

2024 State 4-H and FFA Youth Poultry Evaluation Contest
Friday, April 26th, 2024
Rockingham County Fairgrounds, Main Hoop Barn, Harrisonburg, VA

General Rules:

1. The committee must be made aware if photos cannot be taken of contestants for publicity of future youth activities.
2. Please keep a **copy** of each of your registration email confirmation forms and bring that copy with you the day of the convention, as well as payment for all youth entered on the registration form. **Entry fees will be made payable to: Virginia Poultry Federation**
3. All health history forms must be on file with the county extension offices or the FFA Chapter. Additionally, **it is required that a copy of the health forms be in the possession of the adult accompanying each youth participating. FFA Advisors should have a copy of their Student Participation Waivers with them at all times.**
4. While the contest is in session there **SHALL BE NO COMMUNICATION** among contestants and anyone else, except as directed by the Superintendent or his/her assistants. Cell Phones, PDA's, or other types of electronic communication may not be used by contestants while the contest is in progress. Violators will be penalized by having one or more scores disallowed.
5. **NO OPEN TOED OR OPEN HEEL SHOES WILL BE ALLOWED AT THE CONTEST.**
 - a. Coaches – please make sure your contestants do not wear open toe or heel shoes on the day of the contest. If said shoes are worn the contestant may be **disqualified** from the contest. **Contestants should dress appropriately for the day's weather. While we will be inside and under cover, the barns can be cooler than the outdoor temperature.**
6. Contestants should use the following reference materials to train for the contest:
 - a. National 4-H Poultry Science Manual – 6th edition available at <http://marketplace.unl.edu/ne4h/4h460.html>
 - b. FFA – Poultry Science Manual - <http://shopffa.org/item/PSM11-0000/POULTRY-SCIENCE-MANUAL/>
7. National 4-H Team Selection
 - a. The top 4-H senior team and top Senior 4-H individual will represent Virginia in the National 4-H Poultry and Egg Conference in Louisville, Kentucky in November. More information can be obtained by going to <http://www.ca.uky.edu/national4hpoultry/>
8. National FFA Team Selection
 - a. The top FFA senior team will represent Virginia at National FFA Convention in Indianapolis, Indiana.
9. 12 minutes will be allowed for each class, with the exception of the FFA Exam which will take two rounds or 24 minutes.

Registration in the Hoop Barn:	8:00 am – 8:30 am
Contest Instructions Hoop Barn Bleachers/Chairs:	8:45 am
Contest Start Time	9:00 am
Lunch for Contestants	12:00 Noon
Afternoon Activities may be Offered	1:00 pm
Awards (Tentative)	2:00 pm

Times for lunch, guest speakers, and awards are tentative and subject to change based on contest progression.

Contest Eligibility

1. All youth must be registered members of the 4-H Club or FFA Chapter for which they will be competing to be eligible to participate in the judging contest. Enrollment and eligibility will be verified using the 4HOnline enrollment system for 4-H youth and FFA Chapter Rosters for FFA contestants.
2. Contest Divisions
 - a. 4-H Junior Division:
 - i. 4-Hers must be enrolled in the Extension unit they represent in this contest.
 - ii. Junior division contestants are 9 as of September 30, 2024, but cannot have had their 14th birthday prior to January 1, 2024. Junior contestants who are 8 years old, but will turn 9 by September 30, 2024 are eligible to participate.
 - b. 4-H Senior Division:
 - i. 4-Hers must be enrolled in the Extension unit they represent in this contest. Because there is a national contest in this category, those rules regarding contestant age will be followed.
 - ii. Senior division contestants are 14 through 18 as of January 1, 2024. Youth who have had their 19th birthday prior to January 1, 2024 are not eligible to compete.

****A 4-H Team may consist of 3 or 4 team members. Only the highest 3 scores will be used for the overall team score.**
 - c. FFA Junior Division:
 - i. For FFA youth in Middle or Intermediate High School. Maximum of 9th grade level.
 - d. FFA Senior Division:
 - i. For FFA youth in Senior High School, 9th grade and up.

