

Poultry

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Location: Remote/Virtual

Contest Date: Wednesday, May 5th, 1:30-3 p.m.

General Information

The 2021 Poultry CDE will be hosted virtually. Contestants will view live recordings for this CDE.

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 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)

Notes about classes:

The Exterior Eggs class will consist of 10 eggs displayed on video. 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 include problem solving questions taken from all topics in the National FFA Poultry Science Manual, 7th edition. The scenario followed by 20 questions will similar to the team activity in years past (examples are posted on the poultry web site). Individual contestants will read the scenario and answer the questions that may occur in the contemporary poultry industry. The information used for the scenario will also focus on the sections used for the written as indicated below.

The material for the exams and team events has been narrowed down so that the students may focus their studies on fewer topics. For the 2021 district and state contests, the questions for the team event will originate from the hatchery section of the Cobb Broiler Management Guide (posted on the KSU poultry web site) and the written exam will originate from the FFA manual, Pages B23-36 (how to judge egg quality), pages C27-37 (embryology) and section D (the glossary or definitions).



The contest is subject to slight alteration depending on the availability of video footage.

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>

