1-2	
	4-3-2-1	