**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
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| 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)
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| Pre-State CDE Expectations* **No Contact** with live birds 48 hours prior to event for biosecurity reasons
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| 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
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***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
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| **Tie-breaker:** 1. INDIVIDUAL-Written Exam, then live bird evaluation scores
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| 1. TEAM-Team Event Rubric Score, then Presentation Score from rubric
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***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. |