



IOWA

FFA ASSOCIATION

POULTRY EVALUATION
Career Development Event
This is a Skills CDE

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**AG SKILLS CAREER DEVELOPMENT EVENT
GENERAL POLICIES, RULES, RESULTS AND STANDARDS**

***Violations of any of the following rules may be grounds for the disqualification of the participants.**

I. Board Policies

The following board policies (<http://www.iowaffa.com/ffaboardpolicies.aspx>) apply directly or in part to Skills CDEs:

- Board Policy #2: Changes in Judging Event Answer Keys
- Board Policy #3: Changes to Judging Event Results
- Board Policy #11: Substitution of Team Members
- Board Policy #25: Advancement of Teams to National FFA Competition
- Board Policy #27: Use of Electronic Storage/Transmission Devices

II. Eligibly of Chapters and Participants

1. Each state event is open to all FFA chapters in good standing with the Iowa FFA Association. (Exception: Soils Career Development Event is open to the top five teams from each district competition.)
2. Local FFA advisors or their designee entering teams in the state event must register their intent to have a team on Iowa FFA On-Line (<http://anfmp01.dmac.edu/fmi/webd#>) by the due dates and registration fees listed below:
 - a. Before 14 days prior to the event No Charge
 - b. Between 14 days prior and day of the event \$50.00An invoice will be sent to the chapter for the appropriate entry fees at the end of the season.
3. A chapter may enter a separate team in each event held on a particular day. However, no member may participate in more than one Ag Skills Career Development Event on a particular day.
4. After an FFA Advisor registers the chapter's intent to enter a team, the names of the team members are expected to be entered on the Iowa FFA On-Line (<http://anfmp01.dmac.edu/fmi/webd#>) by noon three days prior to the event. Any member not listed on Iowa FFA On-Line will need to be registered as an FFA member using the National FFA MyFFA Account (<https://www.ffa.org>). Changes to online entries may be made the day of the event. State and National FFA Dues will be invoiced in accordance with Iowa FFA Association policies and by-laws.
5. A participant, at the time of his/her participation in the state event and selection as a national team member, must:
 - a. Be a current bona fide dues paying FFA member in good standing with the local chapter, state FFA Association and the National FFA Organization at the time of the career development event in which he/she participates.
 - b. Be a middle school or high school FFA member, (a graduating senior is considered eligible to compete in state and national career development events up to and including their first national convention following graduation). Middle school refers to students in grades 7-8 and high school refers to students in grades 9-12.
 - c. Have been enrolled in high school Agricultural Education during the current/most recent school year with the following exceptions: Meats, Livestock, Dairy Cattle and Milk Quality & Products-must have been enrolled the previous school year or be in grades 8-12 for the current year.
 - d. Currently be an active FFA member of the chapter making entry into the event.
6. A member may not participate in both a state 4-H and state FFA Career Development Event when said events are held on the same day.
7. Participation in one Ag Skills Career Development Event of its type will not exclude an active FFA member from participating in the future Ag Skills Career Development Event, if the participant still qualifies as a middle school or high school FFA member (Rule 5b) providing he/she was not on a state championship FFA CDE team or a national FFA participant in the said event.
8. No student may participate in more than one Career Development Event each year at the national level.

9. For the Soils Career Development Event, each district FFA advisor must email all results including a list of participants for each of the top five teams to the State FFA Executive Director within one business day of the district event.

III. Event Room Conditions

10. Accommodations for participants can be made upon request of the FFA Advisor. The accommodation form must be submitted no less than 14 days prior to the respective event.
11. Any communication, verbal or non-verbal between participants during a career development event will be sufficient cause to eliminate the team member involved from the career development event. The only exception to this would be communication between team members during the team activity portion of a given career development event.
12. Any assistance given to a team member from any source other than the career development event officials or assistants will be sufficient cause to eliminate the team from the career development event.
13. No extra FFA members or other persons are permitted to view the state event until the completion of the event. The only people allowed in the event area during the event are participants and designated event workers. Observers and FFA advisors who are not working with the event will not be permitted in the event area while the event is in progress. The following are exceptions to this rule: the presentation portions of the Marketing Plan CDE and Ag Communications CDE at the Iowa FFA Leadership Conference.

