



4AJ-04P0

Kentucky 4-H Poultry: Poultry Judging Contest

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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 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
- 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
- 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
- To help youth with career guidance

Rules and Information

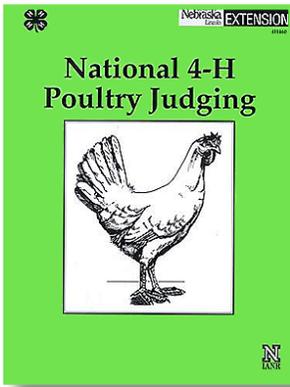
Eligibility

- Each county is eligible to enter 4-H members in the event. The 4-Hers participate as individuals as well as a county team. A team has 3-4 members, with the top three individual scores counted towards the team final score.
- 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.

- 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 (300 points), Market Poultry (400 points), and Market Eggs (500 points) for a total of 1,200 points.
2. 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 can be used for placing of the live bird classes but senior division participants will not be allowed to 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-Hers 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 till the next rotation.



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Contact info:

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<http://marketplace.unl.edu/ne4h/curriculum/4h460.html>

Kentucky 4-H Poultry Judging Event

CLASS A – EGG PRODUCTION Contestant Number 10

Directions: Below are all the possible placings for a ring of four individuals. Draw a circle around the placing you consider correct for the ring you are judging.

- | | | | |
|-------------|--------------------|-------------|-------------|
| A = 1-2-3-4 | G = 2-1-3-4 | M = 3-1-2-4 | S = 4-1-2-3 |
| B = 1-2-4-3 | H = 2-1-4-3 | N = 3-1-4-2 | T = 4-1-3-2 |
| C = 1-3-2-4 | I = 2-3-1-4 | O = 3-2-1-4 | U = 4-2-1-3 |
| D = 1-3-4-2 | J = 2-3-4-1 | P = 3-2-4-1 | V = 4-2-3-1 |
| E = 1-4-2-3 | K = 2-4-1-3 | Q = 3-4-1-2 | W = 4-3-1-2 |
| F = 1-4-3-2 | L = 2-4-3-1 | R = 3-4-2-1 | X = 4-3-2-1 |

Score _____

Name Jane Doe

County Magoffin



Scoring

- Each class of hens and eggs will be graded on the basis of 100 points for a perfect score. Similarly, oral reasons on the production class will be graded on the basis of 100 points for a perfect score.
- If a participant checks more than one placing for any of the production classes, the lowest score will be the one recorded. If nothing is checked, the participant will receive a zero.
- If tie scores occur they will be broken by the following method in the order listed:
 - The participant with the most 100 scores will win.
 - 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.
 - A method will be decided upon by the event committee.

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. 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 example left). 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 “Kentucky 4-H Poultry: Evaluating past production hens.”

There are two classes of past production hens. 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, handling qualities, abdominal capacity and molt. 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 “Kentucky 4-H Poultry: Giving oral reasons.”

**Classes C, D, and E:
Ready-to-cook (RTC) carcasses**

There will be one class of eight broilers, one class of eight roaster fowl and one class of eight turkey hens. Each individual carcass is to be classified as Grade A, B or C, according to USDA standards for RTC Poultry. Carcasses can not be handled or touched in any way. Participants are allowed to handle the shackles which 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 “Kentucky 4-H Poultry: Grading ready-to-cook poultry.”

During the contest participants may start with any of the eight 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 example right).

The total possible score for each of the classes is 100 points. When scoring a card for RTC grading, a six point deduction will be made for each grade line crossed. For example, if you mark a carcass as being Grade A when it should have been Grade B you will lose six points. If, however, the correct answer was Grade C, you crossed two grade lines so will lose 2 x 6 = 12 points. If no grade is indicated for a particular carcass 12 points are deducted. If there are two boxes marked for the same carcass the lower score will be used.



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Contestant Number 11

CLASS C – Fryers (2-6 lbs)

NO.	Quality			Score
	A	B	C	
1	X			
2	X			
3			X	
4		X		
5		X		
6			X	
7	X			
8	X			

Total score _____

Name John Doe

County Pike

Classes F and G: Eggs, Exterior Quality

Two classes of 20 white-shelled eggs are to be graded as A, B or Dirty based on shape, shell texture, and cleanliness. The eggs are placed on cardboard egg flats, two per flat. The eggs are positioned in a specific manner and are judged only on the top half of the egg. The flats that the eggs are on may not be handled by contest participants. In addition, participants may not touch the eggs in any way. This includes keeping pencils, hair, and glasses away from the eggs when they are being examined.

