**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: Usually Willard, Wed: Poultry Research Center |
| **CDE Review Time** | 12:00 Wednesday |
| **CDE Review Location** | Poultry Research Center |

***Basic CDE Guidelines***

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| **Event Type:** Individual/Team (BOTH) | **# of Team Members:** 4 |
| 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—Comfortable school appropriate clothing, close toed shoes (Tyvek Suits, foot coverings, and hair nets provided for biosecurity) | 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 * One set of reasons on class chosen day of contest (hens, broilers, or carcass placing) |
| Pre-State CDE Expectations   * **No Contact** with live birds 48 hours prior to event for biosecurity reasons | |
| CDE Changes from Previous Years?  YES, will follow National Changes for 2017-2021. Highlights below.   * Must be a 4 member team, all scores count towards team score * One set of reasons instead of two * Exterior egg class goes from 15 eggs to 10 eggs * Team event format will follow national guidelines and be scored using national rubric. * Team event worth 250 points * Test worth 100 points * All changes above start in 2017 | |

***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  **\*possible reasons class** |
| Class 5: Oral Reasons on Class 1, 2, or 4 | 50 | 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 | 25 item multiple choice test, at least 4 will be math problems. |
| Team Event | 250 | PREPARATION (50 POINTS)  Teams will also receive a score of up to 50 points based on observations of event judges evaluating team members’ ability to work cooperatively as a team.  ORAL PRESENTATION (200 POINTS)  Team members will also be scored on a final oral and or written presentation. This presentation will have a value of 200 points.  •Thirty minutes will be allowed to complete the team practicum(s)  •Thirty minutes will be allowed for team to prepare a final written and/or oral presentation  •Five minutes will be allowed for team to present their presentation  •Up to five minutes will allotted for questions |
| **Causes for Disqualification:**   * Cell phone usage * Talking to other contestants during contest * Handling product that is not to be handled | | |
| **Tie-breaker:**   1. INDIVIDUAL-Written Exam, then live bird evaluation scores | | |
| 1. TEAM-Team Event Rubric Score, then Presentation Score from rubric | | |

***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. |