

Kentucky 4-H Poultry Judging Contest

An Overview of the Program



Overview

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Description

Judging contests are a tool used in the development of the life skills of 4-H members. Participation in judging and other competitive events helps 4-H'ers learn to make and defend decisions and to speak in public. Poultry judging also provides an excellent opportunity for 4-H'ers to learn about live chickens and the basis of grade and quality of eggs and poultry products.

Objectives

- To help youth learn the techniques of logical, accurate decision making; to recognize the reasons for their decisions; and to express their reasons orally
- 2. To help youth learn and understand the standards used in poultry production and marketing, and how to apply these standards in a realistic decision-making situation
- 3. To serve as an award activity and trip for youth who have achieved superior levels of performance in competition and thus stimulate the learning process, interest, and enthusiasm
- 4. To help youth with career guidance

Rules and Information

Eligibility

- 1. Each county is eligible to enter junior and senior 4-H members in the event. The 4-H'ers participate as individuals as well as a county team. A team has 3-4 members, with the top three individual scores counting towards the team's final score.
- 2. 4-H members who enroll in or otherwise receive training in a poultry course at the college level or vocational level above high school are **not** eligible to participate in this event.
- 3. Participants do not need to be enrolled in poultry projects and are not required to have conducted a poultry project in the current year.

Procedures

- 1. The state poultry judging contest consists of the following three divisions: Production hens (300 pts.), Market Poultry (500 pts.), and Market Eggs (500 pts.) for a total of 1,300 points.
- Placement cards for each class will be provided for all participants. Each participant will write their placing on the proper card and hand it to the monitor before shifting to the next class. Pencils and clipboards will **not** be provided.
- 3. Teams will be divided so that no two members of a team will be in the same group. Each group will remain together throughout the event.

- 4. Ten minutes will be allowed for placing each class. Also, each participant will have a maximum of two minutes for giving oral reasons on class B past production hens. Participants will shift to the next class only upon notification by the event monitor.
- 5. Note taking sheets will be available and can be used for placing of the live bird classes, but senior division participants will **not** be allowed to the use notes during oral reasons. Junior participants may use notes.
- 6. To allow all members of a group to have sufficient time to view an entire class, the number of 4-H'ers in each group is limited. To accommodate all the participants, wait stations will be strategically placed throughout the contest. Participants are required to stay at these wait stations until the next rotation.

Scoring

- 1. Each class will be graded on the basis of 100 points for a perfect score.
- 2. If a participant checks more than one answer for any class, the lowest score will be the one recorded. If nothing is checked, the participant will receive a zero.
- 3. If tie scores occur, they will be broken by the following method in the order listed:
 - a. The participant with the most 100 scores will win.
 - b. The participant with largest number of the next highest score below 100 will win. If necessary, this method will be continued in the order of descent of scores.
 - c. A method will be decided upon by the event committee.

Classes

Classes A and B:

Egg Production and Oral Reasons

Two classes of four hens each will be judged for their level of past egg production (see Figure 1). The hen that is judged to have laid the most eggs to date should be placed at the top of the class and the hen that has laid the least at the bottom. Hens may be handled.

A ranking of the four hens is selected and marked on the score card (see examples in Figure 2). It is important that only one placing be circled. If a participant circles more than one placing on the card, the lowest score will be recorded. For more information on placing a class of past production hens, refer to the factsheet 4AJ-07PA: *Kentucky 4-H Poultry Judging Contest: Evaluating Past Production Hens.* It is important to note your placing for Class B on the reasons card before you turn in the Class B card. You will need to know

the placing for the Class B hens when giving your oral reasons.

There are two classes of past production hens in the 4-H poultry judging contest. Oral reasons are given only on the second set of hens (Class B). It is necessary to handle the hens to give a good set of oral reasons, evaluating each hen for pigmentation, abdominal capacity, abdominal fat condition, and molt. Note-taking paper will be provided for each participant. No notes should be written on the reasons card. The reasons card, with the placing, should be handed to the reasons judge immediately after entering the reasons room. Juniors are allowed to use notes when giving reasons. Senior division participants will not be allowed to use notes during oral reasons.

