



# Poultry Judging Contest

State 4-H O-Rama –Senior 4-H'ers Only  
Poultry Science



## OBJECTIVES

### Targeted Life Skills:

- Self-esteem
- Decision making
- Problem solving
- Critical thinking
- Communication
- Cooperation
- Teamwork

Opportunity will be provided for faculty to share information about related college degree programs in poultry science and career options such as:

- Field service representative for poultry companies
- Flock managers
- Poultry processing supervisor
- Lab technician
- Production, merchandising, distribution, processing, sales and quality control supervisors for poultry companies and allied industries

The primary purpose of the poultry judging contest is to provide training exercises that vidual club member to develop initiative, judgment, and ability to think, act and speak before an audience. The 4-H contestant learns how to tell the difference between good and poor layers and how to determine the USDA grades of dressed poultry and identification of parts. The contestant also will learn how to grade eggs according to USDA standards.

## ACTIVITY

The state contest will consist of the following classes:

(1 & 2)	Two classes of hens for egg production qualities	200 points
(3)	Oral reasons to be given on one production class	100 points
(4)	Ready-to-cook fowl (2-6lbs)	100 points
(5)	Ready-to-cook fowl (6-16lbs)	100 points
(6)	Parts Identification	100 points
(7)	Eggs, broken out	100 points
(8)	Eggs, candled	100 points
(9)	Eggs, exterior shell	100 points
(10)		

TOTAL 1,000 points

**Classes to be Judged:**

**A. Classes 1, 2, & 3 -- Egg Production and Reasons                      Maximum Score = 300**

Class 3 represents the Reasons portion of the contest, which are given on Class 2. Two classes of four (4) Leghorns or Leghorn type hybrids are to be judged on past production qualities.

Birds may be handled. **Contestants are not allowed to move or bend the bird's pubic bones. The contestant can touch and place fingers on each side of the pubic bones. But, you are not to try to move the pubic bones. Flexibility of the pubic bone is no longer to be considered a factor in placing the class.** Contestants may NOT compare birds with others in their group. The bird that has laid the most eggs to date should be placed FIRST; the next highest, SECOND; the next THIRD; and poorest layer, FOURTH. This is placing by comparison. Contestants will give oral reasons on Classes 2 and 4. Using notes while giving reasons is strongly discouraged.

**B. Classes 4, 5 & 6 -- Market Poultry    Maximum Score = 300**

This group includes one class of ten (10) ready-to-cook broilers (2 - 6lbs.), One class of ten (10) heavy fowl (6 - 16lbs.) Each individual bird will be classified as A, B, or C. Carcasses will be displayed in such a way that the entire carcass can be observed. Birds may NOT be touched or handled. Pinfeathers, diminutive feathers, hairs, and discoloration are to be disregarded.

Class 6 is a class of ten (10) broiler parts. Each part is to be identified and the number of the part written in the appropriate square in the front of the part name. The 10 parts will be selected from the 17 parts listed in the National 4-H Poultry Judging Manual. Each part will be prominently displayed on a plate, and may NOT be touched or handled.

**C. Classes 7, 8, & 9 -- Market Eggs    Maximum Score = 300**

Class 7 is Broken-Out Market Eggs. One class of 10 eggs will be broken out on a flat surface. Each egg is to be classified AA, A, B, or Inedible. Eggs and containers CANNOT be touched or handled.

Class 8, Canded Egg. One class of 20 white shelled eggs each are to be candled individually and classified AA, A, B, or Inedible. The Speed-King Candler will be used for candling eggs. Eggs MUST be handled.

Class 9, Exterior Egg Quality. One class of 20 white shelled eggs to be individually classified A, B, or Dirty. Eggs CANNOT be handled.

**TOTAL PERFECT SCORE = 900**

Reference materials for classes of poultry and eggs are USDA publications: Agriculture Handbook No. 31 (Poultry Grading Manual) and Agriculture Handbook No. 75 (Egg Grading Manual). These are available from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20250.

The Poultry Grading Manual can also be found online at:

<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3002393>

The Egg Grading Manual can also be found online at:

<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004502>

References to these manuals can also be found at:

<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateR&navID=CommodityAreas&leftNav=CommodityAreas&page=PYEducationalandInformationalMaterials&acct=pgeninfo>

A limited supply of these may be obtained from the Extension poultry specialist. Extension publication 4H460, "National Poultry Judging Manual" from the Nebraska Cooperative Extension Service can be ordered as a for-sale publication.

## **ELIGIBILITY**

A team of three or four 4-H Club members is eligible to participate. The three high scores of the team members will be considered the team score, and the fourth team member will be declared the alternate (Only one team per county). Each team member must be a bonafide 4-H club member between the ages of 14 and 19 as of January 1 of the current year. The 4-H club member must have conducted a recognized 4-H club poultry project. Training for judging activities will be considered a recognized poultry project. Any 4-H club member that has participated in the National 4-H Poultry Judging Contest will be declared ineligible for this contest. The high scoring team will represent Arkansas at the National 4-H Poultry Judging Contest.

## **AWARDS**

Team trip to National 4-H Poultry Judging Contest. Awards will be given to individual members of winning team as well as the t high-scoring individual.

**SPONSOR** Trip – Arkansas 4-H Foundation

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