*****Active FFA members from the same chapter (with same school name and chapter number) in grades 7-12 may constitute a senior team. If advisors in grades 7-9 wish to have their students compete at the senior level for a CDE or LDE, they must register their students as a senior team with the understanding that those students (even if eligible by grade level for junior awards) will only be eligible for senior team and/or individual recognition and awards.**

****ALL FFA teams must have 4 members and all 4 members' scores will count towards the team score.**
 - e. **It is the responsibility of the coaches to verify the ages of their contestants prior to entering, as according to the dates above.**

3. **Number of entries allowed:**
 - a. FFA Contest
 - i. Each FFA Chapter may enter TWO Senior Teams and TWO Junior Teams.
 - ii. Independent individuals are welcome if a team is not available for their Chapter of enrollment.
 - b. 4-H Contest
 - i. There is no limit to the number of teams a 4-H Unit may enter
 - ii. Independent individuals are welcome if a team is not available for their Unit of enrollment
4. Any individual who has judged on a National Team or represented the club or chapter at the National 4-H Poultry Evaluation Contest or National FFA Poultry Evaluation CDE **is NOT eligible** to compete in the organizational division they represented at the National level.
5. **Dual Entry as a 4-H and FFA Individual/Team** – For 2024, we are allowing youth to Dual Enter in both the 4-H and FFA Contests, as long as they meet all of the eligibility rules outlined above.
 - a. The contest components for each of the respective organizations will be used to calculate the contestant's respective scores for each contest. **Please note – because 4-H Contest eligibility is based on birth date, some individuals may be in different divisions for each contest. Dual-entered contestants will be required to complete the Scantrons for both the 4-H and FFA contests, as they use different recording sheets and have different contest components. All contest components for each division must be completed in their entirety for a youth to compete for awards in both divisions.**

Contest Details

1. The 2024 contests will be conducted in-person, at the Rockingham County Fairgrounds. Contestants will utilize Scantron forms to record their answers. *****Please note – we do plan to have LIVE BIRDS for the 2024 contest. This may change in the event that HPAI or other disease issues prohibit the use of live birds for evaluation.**
2. The 4-H and FFA Scantrons can be found at the following links:
4-H: <https://www.judgingcard.com/ScanSheets/Samples/478-6-IN-Poultry.pdf> - New for 2023 – Different 4-H Scantron
FFA: <https://www.judgingcard.com/ScanSheets/samples/478-7-Poultry.pdf>

Contestants should familiarize themselves with the scantrons and practice locating where the different contest components are to be recorded. The section to be used for recording answers will be clearly identified via signs at each station and on the “Recording Sheet” provided to each contestant prior to the contest.

3. **Contestants may be provided with a “Recording Sheet” to use during the contest and will then transfer their answers to the respective scantron(s) at the conclusion of the contest – this decision will be communicated prior to the event.**

Entries and Registration – Please read carefully – All entries, both 4-H and FFA will be captured via the online entry system at this link: <https://tinyurl.com/2024-VA-State-Poultry-Contest>

1. All 4-H and FFA Teams and Individuals must enter using the Online Entry System at this link: <https://tinyurl.com/2024-VA-State-Poultry-Contest>
2. Teams will be not be designated during the entry system, but coaches will need to provide participant names, birth dates, academic grade, and any assistive services required.
***Teams will be formed during the check-in process the day of the contest.
 - a. **Entry fees for all participants are \$15/contestant**
 - b. Payment must be brought to contest check-in on Friday, April 26th.
 - c. **Checks/Payment should be made payable to: Virginia Poultry Federation**
3. Dual Entered Participants: Those participants who wish to compete as part of their eligible FFA Chapter AND their entered 4-H Unit will be entered as an FFA contestant by their Chapter Advisor **AND** as a 4-H Contestant by their 4-H Agent or Volunteer Coach.
4. Payment for the Dual Entered Contestant is to be calculated and included with either the 4-H entry or FFA entry payment, but not both. Chapter Advisors and 4-H Coaches should work out internal payment details, but **the contestant entry fee will only be paid once and the responsible Club/Unit/Chapter is to be noted during the entry process.**
5. ***Dual-entered status will not be allowed the day of the contest. These notations must be made during the entry process.

Chapter Advisors, 4-H Coaches, and youth participants need to communicate prior to completing entries to make sure all Dual-Entered contestants are noted as such for BOTH organizations during the entry process. There is no additional fee for a dual-entered contestant, but the entry form for both organizations must include that youth.