For more information on how to give oral reasons refer to the factsheet 4AJ-08PA: *Kentucky 4-H Poultry: Past Production Hens: Giving Oral Reasons.*



Figure 1. Example of a class of past production hens at the Kentucky 4-H poultry judging contest.

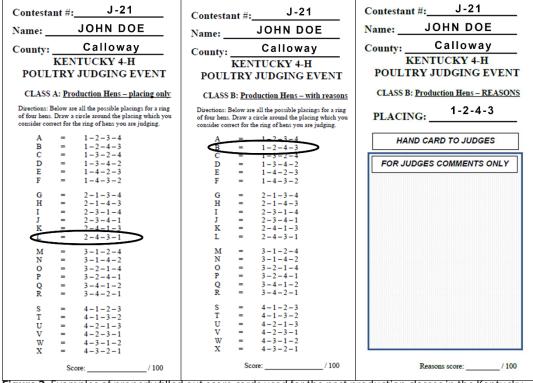


Figure 2. Examples of properly filled out score cards used for the past production classes in the Kentucky 4-H poultry judging contest.

Classes C and D:

Grading Ready-to-cook (RTC) Carcasses

There will be one class of ten broiler carcasses (2-6 lb. each) and one class of ten roaster carcasses (6-16 lb. each). Each individual carcass is to be classified as Grade A, B, C, or No Grade according to U.S.D.A. standards for RTC Poultry. Carcasses may **not** be handled or touched in any way. Participants are allowed to handle the shackles that the carcasses are hung on (see Figure 3). The shackles can be gently twisted back and forth to check for disjoints or carefully tilted to look for broken leg bones. For more information on how to grade RTC carcasses refer to the factsheet 4AJ-12PO: *Kentucky 4-H Poultry: Grading Ready-to-Cook Poultry Carcasses*.

During the contest participants may start with any of the ten carcasses in the class so it is important that participants make sure they mark the right box for the right carcass. It is also important that the mark indicating the grade for a particular carcass fit within the box given (see examples in Figure 4).

The total possible score for each of the classes is 100 points. Each carcass is worth 10 points. When scoring a card for RTC carcass grading, three points will be deducted for crossing the A-B and B-C lines. Four points will be deducted for crossing the C-No grade line. For example, if you mark a carcass as being Grade A when it should have been Grade B you will lose three points. If, however, the correct answer was Grade C, you crossed two grade lines so will lose 2 x 3 = 6 points. If you mark a carcass as being Grade B when the correct answer was No Grade, you would lose 3 points for crossing the B-C line plus four points for crossing the C-No grade line resulting in a score of 3 points for the carcass. If no box is marked for a particular carcass 10 points are deducted. If there are two boxes marked for the same carcass the lower score will be used.





Figure 3. Set up for the ready-to-cook carcass classes at the Kentucky 4-H poultry judging contest.

S-69 Contestant #: Contestant #: JANE DOE JOHN DOE Name: Pike Pike KENTUCKY 4-H KENTUCKY 4-H POULTRY JUDGING EVENT POULTRY JUDGING EVENT CLASS D: RTC ROASTER CARCASS Quality CLASS C: RTC BROILER CARCASS Quality Quality Quality Score NG NG \mathbf{B} X X X 2 2 X X X 3 3 χ X 5 X 5 X X X 6 6 7 7 X X χ 8 8 X X 9 X 9 X X 10 10 TOTAL SCORE: (Lose 3 points for crossing A-B and B-C lines; Lose 4 points for crossing C-NG line) (Lose 3 points for crossing A-B and B-C lines; Lose 4 points for crossing C-NG line)

Figure 4. Examples of properly filled out score cards for the RTC carcass grading classes at the Kentucky 4-H poultry judging contest.

Class E:

Identification of Ready-to-cook (RTC) Chicken Parts

In this class there will be ten parts of a chicken carcass for identification. The parts will be in plastic bags and may **not** be touched in any way (see Figure 5).