IV. Participant Assignments

14. Each participant will be given an individual ID number by which he/she will be designated throughout the event. Contestant badges with identification numbers may be issued.
15. Teams will be divided into groups for individual activities. When possible, groups will be assigned to avoid having two participants on the same team in the same group.
16. Each participant will work on an individual basis throughout the event except during the FFA chapter team activity. Each team will submit one score card or product per team for the team activity.

V. Equipment and Dress Code

17. Participants are urged to bring and use clipboards during events to facilitate the holding of placing and grading cards. The clipboards are to be clean and free of markings. A few sheets of blank paper will be permitted for taking notes and recording results.
18. Calculators may be used with the Career Development Events. They must be battery or solar operated, non-programmable and silent, unless otherwise listed in the specific Career Development Event rules.
19. Items needed for specific phases of a Career Development Event will be noted under their specific rules.
20. Participants are expected to observe the National FFA Code of Ethics and the Proper Use of the FFA Jacket during the career development events found in the Official FFA Manual (<https://www.ffa.org/about/who-we-are/official-manual>).
21. Official FFA dress is expected for all participants when appropriate. If official dress is not appropriate, official casual dress should be worn. Official casual dress shall consist of 1) FFA t-shirt or polo shirt and 2) khaki or nice denim pants or shorts.

VI. Event Results

22. In the event that ALL participants' scores are incorrect the board reserves the right to correct the results.
23. Each FFA advisor will receive the judging cards, score cards, answer sheets and results following a career development event and the presentation of awards. FFA advisors are not permitted to pick up event packets until after the awards presentation.

VII. AFNR Career Cluster Content Standards

AFNR Content Standards are specifically outlined within each respective Skills CDE.

Poultry Evaluation

2020 Chairperson: Derek Straube, Manly

Coordinator: Cam Hall, Iowa State University

Committee Personnel: Ashley Wiebe, Muscatine; Amber Samson, Monroe; Irv Meier, Retired

Scoring Coordinator: TBA

I. Overview

- A. The Iowa Poultry Career Development Event encourages learning through activities relative to production and management, processing, marketing and food safety and quality of poultry products.
- B. The Iowa FFA Poultry Evaluation Career Development Event provides opportunities for the participant to:
 - 1. make accurate observations and logical decisions.
 - 2. discuss and justify decisions (orally and written).
 - 3. communicate industry and product terminology.
 - 4. promote USDA standards of product quality.
 - 5. identify consumer preferences for products.
 - 6. recognize economic importance of value-added products.
 - 7. collaborate with others to analyze industry scenarios.
 - 8. demonstrate the use of appropriate information technology used in the poultry industry.

II. AFNR Content Standards

ABS.05. Standard: Use sales and marketing principles to accomplish AFNR business objectives.

ABS.05.03. Indicator: Assess marketing principles and develop marketing plans to accomplish AFNR business objectives.

AS.01. Standard: Analyze historic and current trends impacting the animal systems industry.

AS.01.01. Indicator: Evaluate the development and implications of animal origin, domestication and distribution on production practices and the environment.

AS.01.02. Indicator: Assess and select animal production methods for use in animal systems based upon their effectiveness and impacts.

AS.01.02.01. b. Intermediate Measurement: Analyze the impact of animal production methods on end product qualities (e.g., price, sustainability, marketing, labeling, animal welfare, etc.).

AS.02. Standard. Utilize best-practice protocols based upon animal behaviors for animal husbandry and welfare.

AS.02.01. Indicator: Demonstrate management techniques that ensure animal welfare.

AS.02.02. Indicator: Analyze procedures to ensure that animal products are safe for consumption (e.g., use in food system, etc.).

