

# VIRGINIA POULTRY FEDERATION YOUTH CONVENTION

Rockingham County Fairgrounds

**(Contest will be held in the Livestock Barn Area-Registration to take place in Large Show Ring)**

Harrisonburg, VA

April 27, 2018

Tentative  
Schedule of Events

8:00 am	Registration begins
8:30 am	Poultry Judging Contest Orientation
9:00 am	Judging Contest Begins SHARP!!!
12:00 pm	Judging Instruction and Official Results
12:30 pm	Lunch
1:15 pm	Youth Convention Activities Orientation
1:30 pm	Youth Convention Activities
4:30 pm	Closing Activities / Awards Program
5:15 pm	Adjourn

## RULES AND REGULATIONS FOR FFA AND 4-H EVENTS

### 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.
3. All health history forms must be on file with the county extension offices or the FFA Chapter. Additionally, it is strongly recommended that a copy of the health forms be in the possession of the adult accompanying each youth participating.
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.
6. At least one adult from each FFA chapter or 4-H club must be present during all judging activities in order for youth from the chapter or club to participate. The adult chaperone will be asked to help as a station monitor or assist in the scoring room during the contest.
7. If a student/participant has an IEP please make a note on the registration or send an email to [jo.saville@vt.edu](mailto:jo.saville@vt.edu) so we can accommodate for the IEP.
8. Contestants should use the following reference materials to train for the contest:
  - a. National 4-H Poultry Science Manual – 6<sup>th</sup> edition available at <http://marketplace.unl.edu/ne4h/4h460.html>
  - b. FFA – Poultry Science Manual - <http://shopffa.org/item/PSM11-0000/POULTRY-SCIENCE-MANUAL/>
  - c. Copies of the judging cards are available upon request.
9. 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/>
10. National FFA Team Selection
  - a. The top FFA senior team will represent Virginia at National FFA Convention in Indianapolis, Indiana.
11. Teams will be divided so no two contestants from the same team will be in the same class.
12. Nine (9) minutes will be allowed for placing each class. Please remind contestants to be considerate of others in allowing everyone time to handle each production hen.
13. After the contest is finished, the contest officials will tape the official placing to each station and give reasons for official placing.
14. After all official results are given, lunch will be served
15. Awards will be handed out at the end of the Youth Convention. Printed copies can be obtained upon request.
16. Awards will be given in four (4) divisions. Please enter your team(s) in the appropriate division.
17. All individuals will compete for individual awards.

## Contest Eligibility

1. All youth must be registered members of a 4-H Club or FFA Chapter to be eligible to participate in the judging contest.
2. Contest Divisions
  - a. Division I – 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, 2018, but cannot have had their 14th birthday as of January 1, 2018.
  - b. Division II – 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, 2018. Youth who have had their 19th birthday on or before January 1, 2018 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. Division III – FFA Junior Division:
    - i. For FFA youth in Middle or Intermediate High School. Maximum of 9th grade level.
  - d. Division IV – FFA Senior Division:
    - i. For FFA youth in Senior High School, 10<sup>th</sup> 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 as according to the dates above.**
3. Each FFA Chapter and each 4-H unit can enter a maximum of 2 teams per division in the contest.
4. Independent individuals are welcome if a team is not possible.
5. Any individual who has judged on a National Team **is ineligible** to compete in the organizational division they represented at the National level.

## **Entries and Registration**

1. All teams (either 3 or 4-person team) must be registered online and pay the **\$40 registration** fee via check by March 31<sup>st</sup>, 2018 to be eligible for the contest. Individual contestants require a **\$10 registration** fee.
  - a. No Late Entries will be accepted
  - b. **All adults (coaches, chaperones, etc.) must register online and pay via check a \$10 registration fee by March 31<sup>st</sup>, 2018.**
  - c. The cost of lunch and drinks provided during breaks is included in the registration fee
  - d. No refunds after April 13, 2018.
2. **No team changes will be allowed after Friday April 13, 2018. All team changes must be made by clicking the "edit submission" link in the registration confirmation email you receive after submitting this form, prior to the April 13, 2018 deadline. Changes on the day of the contest will NOT be permitted.**
3. Check-in will begin at 8:00 am. All teams must be at Rockingham County Fairgrounds and checked in by their team coach by 8:30 am. No late registration accepted after contest begins. At 8:30 a.m., there will be an orientation, question and instruction session explaining the contest after which the contest will begin.
4. Judging cards/contestant number will be provided for all contestants when they check in. Each contestant will hand in their judging card to the station monitor prior to rotating to the next class
5. If a student/participant has an IEP please make a note on the registration or send an email to [joi.saville@vt.edu](mailto:joi.saville@vt.edu) so we can accommodate for the IEP.

**All entries must be submitted using the [online registration form by March 31<sup>st</sup>, 2018.](#)**

**Entry Fee postmarked by March 31<sup>st</sup>, 2018**

## Classes

### For FFA Teams

- One Market Broiler Class
- One Production Hen Class (Past Production)
- Reasons on Production Hen Class
- One Class of 10 Ready-to-Cook Chicken and/or Turkey Carcasses and/or parts.
- Ready-to-cook Chicken/Turkey Carcasses (Class of 4 for placing)
- Reasons on ready-to-cook Chicken/Turkey Carcasses
- One Class 10 Interior Canded Eggs
- One Class of 10 Exterior Eggs (USDA)
- One Class of 10 Egg Exterior 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

- Two classes of judging 4 production hens (past production)
- Two classes of reasons, given on 2 of the production classes
- Two classes of 10 ready-to-cook broiler or turkey carcasses
- Two classes of identification of 10 mixed broiler parts
- One class of 10 interior candled eggs
- Two classes of 15 exterior eggs (grading)
- One class of 10 broken-out eggs (To be completed at the end of the contest)