The 10 parts will be selected from the 24 listed in the National 4-H Poultry Judging Manual. Each part will be identified by a number and the number of the part is to be written in the appropriate line of the score sheet (see example in Figure 6). The total possible score for this class is 100. Ten points are deducted for each incorrect answer.

Class F:

Grading of Ready-to-Cook (RTC) Chicken Parts

There will be one class of ten chicken parts. Each individual part is to be classified as Grade A, B, C, or No Grade (NG) according to U.S.D.A. standards for RTC poultry parts. Parts may **not** be handled or touched in any way. For more information on how to grade RTC parts refer to the factsheet 4AJ-12PO: *Kentucky 4-H Poultry: Grading ready-to-Cook Poultry*.

During the contest participants may start with any of the ten parts in the class so it is important that participants make sure they mark the right box for the right part. It is also important that the mark indicating the grade for a particular part fit within the box given (see examples in Figure 7).

The total possible score for each of the classes is 100 points. Each part is worth 10 points. When scoring a card for RTC parts grading, three points will be deducted for crossing the A-B and B-C lines. Four points will be deducted for crossing the C-No grade line. For example, if you mark a part as being Grade A when it should have been Grade B you will lose three points. If, however, the correct answer was Grade C, you crossed two grade lines so will lose $2 \times 3 = 6$ points. If you mark a part as being Grade B when the correct answer was No Grade, you will lose 3 points for crossing the B-C line plus four points for crossing the C-No grade line resulting in a score of 3 points for the part. If no box is marked for a particular part 10 points are deducted. If there are two boxes marked for the same part the lower score will be used.



Figure 5. The RTC parts identification class in the Kentucky 4-H poultry judging contest.

Contestant number: J-12 Name: ROSLYN DOE						
	. Lawrence					
	KENTUCKY 4-H					
PO	ULTRY JUDGING EVENT					
CLASS	E: Identification of RTC parts					
Directions:	Match the poultry part with the correct					
	the number of the part in the box next to erm for that part.					
No.	Part					
2	Whole breast					
	Breast with ribs					
	Breast quarter					
5	Breast quarter without wing					
	Split breast					
	Boneless breast					
6	Boneless split breast					
10	Donetess spin oreas					
	Leg quarter					
9 Whole leg						
	Thigh with back					
3	Thigh					
	Boneless thigh					
7	Drumstick					
	Boneless drumstick					
1	Whole wing					
	Wing drumette					
	Wing flat Back					
ı	Neck					
4	Paws					
	Gizzard					
	Liver					
8	Heart					
U	IIcan					

Figure 6. Example of properly filled out score card for the RTC parts identification class of the Kentucky 4-H poultry judging contest.

Contestant #: S-69 Name: JANE D					OE		
ounty	KE	NTI	CKV	4 H			
County: Pike KENTUCKY 4-H POULTRY JUDGING EVENT							
CTAS	ee r. r	RTC PA	PTC O.	.alie.			
CLAS	95 F: <u>F</u>			<u>ташту</u>			
RTC No.		<u> </u>	lity	NG	Score		
	A	B	С	NG			
1		X					
2				X			
3	χ						
4		χ					
5			X				
6	X						
7	χ						
8			χ				
9				X			
9		Х					

Figure 7. Example of properly filled out score card for the grading RTC parts class of the Kentucky 4-H poultry judging contest.

Class G:

Evaluating Further Processed Products

For this class there will be 10 plates with boneless, further processed products. Each plate is worth 10 points, giving a total of 100 points for the class. There are five possible factors the plates are evaluated for and each factor is worth two points. For each factor, participants are to indicate if it is present or not (see examples in Figure 8). For more information on how to evaluate further processed poultry products, refer to the factsheet 4AJ-10PO: Kentucky 4-H Poultry Judging Contest: Market Poultry: Evaluating Further Processed Poultry Products.

