



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
<u>Individual Materials List</u> <ul style="list-style-type: none"> • Clipboard • Calculator (non-programmable) • 2 Pencils 	<u>Group Materials List</u> <ul style="list-style-type: none"> • Same as individual
<u>Attire</u> <ul style="list-style-type: none"> • 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 	<u>CDE At-A-Glance (List of major components)</u> <ul style="list-style-type: none"> • 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)
<u>Pre-State CDE Expectations</u> <ul style="list-style-type: none"> • <u>No Contact</u> with live birds 48 hours prior to event for biosecurity reasons 	
<u>CDE Changes from Previous Years?</u> <ul style="list-style-type: none"> • Contest will always follow current year National FFA CDE handbook found HERE. 	

- **NEW for 2026-Further Processed Boneless and Bone-In has different scoring criteria. See information below and in the National FFA Poultry CDE Handbook.**

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 past egg production. 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 5: Oral Reasons on Class 1 or 2	50	Presentation of Oral Reasons. Ten minutes prep time given, two minutes to present.
Class 6: Oral Reasons on Class 4		Presentation of Oral Reasons. Ten minutes prep time given, two minutes to present.
Class 7: 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 8: Exterior Egg Grading	50	Grading of 10 white or brown shell eggs based on USDA exterior grading factors. Grades are AA/A, B, and NG (non-gradable)
Class 9: Written Factors for Class 8	50	Contestants will identify defects on eggs in class 8 from a list on scorecard. No Defect is an option.
Class 10: Boneless Further Processed Poultry Product Evaluation	50	Participants will evaluate samples for defect criteria that are common in the production of further processed products and should be familiar with the written factors discussed in this section. Each class will contain 5 samples. A sample is defined as a plate containing pieces (3 or more) of the same type of product. The class will contain 5 samples (plates) of the same product type. A specification will be provided with acceptable quality limits (AQL) for each of the product types to be evaluated and participants should accept or reject the product based on the AQL

		provided during the contest.
Class 11: Bone-In Further Processed Poultry Product Evaluation	50	Participants will evaluate samples for defect criteria that are common in the production of further processed products and should be familiar with the written factors discussed in this section. Each class will contain 5 samples. A sample is defined as a plate containing pieces (3 or more) of the same type of product. The class will contain 5 samples (plates) of the same product type. A specification will be provided with acceptable quality limits (AQL) for each of the product types to be evaluated and participants should accept or reject the product based on the AQL provided during the contest.
Class 12: Poultry Parts ID	50	Contestants will identify 10 poultry parts.
Class 13: 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: <ul style="list-style-type: none"> • Cell phone usage • Talking to other contestants during contest • Handling product that is not to be handled 		
Tie-breaker: <ul style="list-style-type: none"> • INDIVIDUAL-Total placing classes score, written test, oral reasons scores • 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. This resource can be ordered from the National FFA Core Catalog or Texas A&M.

Tests and team event examples located at
<https://www.ffa.org/participate/poultry/>