AS.04. Standard: Apply principles of animal reproduction to achieve desired outcomes for performance, development and/or economic production.

AS.04.01. Indicator: Evaluate animals for breeding readiness and soundness.

AS.05. Standard: Evaluate environmental factors affecting animal performance and implement procedures for enhancing performance and animal health.

AS.05.01. Indicator: Design animal housing, equipment and handling facilities for the major systems of animal production.

AS.06. Standard: Classify, evaluate and select animals based on anatomical and physiological characteristics.

AS.06.02. Indicator: Apply principles of comparative anatomy and physiology to uses within various animal systems.

AS.06.03. Indicator: Select and train animals for specific purposes and maximum performance based on anatomy and physiology.

CRP.01. Standard: Act as a responsible and contributing citizen and employee.

CRP.01.02.01. c. Advanced Measurement: Make and defend personal decisions after analyzing their near- and long-term impacts on self and others.

CRP.02: *Standard:* Apply appropriate academic and technical skills.

CRP.02.01. Indicator: Use strategic thinking to connect and apply academic learning, knowledge and skills to solve problems in the workplace and community.

CRP.02.02. Indicator: Use strategic thinking to connect and apply technical concepts to solve problems in the workplace and community.

CRP.04. Standard: Communicate clearly, effectively and with reason.

CRP.04.01. Indicator: Speak using strategies that ensure clarity, logic, purpose and professionalism in formal and informal settings.

CRP.04.03. Indicator: Model active listening strategies when interacting with others in formal and informal settings.

CRP.05. Standard: Consider the environmental, social and economic impacts of decisions.

CRP.05.01. Indicator: Assess, identify and synthesize the information and resources needed to make decisions that positively impact the workplace and community.

FPP.03. Standard: Select and process food products for storage, distribution and consumption.

FPP.03.01. Indicator: Implement selection, evaluation and inspection techniques to ensure safe and quality food products.

FPP.03.02. Indicator: Design and apply techniques of food processing, preservation, packaging and presentation for distribution and consumption of food products.

FPP. 04. Standard: Explain the scope of the food industry and the historical and current developments of food product and processing.

FPP.04.01. Indicator: Examine the scope of the food industry by evaluating local and global policies, trends and customs for food production.

III. Event Rules

- A. Team Make-up: Teams may consist of three or four members. Team ranking is determined by combining the scores of the top three students from each team. Teams that have fewer than three members are not eligible for team awards, but students may receive individual awards.
- B. Humane Treatment of Live Animals: All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation and enforcement of this rule will be the responsibility of the event superintendent and/or his/her designee.
- C. Participants will have ten minutes per class to complete Classes 1 through 11. An appropriate amount of time, as determined by the event officials, will be provided for Classes 12 and 13. A warning signal will inform participants when time expires for each class. Participants will have one minute to move from class to class.

IV. Event Format

A. Live Poultry

1. Each participant will place a class of four market broilers. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner. Participants may not remove the broilers from the holding unit.
2. Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.
3. Each participant will answer 10 questions (5 points each, 50 points total) for either the placing class of market broilers or for the class of egg-type hens. The class for which participants will answer questions will be clearly identified during the event.

