

## **2022 Kansas Poultry Evaluation CDE Guidelines**

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**Monday May 2, 2022**

**Judging Arena – Weber Hall**

Registration: 4:30 pm - 5:00 pm

Contest: 5:00 pm – 6:45 pm

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

Classes will consist of the following:

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 (bone-in and 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:

Exterior eggs may have more than one defect. For the further processed meat 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 team event will consist of 15 multiple choice questions which include problem solving questions. The scenario will be similar to the team activity in years past (examples are posted on the KSU Dept of Animal Sciences poultry website). Individual contestants will read the scenario and then together they will 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 exam 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 2022 district and state contests, the questions for the team event and individual exams will focus on these 7<sup>th</sup> ed. FFA poultry manual sections: Egg-Strain and Pullet Hen Management (C-102), Additional Poultry Enterprises and Products (C-138) and section D (the glossary and definitions).