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 example on next page).

The total possible score for each of the classes is 100 points. When scoring the cards crossing the A-B line is a two point deduction and crossing B-dirty line is a three point deduction for a total of five points per egg. For example, if you marked Grade B but the correct answer is Grade A you will lose two points. If the correct answer is “reject,” you will lose three points. If no grade



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Contestant Number 12

CLASS F – Exterior Egg Quality

NO.	Quality			Score
	A	B	Reject	
1	X			
2	X			
3			X	
4		X		
5		X		
6		X		
7	X			
8			X	
9		X		
10		X		
11	X			
12	X			
13	X			
14			X	
15		X		
16	X			
17	X			
18	X			
19		X		
20		X		

Total score _____

Name Cherish Joe

County Calloway

is indicated five points are deducted. If two boxes are marked the mark with the lowest score will be used.

Classes H and I: Eggs, Interior Quality

Two classes of 20 white-shelled eggs are to be candled and placed individually as USDA Grade AA, A, B or inedible. This the only egg class where participants are allowed to touch the eggs. In fact, they cannot grade the eggs without touching them. For more information on candling eggs, refer to the factsheet “Kentucky 4-H Poultry: Grading table eggs.”

As with the exterior egg quality class, the grade for each egg is marked on the score sheet (see example on the next page). Since 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-Inedible 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 “reject,” however, you would lose 1 + 3 = 4 points. If no grade is marked, five points will be deducted. If two grades are marked for a single egg, the lowest score will be used.

Class J: Eggs, Broken Out

One class of 20 eggs will be broken out on plates and they are to be classified as Grade AA, A, B or Inedible based on albumen height and the presence or absence of blood/meat spots. For more information on grading broken out eggs, refer to the factsheet “Kentucky 4-H Poultry: Grading table eggs.”

The plates containing the eggs cannot be handled. The eggs cannot be touched in any way, including with pencils and hair. If you erase an answer on your score sheet 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 on next page).

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-inedible line which is a three point deduction.



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Contestant Number 13

CLASS H – Interior Egg Quality

NO.	Quality				Score
	AA	A	B	Reject	
1			X		
2				X	
3				X	
4	X				
5	X				
6	X				
7			X		
8			X		
9		X			
10		X			
11		X			
12		X			
13				X	
14				X	
15				X	
16	X				
17	X				
18		X			
19			X		
20		X			

Total score _____

Name Mary Major

County Lawrence

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Contestant Number 14

CLASS J – Broken Out Eggs

NO.	Quality				Score
	AA	A	B	Reject	
1	X				
2	X				
3				X	
4			X		
5		X			
6		X			
7		X			
8		X			
9			X		
10			X		
11			X		
12			X		
13				X	
14	X				
15	X				
16			X		
17		X			
18		X			
19				X	
20			X		

Total score _____

Name John Smith

County Breathitt





Class K: RTC parts identification

In this class there will be ten parts of a chicken or turkey carcass for identification. The parts will be in plastic bags and may not be touched in any way. The 10 parts will be selected from the 17 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 right).

The total possible score for this class is 100. Ten points are deducted for each incorrect answer.

Dates

The Kentucky 4-H Poultry Judging Event is held on the first Friday of the Kentucky State Fair at the Kentucky State Fairgrounds in Louisville. 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-Her 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.

Agent Responsibilities

Contact agents are responsible for reminding county agents of the event well ahead of time and distributing any updated information.

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Contestant Number 15

CLASS K – Identification of Parts

Directions: Match the poultry part with the correct term. Place the number of the part in the blank next to the proper term.

Whole Breast	5
Breast Quarter	10
Breast with ribs	3
Split Breast	8
Breast Tenderloin	2
Boneless Breast	
Boneless Thigh	
Whole Leg	6
Leg Quarter	1
Drumstick	
Thigh	7
Giblets	
Wing	
Neck	9
Back	
Drummette	4
Flat	

Total score _____

Name Joh Stiles

County Fayette

Agents are responsible to:

- Provide training to 4-H members prior to the event
- See that participants are at the event site by 8:30 a.m. local time
- Assist in monitoring the event
- Assist in scoring