Poultry 101

Poultry Contest-Tennessee FFA

**Whoever wins the test, will win the Contest!**

**CLASS 1 = BROILERS (PLACE, 2-3-1-4 i.e.)**

The broilers will be of the same sex, these chickens are designed for meat purposes, the usual life span is of 6 to 7 weeks

**SIZE ONLY MATTERS!=** Judge these from biggest to the smallest every single time

Only pick up if broilers are very similar in size and feel on their sides (size of breast, bigger the better)

**CLASS 2= HENS (PLACE, 3-4-1-2 i.e.)**

If you can see the color you will do good, 90% of judging hens is in their legs

When she starts laying eggs, she starts losing colors

Bunch of Eggs= White Feet, White Shanks

Little Amount of Eggs= Yellow Feet, Yellow Shanks

Start Losing Pigmentation (Color) by vent, then the eye ring, beak, shanks, hocks, and then tops of toes

Yellowiest Shank= IS VERY BAD  
Whitest Shank= IS THE BEST

ONLY TIME TO PULL Birds= If they are very close in color

**CLASS 3 and CLASS 6= REASONS (NO REASONS OMIT)**

**CLASS 4= CARCASS AND PART GRADING (Grade A, B, C, or NG (NO GRADE)**

Will not be tricky, it’s either there or its not

Look at ONE LESS THING Flash Cards for this

**Judge Exposed Flesh (EF) 1st**

Meaty Parts= Breast and Leg (Drumstick and Thigh)

Non-Meaty Parts= Wing and Back

Meaty Non-Meaty

A Bird= up to ¼” EF A Bird= up to 1 and ½” EF

B Bird= up to 1/3” EF B Bird= up to 2” EF

C Bird= NO LIMIT C Bird= NO LIMIT

NG= Cannot dug to flesh NG= SAME

**Judge Missing Parts 2nd**

They do not care about wing tips or tails (Can be missing and still be an A) that’s all that needs to be missing to be an A Bird.

B Bird= 2nd wing joint

C Bird= Drumette

Other part missing= square joint in the back (Square cut)

A Bird= Nothing missing

B Bird= Square cut 1/2 to hip

C Bird= square cut all the way to hip

No Grade= Pass the hip is No Grade

**Broken Bones 3rd**

**\*\* Broken Bones-Looking on wings; it will be crooked, non-perturating, leg bone**

A Bird= Zero Broken Bones 1 Disjointed Bone

B Bird= One Broken Bone 1 Disjointed Bone 1 of Each

C Bird= Non-perturating, (All Can Be Broken and still be a C Bird)

**NO GRADE= If you are missing a piece bigger than a bite, it is non-grade (Missing a leg, missing meat)**

**CLASS 5 (Ready to Cook= RTC)**

Will be a class of turkeys (RTC)

Will hang four carcasses of turkeys

1st thing to do-Grade (All the same as Class 4 exposed flesh=1/2”)

Place on **GRADE 1st,** size second on RTC (Biggest breast, meat parts etc.)

**CLASS 7= INTERIOR EGGS (AA, A, B, LOSS)**

Take Egg, Spin It and Spin It Back

**DON’T LOOK FOR PROBLEMS**

* If you see blood, it’s a loss!
* If you see meat spots, it’s a loss!

AA (Dime or Less Air Cell Size)

A (Nickel to Dime Air Cell Size)

B (Quarter to Nickel Size)

NG (Bigger than a Quarter)

* Cracked Egg, please tell leader (Will have no crack)

**CLASS 8 and CLASS 9 (Exterior Eggs)**

**Do these together, you may have 10 or 15 eggs**

**Go all the way around egg, looking closely**

**Crack=Check**

Check= NG (Cracked) (Spider Web Around)

Dented Check= NG (Something poked; did not go through the inner membrane)

Leaker=NG

Slight Stain= B

Prominent Stain= NG  
Foreign Material/Adhering Dirt= NG

Decidedly Misshapen= B

Large Calcium Deposits= B

Pronounced Ridges= B

Pronounced Thin Spots= B

No Defect= A

**This is class 8; you will give it a grade only for each egg (50 pts)**

**CLASS 9**

Check= cracked, spider web around

Dented Checked= Something poked; did not go through inner membrane)

Leaker= Will be leaking good

Slight/Moderate Stain= less than 1/8”

Prominent Stain= greater than 1/8”

Foreign Material/Adhering Dirt= Blood, Chicken Crap, Feather, Piece of Shell, Albeium= 2 tone color: shining on one, plane jane on the other)

White spot on yolk= female reproductive unit

Decidedly Misshapen= look like a golf ball, torpedo, “Dude that looks funny!”

Body Check= spider webs crack inside egg, but the hen filled in the cracks before laying the egg

Large Calcium Deposits= you will be able to see the deposits

Pronounced Ridges= wrinkly; old hen laid it

Pronounced Thin Spots= looks round, but drew the spot

**YOU CAN HAVE MORE THAN ONE; NO MORE THAN TWO (MOST WILL BE ONE)**

**CLASS 10= Boneless Further Processed Poultry Meat Products**

The Chicken Parts will be covered

Coating Void= Will be greater than ¼”

Inconsistent Color= will be two obvious different colors; could also be a burn (cigarette burn)

Inconsistent Shape/Size= one will be big, one will be small; one will look normal, one will not

Broken= will be a broken piece, EASY!

Cluster/Marriage= 2 pieces are together

Foreign Material= hair, staples, feather, wood shavings, plastic in the side, got to look

No Defect= No Defect

Can have 2 up to 3 problems, most will have one

Got to go in a circle, get right up on it, just like with eggs

**CLASS 11= BONE IN (AKA CHICKEN WINGS!)**

Coating Void= 1 and ½” (Buffalo Wings: take paper towel and take coat off)

Inc. Color= Cigarette Burn, 2 obvious different colors

Inc. Size= 2 Different Sizes (one=BIG one=SMALL)

Broken/Broken Bone= Hard to Break, when you see a broken bone it is rigid, it is not the ball joint

Miscut= cut off a piece of meat; too much meat on the wing

Mixed Products= 2 different products (buffalo/fried)

Format is just like Class 10, get right up on it!