4. Scoring of live poultry will be as follows: market broilers, 50 points per participant; egg-type hens, 50 points per participant; and questions 50 points per participant.
- B. Ready-to-Cook Poultry
1. Each participant will grade a class of ten ready-to-cook chicken and/or turkey carcasses and/or parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two pounds to six pounds and for turkey carcasses weighing six pounds to sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (nongradable). Participants may not touch any carcass or part; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass
 2. Each participant will place a class of four ready-to-cook turkey carcasses. Criteria for placing will be derived from USDA standards for turkey carcasses weighing six pounds to sixteen pounds. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass. Following this class, participants will have ten minutes to prepare oral reasons for presentation.
 3. Scoring of ready-to cook poultry will be as follows: ten chicken and/or turkey carcasses and/or parts for quality grading, 50 points per participant; and four carcasses for placing, 50 points per participant.
- C. Shell Eggs
1. Each participant will grade a class of ten white (or white-tint)-shell eggs. Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.
 2. Each participant will grade a class of ten shell eggs. Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (non-gradable). Criteria for grading may include decisions related to the following quality factors (i.e., defects): Soundness (unbroken, check, dented check or leaker); Stains (slight/moderate stain or prominent stain); Adhering Dirt or Foreign Material; Egg Shape (approximately normal shape, unusual or decidedly misshapen) Shell Texture (shell faulty in soundness and strength, large calcium deposits or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.
 3. Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.
 4. Scoring of shell eggs will be as follows: ten white-shell eggs for interior quality grading, 50 points per participant; ten chicken eggs for exterior quality grading, 50 points per participant; written factors for exterior grading, 50 points per participant.
- D. Further Processed Poultry
1. Each participant will determine written quality factors for a class of ten further processed poultry meat products (e.g. pre-cooked, coated chicken meat patties, tenders, nuggets or wings.) Criteria for evaluation will include coating defects (void and color), appropriateness of shape (inconsistent shape and broken), inconsistent size, clusters/marriages, miss-cuts in wings (miss-cut and broken) and evidence of feathers or foreign material. Participants may not touch any product; doing so will result in disqualification.
 2. Each participant will identify ten poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries. The participant may not touch any part; doing so will result in disqualification.
 3. Scoring of further processed poultry will be as follows: ten further-processed poultry meat products for evaluation, 50 points per participant; ten chicken carcass parts for identification, 50 points per participant.
- E. Poultry Management Written Exam
1. The written examination and the team activity will be administered at the beginning of the event.
 2. Each participant will complete a 30 item written examination on poultry production, management, anatomy and physiology. Five or more items will require mathematical calculations. Examination items will be developed from information found in the references. (See Section IV)

V. Event Resources

- A. This list of references is not intended to be inclusive. Other sources may be utilized and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.
1. Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; ims@tamu.edu; <http://www-ims.tamu.edu/>).
 2. Poultry Science Manual for National FFA Career Development Events.* (Sixth edition) (IMS Catalog #0418-5) (or from the National FFA Educational Resource Catalog product number PSM 888-332-2668 on online at <https://shopffa.org/products/129/CDE/>)
 - a. For even-number years examination items will be derived from this reference except for those sections related to health, waste, environment and marketing.
 - b. For odd-number years examination items will be derived from this reference except for those sections related to poultry hatcheries, broiler breeders, market broilers, and turkey breeders.
 3. Note: reference b, c and d are additional sources for the examination items.)
 - a. Evaluation of Precooked, Breaded Chicken Patties* (14 color slides with four-page script) (IMS Catalog #5140)
 - b. Poultry Grading Manual – Agriculture Handbook Number 31* (latest USDA edition) (IMS Catalog #0414)
 - c. Egg-Grading Manual – Agriculture Handbook Number 75* (latest USDA edition) (IMS Catalog #0417)

VI. Scoring and Ranking of Teams and Individuals

<u>Event Phase</u>	<u>Individual Points</u>	<u>Team Points</u>
Written Exam	150	450
Live Poultry	150	450
Ready-to-Cook Poultry	100	300
Shell Eggs	150	450
Further Processed Poultry	100	300
Total Points Possible	650	1950

If ties occur, the following classes will be used in order to determine the ranking of award recipients:

- A. Written Management Exam
- B. Evaluation of Live Poultry

VII. Awards

Awards Sponsored Through the Iowa FFA Foundation	
Champion Team	Cash Award for Travel to National FFA Convention
Reserve Champion Team	Plaque
Top Ten Teams	Rosettes
Members of Top 10 Teams	Rosettes
Top Ten Individuals	Rosettes
1st and 2nd Place Individuals	Plaques
Top Team and Top Individual	Plaques
a. Written Exam	
b. Judging Classes	
All Teams/Individuals	Certificates

VIII. Event Materials