**PA FFA Poultry Evaluation**

**Career Development Event**

***Chairperson Information***

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| **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***

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| **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***

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| **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. The  scores will be derived from responses to an appropriate number of questions including  calculations. 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***

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| **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/> |