Contestant #:	S-92 JAMES DOE							
Name: JAME								
	Muhlanhara							
KENTUCK POULTRY JUDGI				EN	T			
CLASS G: Further Proc	esse	d P	rod	ucts				
DEFECT	1	P	LA1	E 4	5			
Coating defect	X		Ť	Ė				
Consistency of shape/size	Х				х			
Cluster/Aggregate of products			x					
Completeness of product				х				
Evidence of foreign material					х			
SCORE								

DEFECT	PLATE					
DEFECT	6	7	8	9	10	
Coating defect	Х				Х	
Consistency of shape/size		х		Х		
Cluster/Aggregate of products		х				
Completeness of product	Х				Х	
Evidence of foreign material			Х			
SCORE						

TOTAL SCORE: ______ / 100

(Scoring: Two points for every defect [present or absent] for each plate of product = 10 points per plate)

Figure 8. Example of a properly filled out score card for the evaluation of further processed products class of the Kentucky 4-H poultry judging contest.

Classes H and I: Eggs, Exterior Quality

Two classes of 20 shelled eggs are to be graded as A, B, Dirty, or Loss based on shape, shell texture, and cleanliness. The eggs can be of any shell color. The eggs are placed on cardboard egg flats, two per flat (see Figure 9). Since participants cannot



Figure 9. Exterior egg grading class at the Kentucky 4-H poultry judging contest.

handle the eggs, the eggs are placed sideways on egg cartons and participants are to assume the unseen side is free of any stains, adhering material, cracks, or defects. Participants may **not** touch the eggs in any way or the egg flats. This includes keeping pencils, hair, and glasses away from the eggs when they are being examined. For more information on how to grade eggs for exterior quality refer to the factsheet 4AJ-05PA: *Kentucky 4-H Poultry Contest: Grading Table Eggs*.

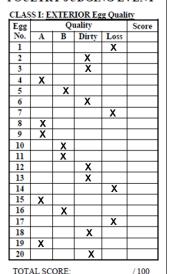
Contest participants may start at any egg in the class, so it is important to make sure that the right grade is marked for the right egg. It is important that the mark indicating the grade for a particular egg fit within the box given (see examples in Figure 10).

Contestant	J-16
Name:	LESLIE DOE
County:	Magoffin
K	ENTUCKY 4-H
POULT	RY JUDGING EVENT
CLASS H	: EXTERIOR Egg Quality

Egg No.		Score			
No.	A	В	Dirty	Loss	
1	Х				
2 3			Х		
3	Х				
5			Х		
		Х			
6				Х	
7	Х				
8				X	
9			Х		
10		Х			
11		Х			
12		Х			
13	Х				
14			Х		
15		Х			
16				X	
17				X	
18			Х		
19		Х			
20	Х				
тот	AL SC	ORE:			/ 100

(Scoring: Lose 2 points for crossing the line between A/B; 2 points for crossing the line between B/Dirty; and 1 point for crossing the line between Dirtty/Loss)

County: J-16
Name: LESLIE DOE
County: Magoffin
KENTUCKY 4-H
POULTRY JUDGING EVENT



(Scoring: Lose 2 points for crossing the line

tween A/B; 2 points for crossing the line between

B/Dirty; and 1 point for crossing the line between

Figure 10. Examples of properly filled out score cards for the two classes of exterior egg quality grading of the Kentucky 4-H poultry judging contest.

The total possible score for each of the classes is 100 points. Each egg is worth five points. When scoring the cards, two points are deducted when the Grade A and B separation line is crossed. Two points will also be deducted when the line between B and Dirty is crossed. One point will be deducted when the line between Dirty and Loss is crossed. For example, if you marked Grade B but

the correct answer is Grade A you will lose two points. If the correct answer was Loss you will lose two points for crossing the B-Dirty line and an addition point for crossing the Dirty-Loss line, giving you 2 points for the egg. If no box is marked five points are deducted. If two boxes are marked the mark with the lowest score will be used.

Classes J and K: Eggs, Interior Quality

Two classes of 20 white-shelled eggs are to be candled and placed individually as U.S.D.A. Grade AA, A, B or Loss. This the only egg class where participants are allowed to touch the eggs. For more information on candling eggs, refer to the factsheet 4AJ-05PA: *Kentucky 4-H Poultry Contest: Grading Table Eggs*.

As with the exterior egg quality class, the grade for each egg is marked on the score sheet (see examples in Figure 11). Since it is possible participants may not start with egg number 1 it is important that the right grade is marked for the right egg. It is also important that the mark indicating the grade for a particular egg fit within the box given.

