

POULTRY
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Judging Arena, Weber Hall
Monday, May 6, 2019
Registration: 4:30 – 5:00 p.m.
Contest: 5:00 – 6:45 p.m.
<http://www.asi.k-state.edu/species/poultry/research-and-extension/youth-poultry-judging.html>

Teams:

All 4 members of the team will have scores counting toward the team score.

Classes will consist of the following:

- 1 set of 4 past production hens (50 points)
- 1 set of placing 4 live bird in market broilers class (50 points)
- 1 set of 4 broiler/turkey carcasses to place (50 points)
- 1 set of 10 broiler carcass parts to ID (50 points)
- 1 set of 10 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)
- Written evaluation criteria for exterior eggs (50 points)
- 2 sets of 10 further processed meat products (bone-in and boneless) to give evaluative criteria (100pts)
- 1 exam for individuals with 20 questions (100 points)
- 1 set of 10 eggs to candle and determine interior quality (50 points)
- 1 team event with 20 questions (200 points)

Notes about classes:

The Market Broilers class will place 4 live birds. If a bird has disqualifications, that bird would automatically be placed last in the class. Birds will be judged on conformation and meat yield. The class will not have more than one disqualification.

The Exterior Eggs class will consist of 10 eggs displayed on a carton. Contestants are not allowed to touch the eggs. Eggs may have more than one defect.

For the further processed meats classes, there may be more than one defect per 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-ims.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.

The written test will consist of 20 multiple choice questions which may include problem solving questions taken from all topics in the *National FFA Poultry Science Manual*, 7th edition. The manual discusses the sections that are included on the exam for odd vs. even years. The team activity will be conducted at the beginning of the event. Team members will work together to solve a set of questions

relating to a scenario that may occur in the contemporary poultry industry. The information used for the team event will also focus on the sections used for the written exam in even and odd years.

The material for the exams and team events has been narrowed down somewhat so that the students may focus their studies on fewer topics. For the 2019 district and state contests, the questions for both the team event and the written exam will originate in sections B, D (the glossary or definitions) and ONLY these sections in C: Production segments of the poultry industry, careers in the poultry industry, processing poultry products, and marketing poultry products.

All team members should bring a clipboard to prevent damage to the computer scan sheets. Each team member should bring #2 pencils for the scan sheets – pens are NOT permitted. Contestants should be familiar with the scan sheet posted on the website for the 7th edition manual. The results will be posted immediately following the conclusion of the contest and all teams and coaches are invited to review the contest materials and take pictures.

Practice material and the most up to date information can be found on the ASI Poultry web page at: <http://www.asi.k-state.edu/species/poultry/research-and-extension/youth-poultry-judging.html>