

2021 State 4-H and FFA Youth Poultry Evaluation Contest - VIRTUAL

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, 2021, but cannot have had their 14th birthday prior to January 1, 2021.
 - 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, 2021. Youth who have had their 19th birthday prior to January 1, 2021 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, 10th 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 available for their Unit or Chapter of enrollment.

5. Any individual who has judged on a National Team or represented the club or chapter at the National Poultry Evaluation Contest or CDE **is ineligible** to compete in the organizational division they represented at the National level.
6. **Dual Entry as a 4-H and FFA Individual/Team** – For 2021, 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. 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. When completing the entry form, dual entered contestants must provide both their current academic grade level AND their birth date. *****We are still working to determine the logistics of the contest for those who are dual entered and how that can be accommodated. This information will be forthcoming.**

Contest Details

1. **The contest will be conducted virtually using Flexiquiz for contest content and e-sheet Scantrons for recording answers.** The 4-H and FFA Scantrons can be found at the following links:
4-H: <https://www.judgingcard.com/ScanSheets/Samples/478-5-Poultry-IN.pdf>
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 in Flexiquiz at the beginning of each class/section. No answers will be recorded in the Flexiquiz platform. It will only supply the contest content.
2. **It is recommended that coaches print off an unofficial scantron for youth to use when completing the contest and then transfer those answers to the e-sheet for submission and scoring.** This will alleviate the need to have two tabs/windows open and the contestant moving back and forth between each to view classes and record answers.
3. **The contest(s) must be completed start to finish in one sitting.** There will not be the option to begin, save and continue, and finish at a later time. Contestants should allow at least 2 hours to complete – but this will vary depending on individual work styles. The amount of time allowed for each component/class is listed with the class descriptions at the end of the rules.
4. **The contest(s) must be proctored by a non-parent, non-coach adult.** The “Request for Proctor Approval” form can be found at this link <https://tinyurl.com/Proctor-Approval-Request> and must be completed and on file for every team and/or contestant. There is the option of listing multiple participants/form/proctor. Suggestions for proctors include, but may not be limited to:
 - a. Unit 4-H or ANR Extension Agent that does not have responsibility for coaching the team/youth participants
 - b. Another teacher in the same school or school system that does not have responsibility for coaching the team/youth participants

- c. An enrolled 4-H volunteer or FFA Alumni that the Unit Agent will verify does not have coaching affiliation or responsibility for the team/youth participants
- d. Other individuals as deemed appropriate and approved by the contest management

Proctors will be responsible for insuring that there is no communication between Contestants, no outside resources (written, electronic, or person) are utilized during the Completion of the contest, contestants are seated far enough apart that answers cannot be shared, and the contest is completed with honesty and integrity.

5. Consistent WiFi and/or internet access is required for completion of the contest.

Should there be concerns or questions about access, please direct those questions to Katherine Carter at carterke@vt.edu. There will be short video footage of some of the classes, so the ability to open and stream those videos is necessary. A test video will be made available prior to the contest opening date so contestants can check to make sure they have adequate bandwidth at their testing location. It is recommended that contestants run the test video at a similar time of day as they plan to complete the contest. Internet strength and availability can be affected by the number of users in one location or general geographic area.

Entries and Registration

1. All teams (either 3 or 4-person team) must be registered online and pay the **\$20 registration** fee via check by April 16th, 2021 to be eligible for the contest. Individual contestants, competing without a team, require a **\$5 registration** fee.
2. There is no additional charge for teams/individuals dual entering in both 4-H and FFA.
3. **Entry fees are payable by check only or PO through VT HokieMart (Vendor is: Virginia Poultry Federation, please use the VT Fulfillment Address) and checks should be made payable to: Virginia Poultry Federation**
4. **All entry payments should be mailed to:**
VA Youth Poultry Contest
Attn: Katherine E. Carter
175 W. Campus Drive
380 Litton Reaves Hall
Blacksburg, VA 24061
 - a. No Late Entries will be accepted

All entries must be submitted by 5:00 pm on Friday, April 16th using the link below

<https://tinyurl.com/2021-Virtual-Poultry-Contest>

Entry Fees postmarked by April 16th, 2021.

Classes

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

For FFA Teams

- Two Production Hen Classes (Past Production)
- Reasons on One 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

- **Production Division**
 - Two Classes of Past Production Hens
 - Two classes of reasons, given on 2 of the production classes
- **Market Poultry Division**
 - Two classes of 10 ready-to-cook broiler or turkey carcasses
 - One class of identification of 10 mixed broiler parts
 - One class of 10 parts Grading
 - One Class of 10 Further Processed Poultry
- **Market Egg Division**
 - Two classes of 20 interior candled eggs
 - Two classes of 20 exterior eggs (grading)
 - One class of 10 broken-out eggs

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 “handle” 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 “handle” 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**
 - a. Each participant may 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 - 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**
 - 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 - 100 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 Poultry Science Manual for National FFA Contests CDE.

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 - 500 points)

1. 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.
2. For the further-processed poultry evaluation class, each product is worth ten (10) points. There are five possible factors and each factor is worth two (2) points. For each factor, the contestants are to indicate if it is present or not.
3. 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.

Division III: Eggs (Maximum score - 500 points)

1. For the exterior egg grading, each egg is worth five (5) points. There are four possible grades - A, B, Dirty, and Loss. 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/>