



PA FFA Poultry Evaluation

Virtual CDE



Chairperson Information

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|------------------------|-------------------------------|
| CDE Chairperson | Neil Fellenbaum |
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Basic Virtual CDE/LDE Guidelines

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|---|---|
| Event Type: CDE | # of Team Members: 4 |
| <p style="text-align: center;"><u>Individual Materials List</u></p> <ul style="list-style-type: none"> ● Calculator ● Paper for taking notes ● Computer or Ipad with internet access ● “Virtual” Scantron form for scores (more information will come on this later) ● Official FFA Dress for reasons ● Email Address | <p style="text-align: center;"><u>Group Materials List</u></p> <ul style="list-style-type: none"> ● Computer with internet access, Zoom application loaded |
| <p style="text-align: center;"><u>Pre-Event CDE Expectations</u></p> <ul style="list-style-type: none"> ● Location with reliable internet access ● Be sure computers have Zoom Application | |

Virtual CDE/LDE Rules

| CDE Component | Points | Component Description | Virtual Platform |
|--|---------------|---|-------------------------|
| Class 2: Egg Type Hen Placing | 50 | Placing of 4 production layers | JudgingCard.com |
| Class 3: Reasons | 50 | Reasons on Class 2 or 5 | Zoom |
| Class 4: Carcass/Part Grading | 50 | Grading of RTC carcasses and parts | JudgingCard.com |
| Class 5: RTC Placing | 50 | Placing of 4 RTC carcasses (turkey or chicken) | JudgingCard.com |
| Class 7: Exterior Egg Quality Grading | 50 | Grade 10 Eggs based on exterior quality | JudgingCard.com |
| Class 8: Exterior Egg Written Factors | 50 | Identify defects in 10 exterior eggs | JudgingCard.com |
| Class 9: Boneless Further Processed Poultry Products | 50 | Identify defects in samples of boneless product | JudgingCard.com |
| Class 10: Bone-In Further | 50 | Identify defects in samples of | JudgingCard.com |

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| Processed Poultry Products | | bone-in product | |
| Class 11: Identification of Carcass Parts | 50 | Identify 10 poultry carcass parts | JudgingCard.com |
| Class 12: Written Exam | 100 | 30 Question written test on appropriate sections of the Texas A&M Poultry Science Manual | JudgingCard.com |
| Causes for Disqualification: <ol style="list-style-type: none"> 1. Use of cell phone or other electronic device 2. Communication with other team members or contestants during practicums or test | | | |
| Tie-breaker: Individual: 1. Total Score of Placing Classes 2. Written Exam Team: 1. Total Score of Placing Classes 2. Total score of written exam | | | |

Resources

- Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, Texas 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; ims@tamu.edu , <http://aims.tamu.edu>).
- Poultry-Grading Manual—Agriculture Handbook Number 31 (latest USDA edition). Agricultural Marketing Service, United States Department of Agriculture. (<https://www.ams.usda.gov/sites/default/files/PoultryGradingManual.pdf>)
- Egg-Grading Manual—Agriculture Handbook Number 75 (latest USDA edition), Agricultural Marketing Service, United States Department of Agriculture. <https://www.ams.usda.gov/sites/default/files/media/Egg%20Grading%20Manual.pdf>
- National FFA Core Catalog, [Shopffa.org](http://shopffa.org)
 - Poultry Science Manual for National FFA Career Development Events 7th Edition (2017) Instructional Material Services. Can be purchased directly from Instructional Materials Service, visit their online store, <https://www.ams.usda.gov/sites/default/files/media/Egg%20Grading%20Manual.pdf> . All examination items will be derived from this reference.
- CDE Q&A, [FFA.org](http://ffa.org)
- One Less Thing—Poultry Judging Handbook Lessons, www.onelessting.net