

Poultry CDE
Monday, May 4, 2026
Agronomy Education Center
Registration 4:30 to 5:00 pm
Event Time 5:00 to 6:45 pm
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Last updated December 18, 2025

This year's competition will take place at the Agronomy Education Center (2200 Kimball Ave, Manhattan, KS 66502). With this, it will be most efficient to drop off and pick up students from the contest sight.

Team information (how many members constitute a team; how many scores count if not all):
There are 4 members on a team and all 4 scores will be counted

Test form used (number of forms from JudgingCard, contact Tim Carson if you are unsure)
We will use Form 478-7. The team event will use KSU form M-103077.

Errors: Students must use only a no. 2 pencil to complete the scantron and must correctly bubble (not just write) all information on the scantron. Contest officials will NOT correct mismarked or unmarked scantrons. Any instance of a mis-bubble or a class that has not been bubbled will count as a zero.

Is official dress required for your event:
No

Equipment needed – what is provided and what the contestants must bring
Contestants must bring a #2 pencil and clipboard. A calculator is not required.

Can advisors be present during the contest?
Yes, but only to observe from a viewing area

TIES: will be broken in order of highest exam grade, then the number of perfect scores, for individuals. In the event of a team tie, the first criteria will be the team event score.

Pictures during contest:
Yes, if not disruptive on the floor

Other general announcements (updates, changes, phone rules, etc)
Phones must not be used for any reason during the contest. Phone lights cannot be used to illuminate samples. The samples, containers and plates cannot be touched. The birds may

be handled according to the Poultry CDE Manual, one at a time. The carcass hangers may be turned, but not the carcasses. Candling eggs may be handled and must be returned in numerical order with large end up. For exterior eggs, and processed meat samples, there may be more than one defect per sample. Admission to view samples and take pictures is encouraged after all contestants are finished.

Poultry CDE Info (2024)

Classes will consist of the following:

Due to the recent outbreak of avian influenza, we must prioritize the health and safety of our poultry populations. **As a result, live broilers and laying hens will not be permitted at any upcoming district or state contests.** If alternative classes are introduced, the guidelines will be updated accordingly, and the KSU CDE website will reflect these changes.

~~1 set of 4 live past production hens to place (50 points).~~

~~1 set of 4 live broilers to place (50 points).~~

1 set of 4 RTC whole broiler/turkey carcasses to place (50 points)

1 set of 10 RTC broiler or turkey carcass parts to ID (50 points)

1 set of 10 RTC broiler and/or turkey parts and/or carcasses to determine quality grade (50 points)

1 set of 10 shell eggs for exterior quality grading (50 points) plus the written evaluation criteria for exterior eggs (50 points)

2 sets of 10 further processed meat products (1 bone-in and 1 boneless) to give evaluative criteria (100pts)

1 exam for individuals with 20 questions (100 points)

1 team event with 15 questions (150 points/team) 1 set of 10 eggs to candle and determine interior quality (50 points)

Notes about classes:

For the exam and the team events, the source material for the questions has been mostly limited to Section B (evaluation criteria), C-2 (poultry industry segments), C-7 (poultry careers), C 102 to 137, **Egg Strain Pullet and Hen Management (C-102)**, and D-2 (glossary).

Exterior eggs and the further processed meat product classes may have more than one defect on each sample. All classes (live birds, grading of dressed poultry, identification of 10 broiler parts, grading further processed poultry, grading processed parts, grading exterior eggs, and grading 10 eggs for interior quality) will be judged or placed according to standards in the Poultry Science Manual for National FFA Career Development Events, 7th ed. (available at <http://www.wims.tamu.edu/>) or USDA Poultry Grading Manual - Handbook #CFR Part 70 (dressed whole broilers) and latest USDA or Kansas standards, which are identical, (interior egg classes). There will be NO oral reasons in the state contest.