6. **Entry fees are payable by check only or PO through VT HokieMart or the VT Foundation (Vendor is: Virginia Poultry Federation, please use the VT Fulfillment Address) and checks should be made payable to: Virginia Poultry Federation**

All entries must be submitted by 5:00 pm on Friday, April 19th using the link below

<https://tinyurl.com/2024-VA-State-Poultry-Contest>

Entry Fees are to be brought to the contest, the day of, and turned in during check-in

Classes

***Contest management reserves the right to alter class offerings to accommodate product availability and scantron design

For FFA Teams/Individuals

- Two Production Hen Classes (Past Production) – Live Birds are planned for 2024
- Reasons on One Production Hen Class (tentative) – Seniors Only
- Ready-to-cook Chicken/Turkey Carcasses (Class of 4 for placing)
- Reasons on ready-to-cook Chicken/Turkey Carcasses for Grading – Seniors Only
- One Class of 10 Ready-to-Cook Chicken and/or Turkey Carcasses and/or parts
- One Class 10 Interior Canded Eggs
- One Class of 10 Exterior Eggs (USDA) for Grading and Quality Written Factors
- One Class of 10 Boneless Further Processed Poultry Meat Products
- One Class of 10 Bone-In Further Processed Poultry Meat Products
- One Class of 10 Poultry Part Identification
- 30 Question Written Test (To be completed at the end of the contest)

For 4-H Teams/Individuals

- **Production Division**
 - Two Classes of Past Production Hens – Live Birds planned for 2024
 - Two classes of reasons, given on 2 of the production classes - Tentative – Seniors Only
- **Market Poultry Division**
 - Two classes of 10 ready-to-cook broiler or turkey carcasses For Grading
 - One class of 10 ready-to-cook parts for Grading
 - One class of identification of 10 mixed broiler parts
 - One class of 10 Boneless Breaded Products
- **Market Egg Division**
 - Two Classes of 10 interior candled eggs
 - One Class of 15 exterior eggs (grading)
 - One class of 10 broken-out eggs

Point calculations for scoring may vary to accommodate the usage of the Scantron System

DETAILED INFORMATION ON FFA CLASSES

1. **Production Hen Class – 50 Points**
 - a. Each participant will place a class of four egg-type hens. This class is to be placed by comparison. 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 the birds, as long as the birds are inspected in a professional and humane manner.~~
2. **Production Hen Class – 50 Points**
 - a. Each participant will place a class of four egg-type hens. This class is to be placed by comparison. 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 the birds, as long as the birds are inspected in a professional and humane manner.~~
3. **Ready-to-Cook Chicken/Turkey Carcasses and/or Parts – 50 Points**
 - a. Each participant will grade one 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 to sixteen pounds or carcasses weighing greater than sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (non-gradable). 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. Discolorations in skin and presence of feathers **will not** affect the grade.
4. **Ready-to-cook Chicken/Turkey Carcasses (Class of 4 for placing) – 50 Points**
 - a. Each participant will place a class of 4 ready-to-cook chicken or turkey carcasses. Criteria for placing will be derived from USDA standards relative to poultry weight classes. 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. Discolorations in skin and presence of feathers will not affect placing of the carcass.
5. **Reasons on Ready to Cook Chicken/Turkey Carcasses and One Class of Production Hens – Seniors Only - Tentative**
 - a. Each participant will present oral reasons. Participants will have 10 minutes to prepare and two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards.
6. **One Class 10 Interior - Candled Eggs - 50 points**
 - a. Each participant will grade a class of 10 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 the eggs will result in disqualification.

7. **One Class 10 Shell Eggs – Exterior Grading - 50 points**
 - a. Each participant will grade a class of 10 shell eggs (white, brown or other). 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: 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 (large calcium deposits, body check or pronounced ridges); Shell Thickness (pronounced thin spots); No Defect.
8. **One Class - Written factors – Exterior Egg Grading – 50 Points**
 - a. Each participant will determine written factors for the grading of one class of 10 shell eggs. The written factors will relate to the criteria used for grading exterior quality of eggs ***Written Factors will be determined for the same 10 eggs that were used for Exterior Grading
 - b. Each item is evaluated for 12 different quality factors. Each item will have either no defect or ONE defect as listed. No egg will have multiple defects.
9. **One Class-10 Boneless further processed poultry products–Written quality factors– 50 Points**
 - a. Each participant will determine written quality factors for a class of 10 boneless further processed poultry meat products (e.g. precooked, poultry meat patties, tenders, nuggets, or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.
 - b. Each item is evaluated for 7 different quality factors. Each item may be determined to have “no defect” or ONE defect as listed. No item will have more than one defect.
10. **One Class - 10 Bone in further processed products – Written Quality factors – 50 Points**
 - a. Each participant will determine written quality factors for a class of 10 bone-in further processed poultry meat products (e.g. precooked bone-in wings or other bone-in poultry meat products). Criteria for evaluation will include coating defects, color defects, consistency of size, broken products, miscut products, mixing products and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.
 - b. Each item is evaluated for 8 different quality factors. Each item may be determined to have “no defect” or ONE defect as listed. No item will have more than one defect.
11. **One Class - Identification of Mixed Parts – 50 Points**
 - a. Each participant will identify 10 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.
12. **Written Examination - 120 Points**
 - a. Each participant will complete a 30 question written examination on poultry production and management. Five or more items will require mathematical calculations. Examination items will be developed from information found in the