## DETAILED INFORMATION ON FFA CLASSES

1. **Market Broiler Class – 50 Points**
  - a. Each participant will place a class of four market broiler. 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. **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 “handle” the birds, as long as the birds are inspected in a professional and humane manner.
  - b. Contestants will give reasons on the class of Production Hens. No notes are allowed while giving reasons.
3. **Live Bird Reasons Class – 50 Points**
  - a. Each participant will present oral reasons for the placing class of egg-type hens. Participants will have one rotation to prepare and not more than two minutes to present their oral reasons. Reasons should include current USDA and poultry industry terminology and standards.
  - b. Junior contestants are not required to give reasons. However, they can if they would like to give reasons for practice and judging comments.
4. **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.
5. **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.
6. **One Class 10 Interior - Canded 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 - 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 one class of 10 shell eggs. The written factors will relate to the criteria used for grading exterior quality of eggs
  - 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**
- 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.
  - 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**
- 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.
  - 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**
- 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 - 100 Points**
- 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 Poultry Science Manual for National FFA Contests CDE.

**For detailed scoring information, see the most recent version of the poultry CDE.**

Source: <http://www.vaffa.org/poultry-evaluation>

**Total Points: 650**

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## DETAILED INFORMATION ON 4-H CLASSES

### **Division I: Egg Production - Hens** (Maximum score - 400 points seniors, 200 points juniors)

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. 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. Junior contestants are not required to give reasons. However, they may give reasons for practice and judging comments. Each class is worth 100 points.

### **Division II: Market Poultry** (Maximum score - 400 points)

Two classes will be composed of either 10 ready-to-cook broilers or 10 ready-to-cook turkey carcasses. All carcasses will be judged according to U.S.D.A. standards and graded A, B, or C quality. Carcasses are not to be handled. Each class will be worth 100 points. Five points will be deducted for each grade separation line crossed. Ten points will be deducted if the contestant fails to enter a grade or enters multiple grades for an egg. Discolorations in skin and presence of feathers **will not** affect grade of the carcass.

Two classes will consist of 10 mixed broiler parts. Each contestant is to identify the parts by name. The parts cannot be handled. The parts, which may be used to make up the two classes, are listed in the National Manual. Ten points will be deducted for each incorrect answer. The part "breast with ribs" will not be used in the contest.

### **Division III: Eggs** (Maximum score - 400 points)

One class will be composed of 10 white eggs to be judged for interior quality by candling and grading them AA, A, B or Inedible. One point will be deducted for each grade separation line crossed except when the line between B and inedible is crossed, then 3 points will be deducted. Five points will be deducted if a contestant fails to enter a grade or enters multiple grades for an egg.

Two classes will be composed of 15 eggs to be graded for exterior shell quality and graded A, B, or Dirty. Two points will be deducted if the A-B line is crossed and 3 points deducted if the B-Dirty line is crossed. Five points will be deducted if a contestant fails to enter a grade enters multiple grades for an egg.

One class will be composed of 10 broken-out eggs to be judged for interior quality and graded AA, A, B or inedible. Three points will be deducted for each grade separation except when the line between B and inedible is crossed, then 4 points will be deducted. Ten points will be deducted if a contestant fails to enter a grade or enters multiple grades for an egg.

### **Total possible scores**

Seniors- 1,200 points

Juniors- 1,000 points



# YOUTH CONVENTION

Rockingham County Fairgrounds  
April 21, 2017

## REGISTRATION INSTRUCTION SHEET

### POULTRY CARNIVAL:

The poultry carnival is an educational/fun activity, which will divide the groups into teams for the completion of educational events. Prizes will be awarded.

This event will be offered to those students attending this year's youth convention who will be competing at the **Junior level (7th grade and under)**.

**\*\*For FFA Students-Grades 7<sup>th</sup> will participate in the poultry carnival even if they compete as senior individuals.**

**Job Shadow-Senior Level-8<sup>th</sup> Grade and Up-NEW THIS YEAR-8<sup>th</sup> Grader's allowed to participate in Job Shadow instead of Poultry Carnival.**

Job shadow activities will remain at the Rockingham County Fairgrounds. Students will be divided into groups and rotate through all Job Shadow Activities.

- 1. Necropsy –**  
Students will examine and explore avian anatomy. Students will be able to explore the different tracts of the avian system.
- 2. Embryology–**  
Students will examine the development process of the chick. Students will be able to see all of the developmental stages of the live chick (from days 1-21).
- 3. Poultry Health/Testing-**  
Students will interact with the State Poultry Veterinarian as well as the NPIP coordinator for Virginia. Health topics will be discussed and testing procedures demonstrated.
- 4. Biosecurity –**  
Representatives from USDA/APHIS will discuss important topics relating to biosecurity and what steps need to be taken to protect poultry from disease.
- 5. Virginia Egg Council-**  
Mary Rapoport from the Virginia Egg Council will give students an overview of the Council and discuss consumer advocacy trends.
- 6. Rockingham County Poultry Exhibit Building**  
Students will have the opportunity to tour the Rockingham County Fair Poultry Exhibit building. Local poultry industry representatives will be on hand to answer students questions about career opportunities within the poultry industry.

If you have any questions please contact Mr. Brandon H. Monk ([bmonk@vaffa.org](mailto:bmonk@vaffa.org)), Joi Saville ([joi.saville@vt.edu](mailto:joi.saville@vt.edu)) or Dr. Mike Persia ([mpersia@vt.edu](mailto:mpersia@vt.edu)).

**Entries must be submitted online and entry fees  
postmarked by March 31<sup>st</sup>, 2018**