The total possible points for this class is 100. One point is deducted for each grade separation crossed except the B-Loss line which will be a three-point deduction. For example, if you marked Grade A for an egg you candled and the correct answer is Grade B, you would lose one point. If the correct answer was Loss, however, you will lose 1 + 3 = 4 points. If no box is marked, five points will be deducted. If two boxes are marked for a single egg, the lowest score will be used.

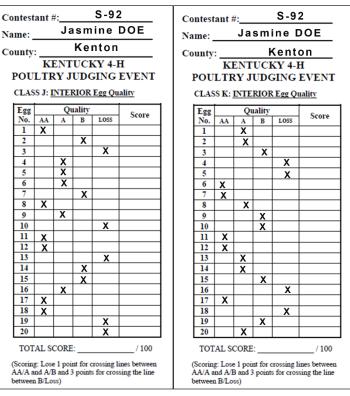


Figure 11. Examples of properly filled out score cards for the egg candling class of the Kentucky 4-H poultry judging contest.

Class L:

Eggs, Broken Out

One class of 20 eggs will be broken out on plates (see Figure 12) and they are to be classified as Grade AA, A, B or Loss based on albumen height, yolk size and flatness, and the presence or absence of blood/meat spots. For more information on grading broken out eggs, refer to the factsheet 4AJ-05PA: *Kentucky 4-H Poultry Contest: Grading Table Eggs.*

The plates containing the eggs may not be handled. The eggs may not be touched in any way, including with pencils and hair. If you erase an answer on your score card, be careful that the eraser material does not fall onto the eggs.

As with the other classes, participants may not necessarily start with egg number one, so it is important to make sure that you mark the correct grade for each egg (see example in Figure 13).

The total possible score for this class is 100. Scoring will be as with the egg candling in that one-point deduction will be made for each grade separation line crossed except when the B-Loss line is crossed, which is a three-point deduction.

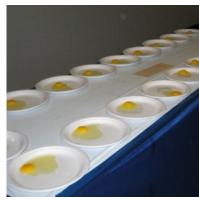


Figure 12. Broken out egg grading class at the Kentucky 4-H poultry judging contest.

Co	Contestant #:S-76									
Name: NATE DOE										
	County: Perry									
Cu	unty.			NTUCKY 4-H						
	POULTRY JUDGING EVENT									
	CTAS	ST.1	BROI	CEN (III Fac	Quality				
		, s.L. <u>i</u>			JUT Egg	у Опанту				
	Egg			ality		Score				
	No.	AA	A	В	LOSS					
	2		X							
	3		^	Х						
	4	х		-						
	5	^		_	х					
	6		х		 ^ 					
	7		<u> </u>		х					
	8	х			^					
	9	x								
	10		х							
	11		X							
	12				Х					
	13			Х						
	14		х							
	15	Х								
	16				х					

7.0

TOTAL SCORE: / 100

(Scoring: Lose 1 point for crossing lines between AA/A and A/B; 3 points for crossing the line between B/loss)

Figure 13. Example of a properly filled out score card for the broken-out egg grading class of the Kentucky 4-H poultry judging contest.

Dates

The Kentucky 4-H Poultry Judging Event is held on the first Friday of the Kentucky State Fair at the Kentucky State Fairgrounds, Louisville, Kentucky. Refer to the state fair catalog for registration procedures and deadlines.

The top four senior judges will have the opportunity to represent the state of Kentucky at the National 4-H Poultry Conference to be held the third Thursday of November in Louisville. To qualify to represent Kentucky in the national event, a 4-H'er must participate in the state event. An all-star team is selected to represent Kentucky in the national event. Selected participants are required to work with the state specialist to prepare for the national event.

Contact Person's Responsibilities

- To remind county agents of the event well ahead of time
- To distribute any updated information with regards to the contest

Agent Responsibility

- Provide training to 4-H members prior to the event
- See that participants are at the event site by 7:30 a.m. local time
- · Assist in monitoring the event
- Assist in scoring