DETAILED INFORMATION ON 4-H CLASSES

Division I: Egg Production - Hens

Contestants will judge two classes of 4 hens for their past production qualities. The bird that shows the best production qualities should be placed first, and the bird with the worst will be last. This is comparison judging. Birds in this class must be handled. Contestants are not allowed to bend or move the hen's pubic bones, as pubic bone flexibility is not to be considered in placing the class. Senior Contestants will give reasons on the two production hen classes. No notes are allowed while giving reasons. If contestants are not properly prepared or give inadequate reasons they will be scored accordingly. Each class is worth 50 points.

Division II: Market Poultry

For the RTC carcass and parts grading the possible grades are A, B, C, or **No Grade**. Each carcass or part is worth ten (10) points. In scoring the class, three (3) points will be deducted for each grade separation line crossed between A-B and B-C. Four (4) points will be deducted for crossing the C-No grade line. For example, if the correct answer was No Grade and the contestant selected Grade B, three points would be deducted for crossing the B-C line and four points for crossing the C-No grade line, leaving the contestant with a score of three points. If the correct answer was Grade C and Grade A was selected, three points would be deducted for crossing the A-B line and three points for crossing the B-C, leaving the contestant with a score of four points. Ten (10) points will be deducted if a contestant fails to enter a grade for a carcass or more than one grade is entered.

1. For the RTC poultry parts identification, ten (10) points will be subtracted for each incorrect identification. If a contestant identifies less than ten (10) parts, a total of ten (10) points will be deducted for each unidentified part.
2. **One Class - 10 Boneless Breaded products – Written Quality factors -**
 1. Each participant will determine written quality factors for a class of 10 boneless breaded further processed poultry meat products. Criteria for evaluation will include coating defects, consistency of shape/size defects, Cluster/Aggregate defects, completeness defects, and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification. Each item is evaluated for 5 different quality factors. Each item is determined "yes" have the defect or "no" have the defect.

Division III: Eggs

1. For the exterior egg grading, each egg is worth five (5) points. There are three possible grades – AA/A, B, or Dirty. In scoring the exterior egg quality class, two (2) points will be deducted when the A and B grade separation line is crossed. Two (2) points will be deducted when the line between "B" and "Dirty" is crossed. One (1) point will be deducted when the line between "Dirty" and "Loss" is crossed. Five (5) points will be deducted if a contestant fails to enter a grade for an egg or more than one grade is entered for the same egg.
2. For the egg candling class, each egg is worth five (5) points. The possible grades are AA, A, B, or Loss. In scoring the candled market egg classes, one (1) point will be deducted for each grade separation line crossed except when the line between "B" grade and "Loss" is crossed; then, three (3) points will be deducted. Five (5) points will be deducted if a contestant fails to enter a grade for an egg or if more than one grade is entered for the same egg.
3. For the broken out egg class, each egg is worth 10 points. The possible grades are AA, A, B, or Loss. In scoring the broken-out eggs, a three (3) point deduction will be made for each grade separation line crossed except when the line between "B" grade and "Inedible" is crossed; then, four (4) points will be deducted. Ten (10) points will be deducted if a contestant fails to enter a grade for an egg or if more than one grade is entered for the same egg.

Additional contest resources can be found at:

<http://national4hpoultry.ca.uky.edu/content/poultry-judging>

<https://www.ffa.org/participate/poultry/>

IMPORTANT NOTE: Scoring and points differences may be used based on the preset scoring parameters for the respective scantrons.