**PA FFA Poultry Evaluation**

**Career Development Event**

***Chairperson Information***

|  |  |
| --- | --- |
| **CDE Chairperson** | Neil Fellenbaum |
| **Email** | neil.fellenbaum@pennmanor.net |
| **Best Contact Number** | 717-872-9520 x1590 |
| **Contest Date/Times** | Tuesday/Wednesday |
| **Contest Location** | Tues: Location TBD on campus Wed: Ag Arena Holding Barn |
| **CDE Review Time** | 12:00 Wednesday |
| **CDE Review Location** | Ag Arena Holding Barn |

***Basic CDE Guidelines***

|  |  |
| --- | --- |
| **Event Type:** Individual/Team (BOTH) | **# of Team Members:** 4, all four individual scores count towards team score |
| Individual Materials List* Clipboard
* Calculator (non-programmable)
* 2 Pencils
 | Group Materials List* Same as individual
 |
| Attire* Tuesday Test/Team Event—Official FFA Dress (5 point deduction from written test for each component of official dress missing)
* Wednesday—Official Dress (10 point deduction in reasons scores for no official dress), closed toe shoes
 | CDE At-A-Glance (List of major components)* Live bird (hen and broiler) evaluation
* Interior and Exterior Egg Grading
* Carcass and parts grading
* Carcass placing class
* Ready to Cook Poultry Product evaluation (bone-in/boneless)
* Parts ID
* Written Test
* Team Event
* Two sets of reasons on classes chosen day of contest (hens OR broilers, and carcass placing)
 |
| Pre-State CDE Expectations* **No Contact** with live birds 48 hours prior to event for biosecurity reasons
 |
| CDE Changes from Previous Years?* Contest will always follow current National FFA CDE handbook found [HERE](https://ffa.app.box.com/s/wgut20unl1n8gk83as4ki9e7dinxgrbo/file/1488389557869).
 |

***CDE Rules***

|  |  |  |
| --- | --- | --- |
| **CDE Component** | **Points** | **Component Description** |
| Class 1: Market Broiler Placing | 50 | Place four market broilers. Participants may handle birds, but not take them out of the cage. **\*possible reasons class** |
| Class 2: Past Production Hens | 50 | Place four hens on egg production characteristics. Participants may handle birds outside of the cage.**\*possible reasons class** |
| Class 3: Ready-To-Cook (RTC) Carcass/Part Grading | 50 | Ten chicken and/or turkey carcasses and/or parts graded based on USDA factors. Grades are A, B, C, or NG (non-gradable) |
| Class 4: RTC Carcass Placing  | 50 | Place 4 Chicken or Turkey Carcasses **\*reasons class** |
| Class 5A/B: TWO sets of Oral Reasons on Class 1 or 2 AND 4 | 100 | Presentation of Oral Reasons. Ten minutes prep time given, two minutes to present.  |
| Class 6: Interior Egg Grading | 50 | Grading of 10 white shell eggs based on USDA interior egg grading factors. Grades are AA, A, B, and Loss. |
| Class 7: Exterior Egg Grading | 50 | Grading of 15 white or brown shell eggs based on USDA exterior grading factors. Grades are AA/A, B, and NG (non-gradable) |
| Class 8: Written Factors for Class 7 | 50 | Contestants will identify defects on eggs in class 8 from a list on scorecard. No Defect is an option. |
| Class 9: Boneless Further Processed Poultry Product Evaluation | 50 | Contestants will evaluate 10 samples of boneless further processed product (nuggets, tenders, patties). Defects will be selected from score card. No Defect is an option. |
| Class 10: Bone-In Further Processed Poultry Product Evaluation | 50 | Contestants will evaluate 10 samples of bone-in further processed product (precooked bone in poultry product). Defects will be selected from score card. No Defect is an option. |
| Class 11: Poultry Parts ID | 50 | Contestants will identify 10 poultry parts. |
| Class 12: Poultry Management Written Exam | 100 | 30 item multiple choice test, at least 5 will be math problems. |
| Team Event | 150 | Team members will be asked to complete one or more performance-based practicums. Thescores will be derived from responses to an appropriate number of questions includingcalculations. Team members may be asked to utilize provided materials in their responses. |
| **Causes for Disqualification:** * Cell phone usage
* Talking to other contestants during contest
* Handling product that is not to be handled
 |
| **Tie-breaker:** 1. INDIVIDUAL-Total placing classes score, written test, oral reasons scores
 |
| 1. TEAM-Team Activity total, combined written exam, combined further processed products
 |

***Resources***

|  |
| --- |
| **Everything** you need is in the Poultry Science Manual for National FFA Career Development Events. Can be ordered from the National FFA Core Catalog.Tests and team event examples located at<https://www.ffa.org/participate/poultry/> |