

# **Kentucky State FFA Poultry CDE (Revised)**

## **Murray State University Field Day**

The State FFA Poultry CDE will be held at Murray State University on Wednesday, April 13, 2016, in conjunction with our FFA Field Day.

The location of the event will be at the MSU Agriculture Exposition Center on College Farm Road in Murray and the Corporate Sponsor will be Pilgrims Pride Poultry Co. and the Kentucky Poultry Federation.

The CDE will follow a modified version of the National Contest. Contestants/advisors of teams may reference the National FFA CDE Guidelines posted at [https://www.ffa.org/documents/cde\\_poultry\\_2012.pdf](https://www.ffa.org/documents/cde_poultry_2012.pdf)

Team shall consist of 3-4 team members (top three scores count toward team score; no partial teams allowed)

**Materials provided by the participant:** Each participant must have two clean, sharpened No. 2 pencils and an electronic calculator. Calculators permissible for use in this event are those that are battery operated, non-programmable and silent. A calculator may have the following functions: addition, subtraction, multiplication, division, equals, percent, square root, +/- key and one memory register. Calculators that are capable of storing equations, definitions and/or terms are not permitted. Participant use of unauthorized electronic devices will result in disqualification. Mobile phones may not be used as calculators. Calculators will not be provided on site.

The Event format will be (National FFA CDE Class # indicated parenthetically):

- I. *Live poultry* - Market broilers **(1)** (1 class)\*\*\* - 50 points
- II. *Live poultry* - Egg-type hens **(2)** (1 class)\*\*\* - 50 points
- III. *Ready-to-cook poultry* – Ten chicken or turkey carcasses for quality grading **(4)** – 50 points
- IV. *Ready-to-cook poultry* - Broiler carcass placing **(5)** (1 class chickens or turkeys) – 50 points
- V. *Shell eggs* – Interior Egg Grading **(7)** (10 eggs) – 50 points
- VI. *Shell eggs* - Exterior Egg Grading **(8, 9)** (15 eggs) – 100 points
- VII. *Further processed poultry* – Ten boneless further processed poultry meat products **(10)** – 50 points
- VIII. *Further processed poultry* – Ten chicken carcass parts ID **(12)** – 50 points
- IX. Written examination **(13)** (Taken from National FFA Poultry Judging Manual 6<sup>th</sup> Edition – 100 points)

Note: The Field Day committee reserves the right to modify the CDE for efficiency and deviate from the State/National Guidelines if deemed necessary.

### ***Live Poultry***

1. Each participant will place one class of four market broilers. 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. Each participant will place a class of four egg-type hens. 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.

## ***Ordering of Manual***

The National FFA has a Poultry Judging Manual if you wish to utilize that. Poultry Science Manual for National FFA Career Development Events. (sixth edition). (IMS Catalog #0418-5) All examination items will be derived from this reference. Available in the National FFA Core Catalog: <http://shop.ffa.org/poultry-science-manual-p41611.aspx>

Your student will need to be able identify the following.

1. Half
2. Front Half
3. Rear Half
4. Whole breast with ribs.
5. Boneless skinless whole breast with rib meat.
6. Whole Breast
7. Boneless Skinless Whole Breast
8. Split breast with ribs
9. Boneless skinless split breast with rib meat
10. Split Breast
11. Boneless Skinless Split Breast
12. Breast Quarter
13. Breast Quarter without Wing
14. Tenderloin
15. Wishbone
16. Leg Quarter
17. Leg
18. Thigh with back portion
19. Thigh
20. Boneless skinless thigh
21. Drumstick
22. Boneless skinless drum
23. Wing
24. Drumette
25. Wing Portion
26. Liver
27. Gizzard
28. Heart
29. Neck
30. Paws

## ***Tiebreakers***

If ties occur, the following classes will be used in order to determine the ranking of award recipients:

1. Written Management Exam
2. Evaluation of Live Birds

**\*\*\*Humane Treatment of Live Animals: All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation and enforcement of this rule will be the responsibility of the event superintendent or his/her designee.**